Caspian - Choose your main and sides separate, create your perfect meal. Served perfectly for sharing...

Small Plates

YOGHURT & CUCUMBER £4.50

mixed with mint V

MOOSEER £4.95

creamy yoghurt mixed with dried shallots V

SALAD SHIRAZI £5.50

Diced cucumber, onions & tomatoes, drizzled with lemon juice & olive oil V

OLIVIEH

Potato salad with egg, diced gherkins, peas, chicken, mixed with mayonnaise £5.50

Bread basket £2.50



SMOKEY AUBERGINE

Chargrilled aubergines mixed with egg & tomatoes V

£6.50

KASHKE BADEMJAN

Fried aubergines, fried onion walnuts mixed with herbs & spices V (contains Nuts)

£6.50

HOMOUS

Chickpeas blended w olive oil served with br £4.95



Rice wrapped in vine leaves V £4.50



From the grill - Choose your sides separately

LAMB SHISH

Cubes of lamb skewer. £12.00

Double up for £10

CHICKEN SHISH

Chicken cubes filleted. £10.00

Double up for £9

GHAFGHAZI

1 mixed skewer of chicken

£12.00 & lamb shish

CASPIAN

1 skewer each of chicken shish & lamb shish £23.00

SHARING PLATTER

2 skewer each of chicken &

Lamb shish, with grilled Tomato & Peppers

& 2 sides

£45.00

Sides

White rice £3.50

Berry Rice £5.50

Green Bean Rice £5.50

Seasonal Side Salad Small £1.75 Large £3.50

Mediterranean salad. £5.95

Lettuce, olives, feta cheese, pomegranate sauce

French Fries

Sweet potato Fries £4.95

£3.95

£4.95

Cajun Fries.

Blue Cheese Fries £5.50

£2.50 **Bread Basket**

Grilled Tomato Skewer£2.00

Olives £3.75

Speciality Rice Dishes

Zereshk Polo

Chicken cooked in saffron, lemon & onions, served with rice cooked with sweet and sour berries flavoured with pistachios and almonds (contains Nuts) £15.00

Lubia Polo

Rice cooked with sundried tomatoes, French beans and juicy chunks of lamb. With £15.00 shiraz salad

Lentil & Date Rice

Crispy rice with lentils, dates, cashew nuts and juicy chunks of lamb £15.00

Speciality Stews

Choose your sides

Ghormeh Sabzi

Juicy chunks of lamb cooked in a stew with kidney beans, dried limes and a mixture of

Gheymeh

Diced chunks of lamb cooked in a stew with yellow split peas, diced potatoes, dried lime and tomatoes. £8.00

Fesenjan

Chicken slowly cooked with ground walnut & pomegranate paste (contains Nuts) £11.00

Bamiyeh

Juicy chunks of lamb cooked in a stew with okra, onions, and tomatoes.£8.00

Salmon & Herbs

Salmon fillet in a herb stew with coriander & tamarind £12.00

Beef Ribs

Drizzled with pomegranate & walnut sauce £17.00 (contains Nuts)





Vegan **Rice Dishes**

Vegan Lubia Polo

Rice cooked with sundried tomatoes, Green beans & chunks of Vegan Quorn, with shirazi salad £15.00

Vegan Lentil & Date Rice

Crispy rice with lentils, dates, cashew nuts and £13.00 onions

(Contains Nuts)

Vegan Stews

Choose your sides

Vegan Sabzi

Vegan Quorn cooked in a stew with kidney beans, dried limes & a mixture of herbs, £9.00

Aubergine Stew

Aubergines cooked in a stew with yellow split peas, diced potatoes, dried lime& tomatoes. £8.00

Vegan Fesenjan

Vegan Quorn cooked with ground walnut & pomegranate, £10.00 (contains Nuts)

Okra cooked in a stew with green & yellow peppers, onions & tomatoes, £7.00



CHICKEN WRAP

Grilled chicken with salad in flat bread £9.50

FALAFEL WRAP

with salad and sesame sauce £8.00



Allergies & Intolerances

Please inform us of any allergies For detailed information on the ingredients used please ask a member of staff

