

Warm Starters

1. **Naan Bread (v)** £1.50
Home made Persian bread with sesame seeds fresh from our Tandoori oven. Must be eaten with our dips or grilled meat.
2. **Koo Koo Sabzi (v)** £4.50
Famous Persian starter made out of green herbs, spinach, eggs, walnuts and barberries.
3. **Mirza Ghasemi (v)** £4.99
Delicious dip made out of grilled aubergines with fresh tomato, eggs & a touch of garlic.
4. **Kashke Bademjan (v)** £4.99
Yummy Fried aubergine dip mixed with caramelised onions, walnut, mint & whey.
5. **Halloumi (v)** £4.99
Grilled pieces of Halloumi cheese served with Persian pomegranate dressing.
6. **Chicken Wings** £3.99
Marinated grilled chicken wings with garlic and chilli sauce.
7. **Tahchin NEW** £3.99
One of the favourite Persian delicatessen. Crispy rice made out of chicken, rice, yogurt and saffron.
8. **Ash Reshteh (v) NEW** £3.50
Delicious hearty soup with thin noodles, parsley, dill, chick peas and other mixture or special ingredients to warm up your heart.
9. **Adasi Lentil soup (v) NEW** £3.00
Persian lentil soup.
10. **Barley soup** £4.50
Creamy chicken soup with barley and parsley.
11. **Shared starter** £15.99
A MIXED PLATTER FOR 5 PEOPLE
Mirza Ghasemi, Salad Olviah, Kashke Bademjan, Mast o Khiair, Humous.

Cold Starters

12. **Bourani (v) NEW** £3.99
Persian yogurt and spinach dip.
13. **Salad Olviah** £4.99
A delicate blend of chicken, potato, green peas & pickle with egg and mayo.
14. **Mast o Khiair (v)** £4.00
Refreshing creamy yoghurt with mint and cucumber.
15. **Mast o Mouseer (v)** £4.00
Traditional thick and creamy yoghurt with wild shallots.
16. **Humous (v)** £3.99
Crushed chickpeas with lemon juice and olive oil.
17. **Salad Shirazi (v)** £3.99
Fine chopped cucumber, tomato, onion and dried mint dressed with lemon juice, young grape juice and olive oil.
18. **Greek Salad (v)** £4.99
Salad with feta cheese, olives, mint and house dressing.
19. **Paneer Sabzi (v)** £4.50
PERSIAN BREAKFAST
Plate with fresh herbs, Feta cheese, walnut, radish, spring onion.
20. **Marinated Olives (v)** £4.50
Green olives with herbs and fresh lemon.
21. **Torshi (v) NEW** £3.00
Middle eastern sour pickled vegetable - will compliment grilled dishes.

Main Courses

BARBEQUE DISHES

*Served with choice of rice, salad, bread or chips

22. **Koobideh Kebab** £7.99
(minced lamb with fresh herbs)
Two skewers of succulent minced lamb, served with grilled tomato.
23. **Joojeh Fillet** £10.50
(boneless chicken)
Tender chicken breast, marinated with lemon and saffron, on a juice bed of lettuce, garnished with onion.
24. **Joojeh on bone** £11.50
Small chicken on bone, marinated with lemon and saffron, garnished with onion.
25. **Ghafghazi** £11.90
(lamb and chicken mixed scower)
One skewer of saffron marinated chicken and lamb fillet.
26. **Chenjeh Shish Kabab** £13.50
(lamb neck fillet)
Tender slow cooked lamb fillet with Persian seasoning, served with grilled green pepper & onion.
27. **Barg** £13.90
(lamb steak)
Mouth-wateringly tender seasoned lamb fillet backstrap.
28. **Lamb chops – Shishlik** £13.50
Marinated finest spring lamb chop.
29. **Makhsoos MIX IT** £15.50
One skewer of lamb steak and one skewer of minced lamb.
30. **Sultani MIX IT** £14.00
One skewer of lamb fillet and one skewer minced lamb.
31. **Joojeh Fillet Makhsoos MIX IT** £12.90
One skewer of boneless chicken and one skewer of minced lamb.

To Share

32. **Sarab Mixed Grill for 2** £26.90
FOR 2 PEOPLE TO SHARE
One skewer of lamb fillet, one skewer of boneless chicken and two skewers of minced lamb.
33. **Sarab Mixed Grill for 4** £39.99
FOR 4 PEOPLE TO SHARE
One skewer of Shishlik Lamb chops, one skewer of Barg lamb steak, two skewers of Joojeh chicken, and two skewers of Koobideh minced lamb.

Fresh Sea Food



34. **Salmon** £13.50
Grilled salmon cutlet marinated in a delicate blend of lemon juice and olive oil, served with exotic Persian saffron rice, grilled asparagus, greens & salad.
35. **Sea Bass** £13.90
Grilled Sea Bass, served with Persian saffron rice, greens & salad.

Persian Stews Dishes

36. **Gheimeh** £7.90
Finely diced lamb cooked with yellow lentils in tomato and dried lime sauce, served with Persian saffron rice.
37. **Gheimeh Bademjan FAVOURITE** £8.90
Finely diced lamb cooked with yellow lentils and aubergine in tomato and dried lime sauce, served with exotic Persian saffron rice.
38. **Ghormeh Sabzi** £8.90
Diced lamb cooked in fresh herbs, red kidney beans and Persian dried lime, served with Persian saffron rice.
39. **Fesenjan** £10.90
A famous Persian chicken stew flavoured with pomegranate syrup, ground walnut and hint of cinnamon.
40. **Zereshk Polo** £9.90
Saffron chicken stew with berries, pistachio and saffron rice.
41. **Baghali Polo** £13.90
(lamb shank)
Slow cooked marinated lamb shank with tasty dill rice with lime beans.
42. **Sabzi Polo** £15.90
Salmon or Sea Bass (customer's choice) served with special Persian dill rice with lime beans, served with Kookoo Sabzi.
43. **Lubia Polo NEW** £10.90
Delicious combination of diced lamb, rice, green beans, tomato sauce and spices, and serves with plain yogurt.

Vegeterian Dishes



44. **Ghormeh Sabzi (v)** £7.50
Traditional stew made of freshly dried herbs, red kidney beans, Persian dried lime served with Persian saffron rice.
45. **Bamieh (v)** £7.00
Green peppers, onion cooked with fresh okra in a tomato sauce, served with Persian saffron rice.
46. **Bademjan (v)** £7.50
Fried aubergine cooked with tomatoes, green peppers and onions in a dried lime sauce, served with exotic Persian saffron rice.
47. **Lubia Polo (v) NEW** £7.50
Delicious combination of rice, green beans, tomato sauce and spices, served with plain yogurt.
48. **Baghali Polo (v) NEW** £6.50
Delicious Persian rice mixed with dill and lime beans, served with creamy yogurt.

Side Dishes & Extras

49. **Extra portion of Persian Rice (v)** £2.50
50. **Portion of chips (v)** £2.50
51. **Zereshk Rice (v) NEW** £3.00
Rice with barberries.
52. **Baghali Rice (v) NEW** £3.00
Dill rice with lime beans.
53. **Extra skewer of Koobideh** £3.00
54. **Extra skewer of Joojeh** £6.00

Discretionary service charge of 10% will be added to your bill.

For any further dietary requirements and food allergies and intolerances please speak to our staff.

Non Alcoholic Drinks

Still or sparkling water -large	£3.99
Coke/Diet Coke	£2.50
Sprite/Fanta/7UP	£2.50
Juice	£2.50

Orange, Apple, Mango, Pineapple, Tomato
Please ask your waiter for the full selection of juices.

NEW

Fresh Juices

£3.99

Why not try our fresh squeezed juices.

ORANGE
CARROT
APPLE

or a MIX of the above

Fruit selection depending on the season,
please ask your waiter for the fruit selection of the day.

NEW

Milkshakes

Home made milkshakes containing fresh fruit,
selection of roasted nuts, milk, coconut, icecream.



Majoon	£5.50
Persian milkshake made out of 7 different nuts, dates, coconut, milk, egg yolk.	
Banana	£5.50
Banana, nuts, coconut, ice cream, milk.	
Strawberry	£5.50
Strawberry, nuts, coconut, ice cream, milk.	
Honey Melon	£5.50
Honey melon, nuts, coconut, ice cream, milk.	
Watermelon	£5.50
Watermelon, nuts, coconut, ice cream, milk.	
Saffron	£5.50
Saffron, nuts, coconut, ice cream, milk.	

Dough	
Traditional yoghurt drink 1 -glass	£2.50
Traditional yoghurt drink 1 -large jug	£4.00

Tea	
Traditional Aromatic Persian Tea -pot	£4.00
Traditional Aromatic Persian Tea -cup	£1.50
English Tea, Mint Tea, Green Tea	£1.50
Coffee	£2.50

We do private parties,
home catering,
wedding,
takeaways.

Alcoholic Drinks

Peroni Beer	£3.25
Budweiser Czech Beer	£3.25
Liqueurs 25ml	£3.50
Spirits 25ml	£3.95

Please ask for the full selection

White Wines

Le Pionnier Blanc, France	£4 glass / £15.50
A crisp floral wine with an aroma of citrus fruits, with hints of ripe pear and tomato leaf.	
Chenin Blanc Tulbagh Valley, SA	£16.50
Crispy dry Chenin Blanc with aromatic bouquet of apple and pear. Ripe, tropical fruit flavours persist on the palate with lingering pineapple and fresh acidity to balance.	
Sauvignon Blanc Los Caminos, Chile	£18.50
A vibrant aromatic Sauvignon Blanc with a floral bouquet of nettle and grapefruit, balanced by gooseberry, passion fruit and pleasant acidity.	
Pinot Grigio Ca Luca, Italy	£19.50
Well-balanced dry white wine with delicate perfume of fresh apple, peach and pear flavours.	
Sauvignon Blanc, NZ	£21.50
A dry white with flavour of pineapple and lime, with a vibrant aroma of ripe gooseberries, herb and nettle.	
Petit Chablis, France Burgundy	£24.95
Very fresh and lively Petit Chablis. It has an aromatic apple nose with plenty of mineral nuance, a fantastic ripe mid-palate mouth feel and a fresh steely finish.	

Rosé

Pinot Grigio Rosato, Italy	£17.50
Rose with delicate perfumed aromas of peach and rose petals and soft, red fruits flavours on the palate. Dry, well balanced excellent with fish and white meats.	

Red Wines

Le Pionnier Rouge, France	£4 glass / £15.50
Soft and fruity blend of Grenache and Carignan. Soft summer fruits and rich berry flavours, with a subtle spicy finish.	
Cotes du Rhone, France	£17.50
A selection of the best Grenache and Syrah cuvées, it is rich and fragrant with red fruits, blackcurrant and green peppers on the nose.	
Rioja 2011, Spain	£19.50
Deep red coloured wine with subtle aromas of ripened blackcurrants and raspberries.	
Shiraz Copperstone Creek, Australia	£19.50
With a powerful aromatic aroma of plums, fruitcake, spice and mint.	
Malbec, Argentina	£21.50
Soft red wine with aromas of ripe fruit, cherries, blackberries, blueberries, combined with spicy and floral hints.	
Pinot Noir 'Reserve', Chile	£24.95
Deep ruby colour, the aroma is intense and elegant with notes of strawberries and violets.	

Sparkling & Champagne

Prosecco Azzillo, Italy	£22.00
Dry sparkling wine with hints of flowers, honey and apple.	
Moet et Chandon Dry Imperial	£55.00
Champagne, where the Chardonnay contributes hints of brioche and hazelnut.	

KID'S MENU

£5.50

CHOICE ONE OF THE FOLLOWING
PLUS FREE DRINK

(Apple, Orange, Mango juice)

Koobideh

(minced lamb kebab)

with rice and fresh cucumber

Joojeh

(chicken breast kebab)

with rice and fresh cucumber

Desserts

55. Bastani	£3.90
Persian pistachio ice cream.	
56. Faludeh	£2.90
Persian Sorbet made of thin vermicelli noodles with corn starch, rosewater and lime juice.	
57. Zoolbia & Bamieh	£3.90
Traditional Persian sweets.	
58. Baghlava	£4.50
Traditional Persian pastry.	
59. Ice Cream	£3.00
2 Scoops of chocolate, vanilla or strawberry ice cream.	

SHISHA

You can now enjoy a Shisha
on our outside terrace.

Shisha and Persian tea £14.00

Choice of: Sarab mix, Mint, Grape,
Apple, Cherry, Strawberry, Banana



Please ask your waiter for available flavours.

Be ready to
experience the taste
of ancient Persia
and the flavours of
heaven.

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