

'Persian Autumn Feast' - Saturday 30th September

WELCOME COCKTAIL

Complimentary Special Persian Seasonal Cocktail : vodka and refreshing summer fruit juice

WELCOME APPETIZER

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

STARTERS

Zeytoon-parvardeh: a cornerstone of Bita's feasts! Extra large Persian style marinated olives with pomegranate, walnut and fresh herbs

Dal-Adas: Organic delicious plant based soup made with fresh organic vegetables, lentil, Persian lime and herbs

Tah-cheen Bademjoon: traditional layered saffron rice dish with succulent split peas, aubergine and lamb with almond on top

MAINS

Zereshk-polo: popular long grain Persian rice mixed with barberries and pistachios

Khoresht Fesenjoon: chicken breast fillet cubes, finely processed walnut and pomegranate juice stew simmered slowly to perfection

DESSERTS

Almond Ferini: Classical soft Persian dessert with almond milk, organic milk, rose water, almond and thri-colour almond sweets

FAREWELL TEA

Chai-albaloo: refreshing scented digestive fresh sour cherry tea

Bita's Persian Supper Club featured on Evening Standard (London's Best Supper Clubs) Twitter: @BitaAPF, Instagram: @bitafallahapf, Facebook Bitafallah Email: bita@bitafallah.com, Tel: +44 7944708821, www.bitafallah.com