# SHIRAZ
CHARCOAL GRILL HOUSE

## WARM APPETISERS

**FRESH TANOOR BREAD** 2.5

**SHIRAZ WING** 9
Grilled chicken wings marinated in spicy lemon saffron sauce.

**HALLOUMI** 8
Grilled halloumi served with roasted peppers, garnished with salad. (V)

**KASHKE BADEMJOON** 8
Grilled aubergine mixed with caramelised onion, mint and cream of whey. (V)

**FALAFEL** 8
Homemade falafel garnished with salad. (V)

**BABY SQUID** 9
Crispy and tasty baby squid battered and deep fried served with tartar sauce.

**SOUP OF THE DAY** 7
Please ask your server for today's flavour.

## SHARING PLATTER

**WARM & COLD PLATTER** 28.5
Selection of two warm and two cold appetizers

## SLOW COOKED STEWS
*All served with saffron rice*

**GHORMEH SABZI** 16.5
A stew of diced lamb with a blend of fresh herbs, kidney beans and dried lime

**GHEYMEH/GHEYMEH BADEMJOON** 16.5/ 17.5
A stew of diced lamb with a blend of split peas, tomato sauce and dried lime.
Extra aubergine for Gheymeh Bademjoon

**FESENJOON** 20
Slow cooked chicken in ground toasted walnuts and pomegranate sauce

## COLD APPETISERS

**MAST-0-KHIAR** 6.5
Thick yogurt blended with diced cucumber and fresh mint. (V)

**MAST-O-MUSIR** 6.5
Thick yogurt blend with wild shallots. (V)

**SHIRAZI SALAD** 6.5
Finely-chopped tomatoes, cucumber and spring onions tossed in fresh lemon juice and olive oil. (VG)

**OLIVIEH SALAD** 7.5
Potato, diced chicken, carrot. gherkins, egg, green peas in a light coating of mayonnaise.

**DOLMEH** 7.5
Tender Vine Leaves stuffed with rice and aromatic herbs. (VG)

**HUMMUS** 7.5
Our homemade ground chickpeas with tahini sauce, garlic and olive oil. (VG)

**BABA GHANOUSH** 7.5
Homemade grilled and crushed aubergine with tahini, olive oil and various seasonings. (VG)

**MEDITERRANEAN SALAD** 9
Mixed leaves, cucumber, tomato, olives and feta cheese. (V)

## SLOW COOKED STEWS (V/VG)
*All served with saffron rice*

**GHORMEH SABZI** 14.5
Blend of fresh herbs, mushroom, kidney beans and dried lime (V/VG)

**GHEYMEH / GHEYMEH BADEMJOON** 14.5/ 15.5
Blend of split peas, mushroom, tomato sauce and dried lime. (V/VG)
Extra aubergine for Gheymeh Bademjoon

FOOD ALLERGY NOTICE:
For any further food dietary/allergy/intolerance please ask one of our team for our Allergen information leaflet.

## GRILLED MAIN COURSES

All grilled dishes are served with choice of saffron rice or fresh homemade bread and grilled tomato.
*Zeresh Rice & Bagali Rice are an additional £2.00.*

**KOOBIDEH** 17
Two skewers of char-grilled marinated minced lamb.

**JOOJEH (Boneless chicken)** 18
A skewer of char-grilled baby chicken marinated in saffron sauce.

**JOOJEH (On The Bone)** 19
A skewer of char-grilled baby chicken marinated in saffron sauce.

**JOOJEH TORSH** 21
A skewer of char-grilled chicken marinated in saffron, pomegrante and crushed walnut sauce.

**BARG** 21
A skewer of tender baby lamb fillet.

**CHENJEH (choice of lamb fillet or beef)** 21
A skewer of char-grilled chunks of marinated lamb fillet or Argentinian beef.

**KABAB TORSH (choice of lamb fillet or beef)** 23
A skewer of lamb fillet or Argentinian beef marinated in pomegranate sauce and crushed walnut.

**SHISHLIK** 23
A skewer of marinated spring lamb chops on the bone.

**GHAFGHAZI** 19
A skewer of mixed chunks of marinated Argentinian beef, chicken fillet and grilled peppers

**SULTANI** 25
A skewer of tender baby lamb fillet (Barg) and a skewer of Koobideh.

**SHIRAZ MIXED GRILL** 24
A skewer of Koobideh and a skewer of mixed Joojeh and Chenjeh Argentinian beef chunks.

**MOMTAZ** 23
A skewer of Koobideh and a skewer of boneless chicken (joojeh).

**TEHROON GRILL** 25
A skewer of Joojeh and a skewer of a Chenjeh. (choice of lamb fillet or Argentinian beef)

**SHEMROON GRILL** 25
A skewer of koobideh and a skewer of a Chenjeh. (choice of lamb fillet or Argentinian beef)

**CHELO WING** 16
Skewer of our grilled wings marinated in spicy lemon saffron sauce.

**VEGETARIAN KEBAB** 18
Skewer of our grilled seasonal vegetables and halloumi cheese. (V)

## SHIRAZ PLATTERS

**SHIRAZ PLATTER FOR 2** 58
2 appetisers
1 skewer Koobideh
1 skewer Joojeh
1 skewer Chenjeh (choice of lamb fillet or Argentinian beef)
2 side dishes

**SHIRAZ PLATTER FOR 4** 108
2 appetisers
2 skewers of koobideh
1 skewer Shishlik
2 skewers of Joojeh ,
1 skewer of Chenjeh (choice of lamb fillet or Argentinian beef)
1 skewer of chicken wings
3 side dishes

## TRADITIONAL RICE DISHES

**ZERESHK POLO** 18.5
Slow cooked chicken in saffron and tomato sauce served with steamed saffron rice topped with seared sun-dried barberries and pistachios

**LAMB SHANK BAGHALI POLO** 23
Slow cooked lamb shank in a special saffron and tomato based sauce served with steamed rice mixed with broad beans and dill.

**SABZI POLO, MAHI** 23
Grilled whole sea bass served with Persian herbed rice.

## SHIRAZ KIDS MEAL
(only under 12 years)
*Served with a choice of rice or chips*

**KOOBIDEH** 10
A skewer of char-grilled marinated minced lean lamb.

**JOOJEH (Boneless chicken)** 12
A skewer of char-grilled marinated chicken marinated in saffron sauce.

## SIDES

**RICE** 4.5
**CHIPS** 4.5
**NAAN** 2.5
**OLIVES** 4.5