

Mumbai is blessed with several Irani café's opened by Zoroastrian Irani immigrants in 20th century. This menu is our tribute to lovely Parsi community who have contributed immensely to the food culture of Mumbai.







Note

If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance

CELEBRATING NOWRUZ (Parsi – Irani New Year)

Marghi Na Farcha £5.95

Chicken supreme spiced and breadcrumb coated. Relished by Parsi's during celebration of Persian new year.

Patra Ni Machchi £8.50

Fish marinated with spices, coriander and coconut paste. Wrapped with banana leaf and steamed. A delicacy which is most popular in Parsi cuisine.

Irani Kheema Pav £6.95

Mumbai's favourite spicy minced lamb cooked with freshly grounded spices and dill leaves. Served with pav (roll)

Marghi Dhansak £10.95

Aromatic chicken curry prepared with 3 types of lentil and puree of fresh mix vegetables. This is real Dhansak no offence to restaurants claiming to serve Dhansak over the years.

Salli Boti £11.95

A classic lamb curry popular in Parsi weddings. Spicy and tangy flavours. Garnished with salli (potato straws)

Berry Pulao £4.95

Add Chicken £5.50, Lamb Kebab £6.50 Rice dish for which Irani café's in Mumbai are well known for. Made with saffron and zereshk (barberry)

> **Zafran Kulfi £4.50** Homemade Irani saffron Kulfi