



my little persian  
kitchen

## Supper Club

Arrival 7.30pm for drinks

### Menu

A complimentary glass of rose petal prosecco will be served on arrival

#### Sharing Plate Starters

Lamb & Advieh Bastilla - Spiced lamb and pine nut filo pastries

Mast-o-khiar - Cold cucumber & mint soup

Lavash - Homemade flatbread with nigella seeds

Salad e Olivia - Potato, egg and caper salad

#### Main Course

Polo ba tadig - basmati rice with saffron and a crisp crust

Ghormeh Sabzi - a Persian herb & lamb stew with red kidney beans

Salad Shirazi - Finely sliced red onion, cucumber and tomato with olive oil,  
mint and lemon

#### Dessert

A duet of Persian puddings

Sholerzard - a sweet saffron & rose petal rice pudding

&

Cake mamanie - yoghurt lime and pistachio cake with a pistachio brittle

#### Bitter Digestif

Gaz - a sticky pistachio nought served with cardamom tea