



One Two Culinary Stew presents
MY PERSIAN KITCHEN @ SIGNORELLI'S DELI
31 May, 2023

STARTERS

ABDOOGH KHIAR (V, GF, Nuts, Vegan upon request)

Persian chilled yogurt soup with aromatic fresh herbs, grated cucumber, chopped radishes, crushed walnuts and sweet golden raisins, topped with dried rose petals

KASHK-E-BADENJAN (V, GF, Vegan with whey omitted)

Fried aubergine and tomato dip with caramelised onions, garlic, mint and whey, served with flatbread (GF upon request)

MAINS

GHORMEH SABZI (GF)

Lamb stew with fresh herbs, dried lime and kidney beans, served with saffron rice

~ or ~

GHEYMEH BADEMJAN (Vegan, GF)

Yellow split peas and baby okra in a tomato sauce flavoured with dried lime, topped with roasted aubergines, served with saffron rice

~ both served with ~

SHIRAZI (Vegan, GF)

Diced cucumber, tomato, red onion and mint with a lemon and sumac dressing

DESSERTS

BASTANI SONNATI (V, Nuts, GF with baklava omitted)

Traditional saffron & rose water ice cream with frozen clotted cream chunks, served with pistachio baklava

~ or ~

PISTACHIO ICE CREAM (Vegan, Nuts, GF with baklava omitted)

Vegan pistachio ice cream served with vegan pistachio baklava



My Persian Kitchen



@mypersiancamb



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