



Bitafallah
AUTHENTIC PERSIAN FOOD

www.bitafallah.com

Bitafallah's Exotic Persian Food Menu

Special Welcome Cocktail/Mocktail

Spiced cocktail with/without toffee vodka and fresh seasonal fruit juice

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

Extra-large Persian style marinated olives with pomegranate, walnut and fresh herbs

Mast-o-Khiar

Fresh yoghurt, cucumber, flower petals, aromatic herbs served with Taftoon Bread

Tah-cheen Gheymeh Badmjoon

Layered saffron rice dish with roasted aubergine, organic slow cooked split pea stew

Zereshk-Polo

Long grain Persian rice finished with barberries and pistachios

Khoresht Fesenjoon

Slowly cooked chicken stew with ground toasted walnuts and pomegranate

Persian Roulade

Quince, pistachio and rose water cream roulade

Cardamom Tea

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

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