



## **STARTERS**

### **(V) SABZI KHORDAN £7.50**

Feta and fresh herb platter. Feta, springs onions, dill, parsley, mint, walnuts, radishes and flatbread

### **(V) MAST-O MOUSIR £4.50**

Strained yogurt with finely chopped shallots

### **(Vegan, GF) ZEYTOON PARVANDEH £4.50**

Marinated olives with walnut, garlic, mint & pomegranate molasses

### **(Vegan) ASH RESHTEH £6.00**

A traditional hearty soup, made with noodles, pulses & fresh herbs. Served with flatbread

### **(Vegan, GF) MIRZA GHASEMI £5.50**

Smokey baked crushed aubergine dip, slow cooked with tomatoes and garlic. Served with flatbread

### **(V, GF) KASHK-E-BADENJAN £5.50**

Fried aubergine and tomato dip with caramelised onions, mint & whey. Served with flatbread

### **(V, GF) FETA, PISTACHIO & WALNUT £5.00 (Contains nuts)**

Pistachio, walnut, feta cheese, yogurt, lemon, garlic & red chilli dip, for the perfect tang! Served with flatbread

### **(V, GF) WATERMELON, FETA & MINT SALAD Main £9.50 or starter £4.75**

Watermelon, feta cubes, pomegranate seeds, walnuts, pistachios, mint and nigella seeds

## **MAIN COURSES**

### **(Vegan, GF) GHORMEH SABZI £8.50**

Fresh herb & kidney bean stew with garlic roasted button mushrooms, served with saffron rice (available with lamb to replace mushrooms upon request £11)

### **(Vegan, GF) GHEYMEH BADEMJAN £9.50**

Yellow split peas in a tomato sauce flavoured with dried lime, topped with roasted aubergines & okra, served with saffron rice

(available with chicken pieces to replace okra upon request £10.50) (Vegan, GF)

### **FESENJAN £9.50 (Contains nuts)**

A rich sweet and sour stew of pomegranate molasses, cauliflower & ground walnuts, served with saffron rice (available with chicken pieces to replace cauliflower upon request £10.50)

### **(Vegan, GF) KHORESH KARAFS £8.50**

A stew of celery, mint, coriander, parsley, kidney beans, prunes & dates, served with saffron rice (available with chicken pieces upon request £9.50)

**(Vegan, GF) DAL ADAS £8.50**

Persian Dal with lentils, diced potatoes and spices in a simple hearty tomato sauce, served with saffron rice (available with chicken pieces upon request £9.50)

**(V, GF) WATERMELON, FETA & MINT SALAD Main £9.50 or starter £4.75**

Watermelon, feta cubes, pomegranate seeds, walnuts, pistachios, mint and nigella seeds

**(V, GF) KING PRAWN SALAD £11.50 (Contains nuts)**

King prawns, seasonal leaves, tenderstem broccoli, dill, radishes, spring onions, toasted almond flakes and a honey lemon dressing

**Koobideh Kebab £13.50**

Two succulent ground lamb kebabs served on a bed of saffron rice with grilled cherry tomatoes, grilled peppers, red onions and radishes

**SIDE DISHES**

(Vegan, GF) Persian rice £2.95

(Vegan) Flat bread £1.50

(Vegan,GF) TORSHI £4.00

A tangy mix of homemade pickled vegetables

**ICE CREAMS**

**(V) BASTANI SONNATI (Contains nuts) £6**

Homemade saffron ice cream garnished with rose petals and pistachio nuts (8oz tubs)

**(V) ORANGE AND DATE ICE CREAM £6**

Homemade date and orange ice cream (8oz tubs)

**DRINKS**

**(Vegan) MAJOON PERSIAN DATE AND BANANA SMOOTHIE £4.50**

Banana and date smoothie, a natural energy drink made using frozen bananas, medjool dates, shredded coconut, oat milk, and a pinch of nutmeg

**(Vegan) SOHO JUICE COMPANY 250ml (No fizz!) £2**

- Cucumber mint lemon and lime
- Blood orange, raspberry & ginger

**EXTRAS**

**(Vegan, GF) HOMEMADE MPK JAMS (200ml)**

- Persian fig jam with a hint of cardamom **£4.70**
- Persian sour cherry jam **£4.80**
- Persian rose jam **£4.50**
- Persian quince jam with a hint of rosewater and cardamom **£4.50**

**(Vegan,GF) Jar of Homemade Torshi 375ml £4.95**

A tangy mix of homemade pickled vegetables and spices in vinegar

**Persian Saffron 0.6g £4.50**

Known as 'red gold' a single pinch is enough for an entire dish. Our superior grade saffron, grown in Iran, has the highest levels of flavour and aroma.

**HOMEMADE CAKES**

£22 each (serves 8-10)

**DATE, ALMOND AND POMEGRANATE LOAF (V)**

A moist rich loaf cake with chopped dates, orange zests and spices, almonds and tangy pomegranate molasses

**PERSIAN LOVE CAKE (V)**

A delicious cake made with ground almonds, ground pistachio, rosewater and spices, decorated with vibrant green pistachio nuts and dried rose petals

**Home Delivery:**

Please note we require 24 hours notice for food orders.

We have a portable card machine for cashless payments and will provide touch free delivery.

Your order can be delivered hot and ready to eat, or cold ready to reheat.

**Free delivery for a 6 mile radius** of Cambridge centre  
and £5 from 7 – 15 miles Monday – Saturday 5pm - 8.30pm (closed on Sundays)  
To order email [mpkcontactus@gmail.com](mailto:mpkcontactus@gmail.com) Call or WhatsApp on 07580 801905

V = Vegetarian GF = Gluten Free