

COLBEH

Main Menu

منوی اصلی

Mazeh مزه

ALL OUR MAZEH SMALL PLATES ARE A GREAT CHOICE FOR SHARING AT THE TABLE

Panir Sabzi Ⓥ — 7
fresh mix herbs, mint, radish, feta cheese, walnuts

Salad Shirazi Ⓥ — 5
finely diced tomato, cucumber, onion, lemon dressing

Hummus Ⓥ — 6
creamy chickpeas dip, tahini, sesame, lemon, garlic

Babaganoush Ⓥ — 6
charred aubergine dip, yoghurt, tahini, sesame, garlic, pomegranate

Mirza Ghasemi Ⓥ — 8
charred aubergine dip, tomato, garlic, fried egg, crispy onion

Olivieh — 8
creamy chicken mayo salad, potatoes, pickles, eggs, carrots

Mast Mosir Ⓥ — 6
strained yoghurt dip, wild shallots, paprika oil

Mast Khiar Ⓥ — 6
creamy yoghurt dip, cucumber, raisins, mint, dried rose petals

Kashke Bademjan Ⓥ — 8
charred aubergine dip, whey, garlic, walnuts, mint sauce

Zeyton Parvardeh Ⓥ — 5
marinated olives, pomegranate, walnuts, garlic

Breads نان

Taftoon Flat Bread Ⓥ — 2

Charred Garlic Pita Bread Ⓥ — 3

Sangak Sourdough Ⓥ — 3

Manghal منقل

ALL SKEWERS ARE SERVED WITH GRILLED TOMATOES, STEAMED SAFFRON RICE OR FLAT BREAD

Kubideh — 18
two minced lamb skewers, onions, parsley, Persian spices

Barg — 22
flattened lamb fillet skewer, lightly seasoned, butter & saffron

Makhsoos — 24
lamb kubideh skewer & jujeh chicken fillet skewer

Jujeh Torsh — 20
northern-style boneless chicken thighs, pomegranate, walnuts, garlic

Kabab Torsh — 24
northern-style lamb fillet cubes, pomegranate, walnuts, garlic

Jujeh — 18
boneless chicken thighs, saffron, yoghurt, mustard, lemon

Chenjeh — 20
prime lamb fillet cubes, lightly seasoned, peppers, onions

Soltani — 26
lamb kubideh skewer & lamb tender barg fillet skewer

Chilli Jujeh — 20
boneless chicken thighs, marinated with chilli peppers, tarragon, yoghurt

Shah Platter — 52
mix grill, two kubideh skewers, jujeh, chenjeh, bale morgh

Sides مخلفات

Chunky Chips — 4

Roast Potatoes — 5

Grilled Chilli Peppers — 3

Grilled Seasonal Veg — 5

Grilled Butter Corn — 5

Salad سالاد

Fatush Salad Ⓥ — 7
lettuce, cucumber, radish, mint, sumac, crispy flatbread

Feta Salad Ⓥ — 7
cucumber, tomato, olives, onions, feta cheese, dried oregano

Sonati سنتی

Ghorme Sabzi — 18
lamb stew, herbs, kidney beans, dried lime, saffron rice

Gheymeh Bademjan Ⓥ — 16
vegetarian stew, split peas, aubergine, cinnamon, dried lime, saffron rice

Baghali Polo Mahiche — 24
slow-cooked lamb shank, rich saffron broth, fresh dill and broad beans rice

Chelo Morgh — 20
chicken stew, tomato sauce, barberries, saffron rice

Torshi Shoor Ⓥ — 4
pickled vegetable

Khiyar Shoor Ⓥ — 4
pickled cucumber

Allergens: our kitchen handles common allergens, and traces may be present in any dish. For allergen information, speak to a member of our team. Allergens handled in our kitchen include celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, peanuts, sesame, soya, sulphur dioxide/sulphites and tree nuts.

Ⓥ vegetarian · Prices in £