



Bitafallah
AUTHENTIC PERSIAN FOOD

www.bitafallah.com

'Persian Festive Feast Menu'

WELCOME COCKTAIL

Complimentary special Persian seasonal cocktail made with vodka and homemade herbal extracts

STARTERS

Sabzi-khordan: a cornerstone of Persian cuisine consisting of fresh green herbs, spring onions, radishes, feta cheese and walnuts served with traditional Lavash bread

Zeytoon-parvardeh: Persian style Queen Olives marinated with pomegranate, nuts and fresh herbs

MAINS

Tah-cheen Morgh: traditional layered saffron rice dish with chicken fillet

Mahi Shekam-Por: salmon fillet marinated and stuffed with nuts and aromatic herbs

Morasa-polo: 'jewel rice'- a colourful Persian dish made with almonds, pistachios, barberries, raisins, orange peel and rice -each ingredient represents the bright colour of precious jewels

DESSERTS

Masghati: classical soft white and chocolate Persian dessert made with almonds and pistachios

FAREWELL TEA

Chai-beh: refreshing scented digestive homemade quince tea

*Bitafallah Persian Supper Club featured on **Evening Standard** (London's Best Supper Clubs)*

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