



**One Two Culinary Stew presents**  
**MY PERSIAN KITCHEN @ KINGSTON ARMS**  
20 February, 2022

**(Vegan, GF) ZEYTOON PARVARDEH**

Olives marinated with ground walnuts, garlic, mint, pomegranate molasses and pomegranate seeds

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**SMALL PLATES**

**(V, GF) KASHK-E-BADENJAN**

Pan-fried aubergine and tomato dip, topped with sautéed onions, garlic, mint and kashk (traditional Persian preserved yogurt/whey)

**(V) PANIR SABZI**

A platter of feta cheese and an assortment of fresh seasonal herbs, radishes and walnuts

**(Vegan, GF) DOLMEH**

Succulent Persian vine leaves stuffed with rice, split peas and herbs, dressed with lemon and pomegranate seeds

All served with warm flat bread

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**MAINS**

**(GF) GHEYMEH**

Diced tender lamb with yellow split peas, slow cooked in a tomato sauce, Advieh (Persian spice mix), cardamom, cumin, cinnamon, turmeric, saffron and sun dried lime, garnished with strip potato chips

Served with steamed saffron rice

~ or ~

**(Vegan, GF) FESENJAN**

A rich sweet and sour sauce made with fried ground walnuts and infused with pomegranate molasses, with turmeric marinated cauliflower

Served with steamed saffron rice

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**DESSERTS**

**(Vegan) CHOCOLATE DELICE**

Chocolate & date mousse on an almond base, served with a drizzle of raspberry coulis and a scoop of saffron & rosewater vegan ice cream

~ or ~

**CRÈME BRÛLÉE**

Pistachio topped vanilla crème brûlée



My Persian Kitchen



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