



ROSE

PERSIAN

BAR & RESTAURANT

12:00 PM-10:00 PM

HOURS MAY VARY ON SPECIAL OCCASIONS

WWW.ROSERESTAURANT.UK

A discretionary service charge of 10% will be added to your bill

COLD STARTERS



MAST-O-KHIAR

Fresh yoghurt, cucumber, dried mint & olive oil

£ 5.99

PANIR SABZI

Mix of fresh Persian herbs, walnuts, and cucumber with feta cheese

£ 8.50



MAST-O-MOUSEER

Fresh yoghurt, wild shallots and seasoning

£ 5.99



HUMMUS

Chickpeas, vegetable oil, garlic, lemon juice, tahini
(contains sesame seed)

£ 5.99



SALAD SHIRAZI

Finley chopped cucumber, tomato, onion with dried mint & Sour grape Juice

£ 6.50



SALAD OLVIEH

Shredded chicken, gherkins, eggs, potatoes, carrots and peas mixed with mayonnaise.

£ 6.50

GREEK SALAD

Mixed salad with feta cheese & marinated olives

£ 7.50



TORSHI

Traditional Persian homemade vegetable pickles

£ 5.50



PICKLED CUCUMBER & OLIVES

The cucumbers are sliced & pickled with garlic, herbs, and vinegar, while olives are brined with spices & lemon.

£ 5.99

BOORANI

Spinach is sautéed with garlic and onions, then mixed with thick, creamy yogurt.

£ 5.99



HOT STARTERS

HALLOUMI (V)

Grilled Cypriot Cheese

£ 6.50



FALAFEL(V)

5 pieces of vegetable fritters with chickpeas marinated in lemon juice & olive oil (contains sesame seeds)

£ 6.50



CALAMARI

Deep fried calamari, breadcrumbs with tartar sauce

£ 6.50



HOT CHICKEN WINGS

Spicy chicken wings, hot pepper sauce, pepper & garlic powder

£ 5.99





MIRZA GHASEMI

Smoked aubergine, eggs, tomato, garlic, turmeric & olive oil

£ 7.50

KASHK-O-BADEMJAN

Traditional dish made with aubergine, walnuts, onions, garlic, whey & sauteed dried mint.

£ 7.50



LENTIL SOUP

Made with lentils, vegetables, and aromatic spices, the soup is simmered to develop a rich, hearty flavor.

£ 6.50

MIXED MEZZE PLATTER

Kashk-O-Bademjan, Mirza-Ghasemi, Hummus, Mast-O-Khiar, Salad Olvieh and Two Breads.

£ 33.99

GRILL

"Each main is served with a side of rice, chips, bread, or salad"



KEBAB KOOBIDEH

Two skewers of finely
seasoned minced lamb

£ 14.99

"Each main is served with a side of rice, chips, bread, or salad"



JOOJEH KEBAB

Marinated chicken breast charcoal grilled

£ 15.99

JOOJEH KEBAB ON THE BONE

Whole baby chicken (poussin), marinated in lime juice, saffron & sliced onion

£ 15.99



VAZIRI

Combination of skewer of saffron marinated chicken and skewer of koobideh

£ 18.50

"Each main is served with a side of rice, chips, bread, or salad"



CHENJEH KEBAB

One skewer of tender lamb's neck fillet cubes, marinated in olive oil, lemon juice and sliced onion

£ 16.99

MOMTAZ

Combination of skewer of tender lamb cubes and a skewer of koobideh

£ 18.99



KEBAB BARG

One skewer of lamb fillet marinated in onion, lemon juice and saffron

£ 17.99

SULTANI KEBAB

a combination of 1 skewer of barg and one skewer of koobidah

£ 19.99



"Each main is served with a side of rice, chips, bread, or salad"



SHISHLIK

Five pieces grilled lamb chops marinated in olive oil, saffron & onion

£ 18.99

ROSE SPECIAL KEBAB

£ 18.99

Combination of juicy chicken cubes & lamb fillets

MIXED GRILL (FOR TWO)

£ 45.99

Combination of 2 skewers of Koobideh, 1 skewer of boneless joojeh, 1 skewer of chenjeh comes with olives, saffron rice, salad or bread.

MIXED GRILL (FOR UP TO FIVE)

A combination of 3 skewers of koobideh, 1 skewer of boneless joojeh, 1 skewer of joojeh on the bone, 1 skewer of barg, & 1 skewer of lamb chops, served with olives & a portion of rice for each person.

£ 84.99



ROYAL FAMILY MIXED GRILL

£ 225.00

A combination of 6 skewers of koobideh, 2 skewers of boneless joojeh, 1 skewer of joojeh on the bone, 1 skewer of barg, 1 skewer of lamb chops, 1 skewer of chicken wings, 1 seabass, and 1 skewer of pineapple kebab, served with onion rings and olives.



SEA FOOD



TIGER KING PRAWN GRILLED

Served with saffron rice or chips

£ 17.99



SALMON GRILLED

Marinated salmon fillet grilled with teriyaki sauce, Served with saffron rice or chips

£ 19.99



SEABASS GRILLED

Seabass, Served with saffron rice or chips

£ 17.99



ROSE'S SPECIAL

BAGHLI POLO BA MAHICHEH

Slow cooked lamb shank with traditional sauce served steamed rice with dill & broad beans.

£ 17.99



ZERESHK POLO BA MORGH

Chicken cooked in tomato & saffron sauce with saffron rice, sweet and sour barberries with Pistachio & Almonds.

£ 15.99



TAHCHIN

Saffron-infused Persian rice cake with a crispy golden crust, served with a chicken leg on the side and a rich tomato sauce.

£ 17.99



STEWES



LUBIA POLO

Green beans cooked in a spiced saffron tomato sauce, layered with rice, and served with tender lamb.

£ 15.99

STEW

KHORESHT BADEMJAN

Lamb and aubergine stew made with yellow split peas, tomatoes & a rich saffron-infused tomato sauce, slow-cooked to perfection & served with rice.

£ 16.99

Lamb stew with yellow split peas, tomatoes, and dried limes in a saffron tomato sauce, topped with crispy chips or aubergine, served with rice.

£ 14.99



G H E Y M E H



G H O R M E H S A B Z I

Pieces of lamb cooked in aromatic mixed herbs, borlotti beans & dried lime, served with saffron rice.

£ 14.99

Pieces of chicken cooked with walnuts & pomegranate sauce, served with saffron rice.

£ 16.99



F E S E N J A N

VEGETARIAN DISHES



KHORESH BAMIEH

Okra stew made with mixed vegetables & aromatic spices, slow-cooked in a rich tomato sauce & served with rice.

£ 12.99

SPECIAL OFFERS

FOR WEEKENDS

KALAPACHA

Tender lamb head & trotters, slow-cooked in a rich, flavorful broth, served with warm flatbread.

£ 18.99



DIZI

Pieces of lamb cooked with yellow split peas, tomato sauce and dried lime served with rice

£ 18.99



WRAPS



KOOBIDEH WRAP

Juicy grilled koobideh wrapped in fresh bread with salad and a special sauce.

£ 8.99



CHICKEN WRAP

Grilled chicken wrapped in fresh bread with salad and a special sauce.

£ 9.99

FALAFEL WRAP (V)

Crispy falafel wrapped in warm bread, loaded with fresh veggies, hummus, and a drizzle of tahini sauce.

£ 8.99



EXTRAS & SIDES



BROAD BEAN RICE £ 4.99



CRISPY RICE £ 5.99



CHIPS £ 3.99



SAFFRON RICE _____ £ 3.99

ONE SKEWER OF KOOBIDEH _____ £ 4.99

ONE SKEWER OF JOOJEH _____ £ 6.99

BREAD _____ £ 1.20

KIDS MENU

A discretionary service charge of 10% will be added to your bill.

KOOBIDEH KEBAB

A skewer of Koobideh served with saffron rice or chips

£ 10.99

CHICKEN KEBAB

served with rice or chips

£ 10.99



CHICKEN NUGGETS & CHIPS

£ 7.50



FISH FINGERS & CHIPS

£ 7.50



HOT DRINKS



PERSIAN TEA

(with rose & saffron)

(S) £ 2.50 / (L) £ 5.00



HOT CHOCOLATE

£ 3.50



JASMIN TEA

(S) £ 2.50 / (L) £ 5.00



COFFEE LATEE

£ 3.50



FRESH MINT TEA

(S) £ 2.50 / (L) £ 5.00



ESSPRESO

(S) £ 2.50

(L) £ 3.50



CAPPUCINO

£ 3.50



COFFEE

£ 3.50



COLD DRINKS



APPLE JUICE

£ 3.50



ORANGE JUICE

£ 3.50



DOOGH

(S)£ 2.50/ (L)£ 5.00



COKE

£ 2.50



FANTA

£ 2.50



7UP

£ 2.50

WATER

(STILL, SPARKLING OR TONIC)

S 2.99/L 4.50

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will be added to your bill.**

DESSERTS



PERSIAN ICECREAM (BASTANI)

Saffron ice cream with pistachio mixed with rose water

£ 4.99



PHALLODEH

Persian sorbet made of thin vermicelli iced noodles

£ 4.99

BAKLAVA

Two pieces

£ 2.99



ICE CREAM

Two scoops of your choice (vanilla, chocolate and strawberry)

£ 3.99

CAKE

(Choose of Pistachio/ Carrot/ Belgian Chocolate)

£ 5.50

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If you have a food allergy or a special dietary requirement, please inform a member of our staff before you place your order

CELERY



This includes celery stalks, leaves, seeds and the root called celeriac. You can find celery in celery salt, salads, some meat products, soups and stock cubes.

CRUSTACEANS



Crabs, lobster, prawns and scampi are crustaceans. Shrimp paste, often used in Thai and south-east Asian curries or salads, is an ingredient to look out for.

FISH



You will find this in some fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.

MOLLUSCS



These include mussels, land snails, squid and whelks, but can also be commonly found in oyster sauce or as an ingredient in fish stews

MUSTARD



Liquid mustard, mustard powder and mustard seeds fall into this category. This ingredient can also be found in breads, curries, marinades, meat products, salad dressings, sauces and soups.

MILK



Milk is a common ingredient in butter, cheese, cream, milk powders and yoghurt. It can also be found in foods brushed or glazed with milk, and in powdered soups and sauces.

CEREALS containing gluten



Wheat (such as spelt and Khorasan wheat/Kamut), rye, barley and oats is often found in foods containing flour, such as some types of baking powder, batter, bread crumbs, bread, cakes, couscous, meat products, pasta, pastry, sauces, soups and fried foods which are dusted with flour.

EGGS



Eggs are often found in cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.

LUPIN



Yes, lupin is a flower, but it's also found in flour! Lupin flour and seeds can be used in some types of bread, pastries and even in pasta.

SESAME SEEDS



These seeds can often be found in bread (sprinkled on hamburger buns for example), breadsticks, houmous, sesame oil and tahini. They are sometimes toasted and used in salads.

NUTS



Not to be mistaken with peanuts (which are actually a legume and grow underground), this ingredient refers to nuts which grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders (often used in Asian curries), stir-fried dishes, ice cream, marzipan (almond paste), nut oils and sauces.

PEANUTS



Peanuts are actually a legume and grow underground, which is why it's sometimes called a groundnut. Peanuts are often used as an ingredient in biscuits, cakes, curries, desserts, sauces (such as satay sauce), as well as in groundnut oil and peanut flour.

SOYA



Often found in bean curd, edamame beans, miso paste, textured soya protein, soya flour or tofu, soya is a staple ingredient in oriental food. It can also be found in desserts, ice cream, meat products, sauces & vegetarian products.

SULPHUR DIOXIDE



(sometimes known as sulphites) This is an ingredient often used in dried fruit such as raisins, dried apricots and prunes. You might also find it in meat products, soft drinks, vegetables as well as in wine and beer. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide.

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