



One Two Culinary Stew presents
MY PERSIAN KITCHEN @ KINGSTON ARMS
28 September, 2022

~ **SMALL PLATES DINNER** ~

WELCOME

(Vegan, GF, Nuts) ZEYTOON PARVANDEH

Green olives marinated with ground walnut, garlic, mint & pomegranate molasses

A PARADE OF STARTERS

(V, GF) KASHK-E-BADENJAN

Fried aubergine and tomato dip with caramelised onions, mint and whey

(Vegan, GF) ROASTED BEETROOT HUMMUS

Homegrown beetroot, pomegranate molasses, tahini, cumin, olive oil, lemon juice & garlic

(Vegan, GF, Nuts) CORIANDER GREEN BEANS

Sauteed homegrown green beans, Advieh (Persian spice mix) & toasted almonds

(Vegan, GF) DOLMEH

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

~ All served with **FLATBREAD** ~

SMALL PLATE MAIN COURSE

KOOBIDEH

Succulent ground lamb kebab served on a bed of saffron rice with grilled tomatoes

~ or ~

(Vegan) PERSIAN FALAFEL WITH MAST-O-KHIAR DIP

Falafel (chickpeas, garlic, onion, herbs, spices, sesame seeds) on a bed of saffron rice, served with yogurt & cucumber dip with dried mint

~ Both dishes served with **(Vegan, GF) TORSHI** ~

A tangy mix of homegrown vegetables pickled in spices & vinegar

DESSERTS

(V, Nuts) PISTACHIO & RASPBERRY ROULADE

Vanilla sponge sheet rolled with whipped cream, raspberry & pistachio

~ or ~

(Vegan, Nuts) CHOCOLATE DELICE

Chocolate & date mousse on an almond base, garnished with fresh raspberries



My Persian Kitchen



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