

### **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 Call or WhatsApp on 07580 801905

V = Vegetarian GF = Gluten Free