



Persian New Year's Exclusive Set Menu

Our head chef is delighted to introduce this thoughtfully curated menu, exclusively designed to showcase authentic Persian flavors while incorporating contemporary influences, in celebration of the Persian New Year.



VG: Vegetarian V: Vegan GF: Gluten Free

Entrée

Dalal Salad

(VG - GF) (V-optional)

Green leaves tossed in our Dalal sauce, a unique combination of mint, coriander and olive oil. Garnished with green apple, orange, walnuts, cucumber, and savory halloumi cheese.

Eggplant Medley

(VG) (GF-optional)

Fried eggplant nestled on a velvety bed of fermented yogurt sauce, infused with fried dried mint and turmeric. Topped with roasted walnuts, crunchy onions, and crispy pita bread.

Persian Fusion Lamb Meatballs

Mashed lamb and chickpea balls, crisped to perfection, infused with cinnamon. Served with homemade red sauce and 10-year-aged garlic pickle

Main

New Year's Catch (GF)

Grilled mackerel served on a bed of aromatic Persian herb-infused rice, accompanied by tangy tamarind sauce.

Persian Saffron Affair (GF)

Saffron-marinated chicken kebab served on a saffron rice cake with a golden crisp. Elevated with zesty barberry glaze and adorned with pistachios, almonds, and delicate orange peel strips.

Vegan Cabbage Dolma (V - GF)

A cabbage parcel filled with a hearty mixture of rice, split peas, and soy flakes, seasoned with tarragon, savory, cinnamon, and turmeric. Slow-cooked in a traditional homemade tomato sauce, garnished with garlic and mushroom confit.

Dessert

Persian Tea Delight (V)

Experience the essence of Persian tradition with our tea-infused dessert featuring Persian earl grey, cinnamon, and cardamom, paired with delectable baklava.

Saffron Bliss (VG)

Delight in our Persian Saffron Ice Cream served with Fairy Floss, pistachios, and fresh fruits.



HAPPY NOWRUZ

Celebrate your dining experience with our chef's carefully paired wine selection available at the venue.