

'Festive Persian Feast' - Friday 15th & Saturday 16th December

WELCOME COCKTAIL

Complimentary Special Persian Seasonal Cocktail: fresh seasonal fruit juice with vodka

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

Kashk-o-bademjoon: roasted aubergine topped up with braised lamb, herbs, nuts and Persian natural whey sauce served with Lavash bread

MAINS

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

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

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

DESSERTS

Sholeh-zard: traditional Persian rice pudding made with almond, rosewater and Persian spice served with pistachios ice cream (dairy free)

FAREWELL TEA

Chai-beh: refreshing scented digestive homemade quince 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