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## 'Persian Feast Menu'

### WELCOME COCKTAIL

Complimentary special Persian seasonal cocktail made with vodka, homemade herbal extracts and fresh fruits

### STARTERS

**Sabzi-khordan:** a cornerstone of Persian cuisine consisting of fresh green herbs, spring onions, radishes, feta cheese and walnuts served with traditional Lavash bread

**Zeytoon-parvardeh:** Persian style Queen Olives marinated with pomegranate, nut and fresh herbs served with freshly made Taftoon bread and extra virgin olive oil

**Kashk-o-bademjoun:** Roasted aubergine, Persian whey and braised lamb on Barbary bread

### MAINS

**Tah-cheen Morgh:** traditional layered saffron rice dish with chicken fillet

**Mahi Shekam-Por:** salmon fillet marinated and stuffed with nut and aromatic herbs

**Morasa-polo:** 'jewel rice' - a colourful Persian dish made with almonds, pistachios, barberries, raisins, orange peel and rice -each ingredient represents the bright colour of precious jewels

### DESSERTS

**Masghati:** classical soft white and chocolate Persian dessert made with almonds and pistachios

### FAREWELL TEA

**Chai-albaloo:** refreshing scented digestive homemade sour cherry tea

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*Bitafallah's Persian Supper Club featured on **Evening Standard** (London's Best Supper Clubs)*

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