



Shafa Restaurant – Vegan Tuesdays Menu

Choose One Starter

Kashk – e Bademjan

(Baked Aubergines slow cooked with seasoned Tomatoes, Walnuts, Mint and Kashk)

Torshi

(Mixed vegetable Pickle, preserved in Herb Vinegar)

Sabzi – Khordan

(Fresh mixed seasonal Herbs, Spring Onion, Radishes, Walnuts)

Ash-Reshte

(A thick soup with Chickpeas, Beans, Noodles and mixed Fresh Herbs)

Shafa Salad

(Salad Greens, Beetroot, Cucumber, Tomato and Walnuts)

Salad-E- Shirazi

(Diced Cucumber, Tomato and Red Onion served with Olive Oil and Lemon)

Soupeh Jo

(Wholesome creamy Barley soup)

Choose One Main Course

Our kebabs are cooked the traditional way, suspended on flat steel skewers which conduct the heat of the flame evenly.

Vegetable Kebab

(Grilled sweet Peppers, Onion, Courgette and Tomato)

All Kebabs are served with Saffron Rice, Grilled Tomato, fresh Herbs, Onion and Relish.

Gheymeh Bademjan

(Aubergine, Tomatoes, Yellow Split Peas, Saffron, Onion and Sun dried Lime)

Gormeh Sabzi

(Red Kidney beans cooked in a stew of Parsley, Coriander, Chives, Fenugreek and Sun Dried Limes)

Fesenjan

(A rich sweet and tangy puréed sauce of Pomegranate, Ground Walnuts and Aubergine Kholesht)

Dizi

(Traditional Persian stew made with Lentils, Chickpeas, Beans, Garlic, Potatoes and Fresh Herbs)

Choose One Dessert

Sholeh Zard

(A traditional Persian Rice Pudding. Home made with Saffron, Slivered Almonds, Rose water and cinnamon, fragrant and delicately sweet)

An assortment of vegan desserts are available, kindly ask your server.