
POLO  TERRACE

MENU

Starters

Mezze Platter (v) Hummus, tzatziki and babaganoush served with roasted peppers and pitta bread	£8.50	Soup of the Day Freshly made soup of the day with crusty bread roll	£5.90
Mirza Ghasemi (v) Soft roasted aubergine in a tomato and garlic sauce and finished with fried egg	£5.90	Dolmeh (Stuffed Vine Leaves) Stuffed vine leaves cooked in a sauce of pomegranate and aromatic herbs	£5.90
Chicken Olivieh Roasted diced chicken in fresh olive oil mayonnaise with potatoes, gherkins and hard-boiled egg	£8.50	Stuffed Portobello Mushrooms (v) Filled with pesto and tomato, topped with parmesan cheese	£8.50
Kashk-e Bademjan Baked, crushed aubergine, slow cooked with seasoned yogurt and sprinkled with crushed walnuts and sautéed chopped mint	£6.90	Mast-o-Khiar (v) Thick greek style yogurt, flavoured with mint and cucumber	£5.00
Hummus (v) A blend of chick peas, tahini. Olive oil and freshly squeezed lemon juice. Served with flat bread	£4.90	Taftoun (v) Homemade organic white flour flatbread baked in our clay oven. Baked to order	£1.50
Doogh (v) Savoury yogurt-based beverage, seasoned with mint.	£4.00	Āsh (v) Hearty soup with Persian noodles, beans, spinach, parsley and coriander	£5.90
Kuku Sabzi (v) Persian baked frittata with egg, parsley, coriander and chives	£4.90		

Salads

Salad Shirazi (v) Medley of diced tomato, cucumber and red onion, with fresh lemon juice and olive oil	£4.90	Sabzi Khordan (v) Assorted fresh mixed herbs, spring onion, radish, walnuts and feta cheese	£5.90
Mediterranean Salad (v) Crisp fresh salad with artichokes, sundried tomatoes, beetroot, mozzarella with croutons and a light pesto dressing	£9.00/ £15.00		

Mains

Taste of Persia

Gheimeh Bademjan £11.90

Lamb stew with split peas, sun dried lime, tomato, baby aubergine and saffron rice

Ghormeh Sabzi £11.90

Lamb Stew with a blend of mixed Persian herbs, kidney beans, sun dried lime and served with saffron rice

Bamieh (v) £8.90

Stewed okra with tomato, saffron, diced red peppers and served with saffron rice

Baghali Polo £14.90

Slow cooked lamb shank, served with fresh dill broad beans and saffron rice

Zereshk Polo £14.90

Sweet and sour rice dish, served with succulent chicken, wild barberries, saffron, pistachios and almonds

Koresh Karafs £11.90

Stewed lamb with celery, green pepper and parsley,

Fesenjan £13.90

Tender chicken pieces cooked in a rich, sweet and sour puree sauce of pomegranate and ground walnuts

Traditional

Grilled Best End of Lamb £14.90

Best end of lamb with dauphinoise potatoes and braised red cabbage

Ribeye Steak £19.50

7oz grilled to your liking, served with fresh crisp salad and French fries

Mushroom Risotto (v) £12.50

Wild mushroom Arborio risotto and parmesan shavings

Fillet of Seabass £15.90

Pan-fried seabass fillets served with seasonal vegetables, new potatoes and a cream sauce

Grills

(Served with Saffron Rice and Salad)

Cholo Joojeh £12.90

Tender pieces of boneless breast of chicken, marinated in garlic saffron and fresh lime

Cholo Barg £16.50

Tender, marinated fillet of lamb in olive oil and onion

Cholo Kubideh £15.90

Skewered, freshly seasoned, hand ground shoulder of lamb

Cholo Makhsoos £19.90

One skewer of thinly sliced, tender lamb fillet and one skewer of finely seasoned hand ground shoulder of lamb

Polo Terrace Grill (for 2 people) £29.90

Selection of minced lamb skewers, tender best of end of lamb and marinated breast of chicken skewers

Grilled Salmon £13.90

Served with hollandaise sauce and garnished with sautéed vegetables and potatoes

Sides

Fries	£3.90	Mixed Salad	£2.90
Seasonal Vegetables	£3.50	Sautéed Spinach	£2.90

Desserts

Chocolate Fondant Treat yourself to a meltingly good gooey-on-the-inside pudding	£5.00	Lemon Posset Deliciously decadent, served with fresh strawberries	£5.00
Apple Crumble Traditional is best, served with custard	£5.00	Baked Vanilla Cheesecake A show stopping end to any dinner, served with fruit compote	£5.00
Fresh Fruit Salad	£5.00	Cheese and Biscuits	£6.50
Ice Cream Three scoops of Vanilla, Strawberry or Chocolate	£4.50		

All price include VAT at 20%

(V) - Vegetarian

*Some of our dishes may contain milk, egg, nuts, gluten, sesame, lupin, celery, mustard, fish, crustaceans,
molluscs.*

Please ask a member of staff for further information.