



43 Lavender Hill, SW11 5QW

SET MENU

		PRICE (2 PPL)
ALL IN (L)	Hummus, cheese roll, cucumber yogurt, falafel, pickles, saffron rice, tabouleh, grilled chicken skewers and grilled lamb cubes	46
Mix Grill	A tray of grilled lamb chops, lamb cubes, calamari, and chicken skewers served with saffron rice, hummus and pita bread.	50
VEG FEAST (V)	Kashke bademjan, hummus, cheese roll, falafel, moussaka, tabouleh, grilled vegetables skewers and halloumi	44

Legend

VG – Vegan

V - Vegetarian

N – Contains Nuts

L – Contains Lactose

SOME OF OUR FOOD CONTAIN ALLERGENS. PLEASE SPEAK TO A MEMBER OF STAFF FOR MORE INFORMATION.

All prices are subject to a discretionary 12.5% service charge



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FOOD

STARTER		£	MAIN COURSE		£
KASHKE BADEMJAN (V,L)	Fried aubergine, garlic, caramelised onions and dried yoghurt served with pita bread	6.5	GRILLED LAMB CHOPS	Lamb chops marinated with lemon, herbs, soya and Worcester sauce, onion juice, olive oil and saffron, served with salad and saffron rice or fries	16.5
HUMMUS (VG)	Mashed chickpeas, tahini, lemon juice, and garlic served with pita bread	5.5	GRILLED LAMB CUBES	Lamb cubes marinated with lemon& herbs, soya and Worcester sauce, onion juice, olive oil and saffron, served with salad and saffron rice or fries	15.5
CHEESE ROLL (V,L)	Deep fried filo pastry filled with haloumi, feta cheese and parsley	5.5	GRILLED CHICKEN	Chicken breast marinated with yogurt, mayonnaise, onion juice, garlic, olive oil, lemon zest & juice, Worcester & soya sauce, served with salad and saffron rice or fries	12.5
FALAFEL (VG)	Our signature vegan dish served with bread and hummus	6.5	GRILLED SALMON	Salmon marinated in soya sauce, lemon juice, garlic, olive oil served with saffron rice	14.5
VEG SKEWERS (V,L)	Grilled Haloumi, mushroom, tomatoes, potato and parsnip topped with balsamic glaze	7.0	GRILLED TIGER PRAWNS	Prawns marinated in soya sauce, lemon juice, garlic, and olive oil served with saffron rice	14.8
CHICKEN & POTATO SALAD	Grill chicken, mixed with boiled potato, carrot, sweet peas, pickled cucumber, eggs and onion served with pitta bred	7.5	MOUSSAKA (VG)	Casserole of layered aubergine, tomatoes, chickpeas, peppers, mushrooms, courgette, cooked in tomato sauce served with saffron rice	9.5
CALAMARI	Deep fried till gold and crispy, served with honey, ginger and hint of chilli	7.5	GHORMEH SABZI	Herbs cooked with slow cooked lamb leg on bone, kidney beans and dried lime served with saffron rice	12.9
SALADS			GHEIMEH BADEMJAN	Sautéed aubergine, split yellow peas, slow cooked lamb leg and dried lime, cooked in tomato sauce served with saffron rice	12.9
TABOULEH (VG)	Finely chopped tomatoes, parsley, bulgur and onions with olive oil and lemon juice	5.9			
LENTIL AND MANGO SALAD (V,L,N)	Mango cubes , lentils and feta with olive oil and freshly squeezed lime, pesto, basil and balsamic glaze	5.9			
MAHA (V,L)	Baby leaves mixed with avocado, feta cheese and mustard or pomegranate dressing on top	6.5			
SIDES					
		4.5			
SAFFRON RICE(VG)	CUCUMBER YOGHURT		LAMB SHANKS	Slow cook lamb leg, with onions, garlic, turmeric, cinnamon and served with saffron rice	18.5
FRENCH FRIES (VG)	PICKLES				
OLIVES	HALOUMI FRIED				

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AFTERS

DESSERTS

5.0

ICE CREAM

CHOCOLATE BROWNIE

CHEESECAKE

BAKLAVA

GALABAK (PEAR CHOCOLATE AND ICE CREAM)

COFFEE AND CHOCOLATE

ESPRESSO

1.8

AMERICANO

1.8

CAPPUCCINO

2.2

LATTE

2.2

FLAT WHITE

2.2

MOCHA

2.5

SPECIALITY TEA

3.5

CHAI KOOHI (MOUNTAIN TEA)

CHAI SEFID (WHITE FLOWER BLOSSOM)

CHAI TORSH (HIBISCUS)

PANIRAK (MALLOW FLOWER)

OSTOKHODOS (LAMIACEAE)

GOLE KHATMI (MARSH MALLOW FLOWER)

ROOM 43 BLEND

STANDARD TEA

2.2

EARL GREY

ENGLISH BREAKFAST

FRESH MINT

CHAMOMILE

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