

Cold Starters

Olives (V)	4.5
Nocellara	
Pickles (V)	4.5
Persian pickles mixed with carrots, cauliflower, celery and cucumber	
Dolmeh (V)	5.5
Wine leaves stuffed with seasoned rice	
Borani Spinach (V),(GF)	5.5
Thick yogurt with pan fried baby spinach, fried onions and garlic	
Mast va Khiar (V),(GF)	5.5
Thick yogurt mixed with cucumber and mint, garnished with raisins, walnuts and rose petals	
Mast va Musir (V),(GF)	5.5
Thick yogurt with shallots, garnished with baby radish	
Salad Dezfouli (V),(GF),(DF)	6.5
Pomegranate, cucumbers, dried mint, Angelica powder (Golpar) with fresh lemon juice	
Salad Shirazi (V),(GF),(DF)	5.5
Fine chopped tomatoes, cucumbers, red onions, mint, fresh lemon juice and extra virgin olive oil	
Burrata (V),(GF)	10.5
Buffalo cheese with roasted organic beetroot, fresh basil, fresh lemon juice and extra virgin olive oil	
Panir Sabzi (V),(GF)	6.5
Slices of cheese with selections of fresh mints, tarragons, spring onions, walnuts and baby radish	
Hummus (V),(GF)	6
Mashed chickpeas blended with tahini, garlic, fresh lemon juice with sesame seeds, extra virgin olive oil	
Salad Olivieh (GF)	7.5
Mashed potato with chicken breast, gherkins, boiled organic eggs, garden peas with mayonnaise	
Hana special salad (V),(GF)	8.5
Mixed leaves with fresh pomegranate, feta cheese, fresh lemon juice and extra virgin olive oil	

Warm Starters

Mirza Ghassemi (V),(GF),(DF)	7
Grilled smoked aubergines mixed with free range eggs, chopped tomatoes and garlic	
Kashke Bademjan (V),(GF)	7
Grilled aubergine mixed with dried mint, sour yogurt, onions, garnished with walnuts and crispy onions	
Koofteh Berenji (GF)	8
Two meat balls stuffed with rice, split peas, minced lamb, fresh herbs in rich tomato sauce	
Tiger Prawns (GF)	9
Grilled Tiger prawns marinated in ginger, saffron, garlic and fresh lemon juice	
Bal-e Morgh (GF)	7
Grilled chicken wings marinated in yogurt, tomato pure, extra virgin olive oil, garlic & ginger.	
Ash e Reshteh (V)	7
Traditional noodle soup with a selection of beans, vegetables and flavoured with dried mint and soured yogurt	
Bread (V)	1.75
Freshly made, cooked in our tandoor oven topped with sesame seeds	
Selection of 5 Starters	28.5
Mast va Khair, borani spinach, mirza ghassemi, kashke bademjan and salad shirazi	
Ghalileh Mahi (GF)	19.5
Traditional smoked haddock stew with tamarind, chopped coriander, fenugreek leaves served with saffron rice	
Grilled Sea Bass (GF)	23
Whole sea bass served with fresh dill rice. Fish may contain bones	
Ghalileh Meygo (GF)	19.5
Traditional tiger prawns stew with tamarind, chopped coriander, fenugreek leaves served with saffron rice	

Traditional Persian Stews

Ghorm Sabzi (GF)	18.5
Tender diced lamb stew with blend of fresh herbs, red kidney beans, dried aged lime served with saffron rice	
Fessenjan (GF)	19.5
Baby chicken off the bone in a stew of walnuts purée and mild sweet pomegranate molasses served with saffron rice	
Khoroshteh Bademjan (GF)	18
Stew of chicken leg in chopped tomato purée, fried aubergines, topped with sour baby grapes, served with saffron rice	
Khoroshteh Gheymeh (GF)	18
Stew of tender diced lamb in tomato sauce, split peas, sun dried limes topped with small finely cut fries, served with saffron rice (Extra aubergine £2)	

Special Dishes

Baghali Polow (GF)	19.5
Slow cooked baby lamb shank served with dill rice & broad beans, topped with saffron rice	
Zereshk Polow (GF)	17.5
Tender slow cooked baby chicken legs served with saffron rice garnished with Persian barberries, almonds and pistachio	

Vegetarian Dishes

Khoroshteh Bademjan (V),(GF)	17.5
Stew of chopped tomato puree, fried aubergines, topped with sour baby grapes, served with saffron rice & salad shirazi	
Khoroshteh Bamieh (V),(GF)	17.5
Stew of chopped tomato puree, aubergine puree, baby Okra, garlic served with saffron rice & salad shirazi	

Grilled Dishes

Koobideh (GF)	15.5
Two skewers of grilled minced Lamb served with saffron rice & grilled tomato	
Joojeh Boneless (GF)	16.5
A skewer of grilled free range baby chicken breast, served with saffron rice, grilled vegetables & tomato (marinate may contain yogurt)	
Joojeh on the bone (GF)	18
A skewer of grilled cuts of baby chicken on the bone, grilled vegetables & tomato served with saffron rice garnished with Persian barberries, almonds and pistachio	
Baarg (GF)	19.5
Grilled tender pencil fillet lamb served with saffron rice and a grilled tomato	
Shishlik (GF)	24
Grilled lamb best end chops served with saffron rice and a grilled tomato	
Momtaz (GF)	20.5
A skewer of grilled boneless chicken and a skewer of minced lamb served with saffron rice, grilled vegetables & tomato	
Makhsoos (GF)	23.5
A skewer of grilled tender cuts lamb fillet and a skewer of minced lamb served with saffron rice, grilled vegetables & tomato	
Ghafgazi (GF)	17.5
A skewer of grilled mixed cuts of lamb fillet and chicken fillets, served with saffron rice, grilled vegetables & tomato	
Soltani (GF)	23
A skewer of grilled minced lamb and a skewer of pencil lamb fillet served with saffron rice & grilled tomato	
Chenjeh (GF)	19.5
A skewer of grilled tender cuts of lamb fillet served with saffron rice, grilled vegetables & tomato	
Mixed Grill for two people (GF)	48
Two skewers of grilled minced lamb, one skewer of grilled cuts of lamb fillet and one skewer of grilled chicken fillet served with saffron rice, grilled vegetables & tomato	
Mixed Grill for four people (GF)	68
Three skewers of grilled minced lamb, one skewer of grilled chicken on the bone, one skewer of grilled cuts of lamb fillet, one skewer assorted grilled lamb and chicken fillets, served with saffron rice, grilled vegetables & tomato	

V

Vegetarian

GF

Gluten Free

DF

Dairy Free

*\*All rice and grilled dishes contain butter, please ask a member of staff for any variation.*

*\*Allergen cross-contamination can happen unintentionally when multiple food products are prepared on the same premises. Hana cannot guarantee there would not be traces in any given dish.*

*A discretionary 12.5% service charge will be added to your bill.*

Hana

All we need is love and good food...