

Marinated Olives (V) £3.95
Appetizer while you are looking...

Starter & Dips

Naan Bread (v) £1.95
Home made Persian bread with sesame seeds fresh from our Tandoori oven.

Houmous dip (v) HOMEMADE £5.50
Favourite Middle Eastern dip.

Kashke Bademjan (v) £6.50
FAVOURITE
Delicious aubergine dip mixed with caramelised onion and nuts.

Mirza Ghasemi FAVOURITE (v) £6.50
Grilled aubergines with fresh tomato, eggs & a touch of garlic.

Dip Olviah £6.50
A delicious creamy egg & chicken dip.

Mast o Khiair yoghurt dip (v) £4.95
TZAZIKI
Refreshing creamy yoghurt with mint and cucumber.

Mast o Mouseer yoghurt dip (v) £4.95
Traditional thick and creamy yoghurt with garlic.

Falafel (v) NEW £5.95
Favourite Middle Eastern chickpeas starter.

Dolmeh (v) NEW £4.95
Middle Eastern stuffed grape leaves

Chicken Wings £5.95
Marinated grilled chicken wings.

Halloumi (v) £5.95
Grilled pieces of Halloumi cheese served with Persian pomegranate dressing.

Sarab shared starter £19.99
for 4 people - YOUR FAVOURITE
Mirza Ghasemi, Dip Olviah, Kashke Bademjan, Mast o Khiair, Houmous.

Soups

Traditional Persian home made soup.

Soup Ash Reshteh (v) £6.95
YOUR FAVOURITE WINTER SOUP
Delicious hearty soup with thin noodles, chickpeas, herbs.

Salad Paneer Sabzi (v) £6.95
Fresh herbs, Feta cheese, walnut, radish, spring onion.

Salad Shirazi (v) £5.95
Fine chopped Persian salad with cucumber, tomato, onion.

Salad Tabbouleh NEW £6.50
Middle Eastern healthy salad with parsley & bulgur wheat.

Main Courses

GRILLED KEBAB DISHES

minimum 20 minutes grilling time

*Served with tomato and rice.

** Rice is a medium portion, if you wish to order LARGE RICE please notify the waiter.

LAMB DISHES:

Koobideh FAVOURITE £10.95
Two skewers of minced lamb.

Chenjeh Kebab £15.50
One skewer of tender lamb fillet marinated with saffron.

Barg £16.95
Mouth-watering thin tender marinated lamb fillet steak.

Lamb Makhsoos MIX IT £17.90
One cubed fillet of lamb skewer & one minced lamb skewer.

Sultani MIX IT £18.95
One skewer of thin lamb steak & one skewer of minced lamb.

CHICKEN DISHES:

Joojeh Fillet £12.95
One skewer of chicken fillet marinated and grilled.

Grilled baby chicken portioned (poussin) £14.50
Baby poussin portioned and marinated.

MIXED DISHES:

Ghafghazi MIX IT £14.50
One mixed skewer of lamb fillet and chicken fillet.

Joojeh Fillet Makhsoos MIX IT £16.50
One skewer of chicken & one minced baby lamb skewer.

TO SHARE

Sarab Mixed Grill for 2 £35.00
Mixed platter of one skewer of cubed lamb fillet (chenjeh), one skewer of chicken fillet (joojeh) and two skewers minced baby lamb (koobideh).

Sarab Mixed Grill for 4 £59.95
One skewer of chicken fillet, one grilled baby chicken (poussin), one skewer of lamb fillet and four skewers of minced lamb.

Grilled Sea Food



Grilled Salmon £16.95
Marinated grilled salmon served with Persian saffron rice.

Sea Bass Fillet £17.95
Grilled Sea bass fillet. Served with Persian saffron rice.

Persian Stews Dishes

Gheimeh FAVOURITE £11.50
(slowly cooked lamb stew)
A rich finely diced lamb stew cooked with yellow lentils in tomato and dried lime sauce, served with exotic Persian saffron rice.

Gheimeh Bademjan £12.00
(contains aubergine)
A rich finely diced lamb stew cooked with yellow lentils and aubergine in tomato and dried lime sauce, served with exotic Persian saffron rice.

Ghormeh Sabzi £11.95
A rich finely diced lamb stew cooked in fresh green herbs, red kidney beans and Persian dried lime, served with Persian saffron rice.

Vegeterian Dishes



Ghormeh Sabzi (v) £9.50
Traditional stew made of freshly dried herbs, red kidney beans, Persian dried lime served with Persian saffron rice.

Bamieh (v) £8.50
Green peppers, onion cooked with fresh okra in a tomato sauce, served with Persian saffron rice.

Bademjan (v) £8.95
Fried aubergine cooked with tomatoes, green peppers and onions in a dried lime sauce, served with exotic Persian saffron rice.

Side Dishes AND Extras

Large portion of Persian Rice (v) £3.95

Portion of chips (v) £3.50

Extra skewer of Koobideh £4.50

Extra skewer of Joojeh £8.00

Torshi (v) - Iranian pickles £4.50

Chilli sauce £1.00

our home made chilli sauce

Soft Drinks:

Still / sparkling water (large)	£4.50
Still / sparkling water (small)	£2.50
Coke/Diet Coke	£2.50
Sprite/Fanta/7UP	£2.50
Juice (Orange, Apple, Mango, Pineapple)	£2.50

NEW Fresh Juices

£4.50

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 a fruit selection of the day.)

NEW Milkshakes

Home made milkshakes made freshly for you.

STRAWBERRY	£5.50
BANANA	£5.50
MELON	£5.50
PERSIAN MAJOON MILKSHAKE	£5.95

Persian milkshake with nuts and dates.

DOUGH YOGHURT DRINK

Glass	£2.50
Large jug	£4.95

Tea

Persian Tea	£4.95
pot of traditional aromatic Persian tea	
Cup of Persian Tea	£2.00
English Tea, Mint Tea, Green Tea	£1.95
Cappuccino, Latte	£2.95

Beers

Peroni	£3.95
Budweiser	£3.95

Alcoholic Drinks

Liqueurs 25ml	£4.00
Spirits 25ml	£4.00

Please ask for the full selection

White Wines

Le Pionnier Blanc, France £20.00
£5 small / £6 large /
A crisp floral wine with an aroma of citrus fruits, with hints of ripe pear and tomato leaf.

Chenin Blanc Tulbagh Valley, SA £20.00
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 £22.00
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 £24.00
Well-balanced dry white wine with delicate perfume of fresh apple, peach and pear flavours.

Sauvignon Blanc, NZ £26.00
A dry white with flavour of pineapple and lime, with a vibrant aroma of ripe gooseberries, herb and nettle.

Petit Chablis, France Burgundy £28.00
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 £20.00
£5 small / £6 large /
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 £20.00
£5 small / £6 large /
Soft and fruity blend of Grenache and Carignan. Soft summer fruits and rich berry flavours, with a subtle spicy finish.

Cotes du Rhone, France £22.00
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, Spain £24.00
Deep red coloured wine with subtle aromas of ripened blackcurrants and raspberries.

Shiraz Copperstone Creek, Australia £26.00
With a powerful aromatic aroma of plums, fruitcake, spice and mint.

Malbec, Argentina £28.00
Soft red wine with aromas of ripe fruit, cherries, blackberries, blueberries, combined with spicy and floral hints.

Pinot Noir 'Reserve', Chile £32.00
Deep ruby colour, the aroma is intense and elegant with notes of strawberries and violets.

Sparkling & Champagne

Prosecco Azzillo, Italy £25.00
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.

Desserts

Ice cream – 2 scoops £3.95
Strawberry, Vanilla, Chocolate ice cream & other flavours

Baghlava £4.95

Bastani Ice cream £4.95
delicious home made pistachio ice cream

Cake of the day **ask waiter** £4.95

SHISHA

You can now enjoy a Shisha on our outside terrace.

Shisha and Persian tea

Choice of:
Strawberry, Grapes, Mint, or our special mix



One Shisha and Tea pot for 2 people £19.95

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

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

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