Main Menu

Explore The Ancient Flavours Of The Middle East

The mezze

All mezze is served with taftoon bread unless stated with *

Kashke Bademjun (V) (N) 6
Coal cooked aubergine, walnuts, minced garlic cloves, yoghurt dressing, crispy onion and dried mint

Fattoush (V) 5
Lebanese salad with fried bread

Zeytoon Parvardeh * (V) (VG) (N) 5
Green olives marinated with walnuts, Iranian pomegranate molasses and herbs

Shirazi * (V) (VG) 4
Persian salad with sour grape dressing

Hummus (V) (VG) 5
chick peas, tahini, fresh parsley and extra virgin olive oil

Mast o Khair (V) * 4
Cucumber, mint, dried mint, yoghurt, sumac salt and dried rose

Sucuk Skewer * 6
Grilled Turkish beef sausage infused with Anatolian herbs

Sabzi Khordan (V) (N) 5
Fresh herb garden, walnuts, feta cheese, radish

Baba Ganoush (V) (N) 5
Smoked aubergine, yoghurt, roasted garlic, tahini, parsley oil , pine nuts, fried curry leaf (served cold)

Mast o Musir (V) * 4
Persian shallot, white pepper, tossed with yoghurt and Maldon sea salt, rose

Whipped Salty Feta (V) (N) 5
Cooked beetroot, mint, yoghurt, Charred Fig. Pistachio

Mirza Ghasemi (V) 6
Coal cooked aubergine, free range egg, tomato puree minced garlic and saffron

Falafel * (V) 6
Herby tahini chickpea bites using ancient Persian recipes,

Muhammara (V) (VG) (N) 5
Charred red romano pepper, crushed walnuts, paprika, Aleppo pepper and garlic pomnegrante molasses

Mezze Platter 30

The ultimate Persian Mezze experience served with our bread basket and selection of any 5 Mezze

The bakery

Inspired by the traditional hole in the wall bakeries of the Middle East

Coal Fired Barbari 3
Thick flatbread style bread with golden glaze topped with seasame seeds, nigella seeds and beetroot crisps

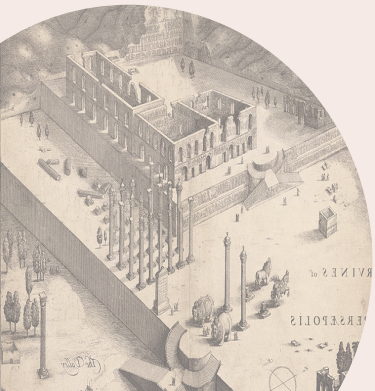
Taftoon 3
Clay tanoor baked seeded flatbread

Garlic Taftoon 3
Parsley and garlic butter

Bread Basket 8

Coal Fired Turkish pide

From the streeets of Istanbul, flatbreads topped with Anatolian favourites



Garlic, Cheese & Za'atar (V) 6

Turkish Sucuk Sauage, Pul Biber, Garlic & Cheese 7

Small plates

“Lil Beyti” Sliders — 9
Chicken kofte kebab wrapped in lavash Aleppo pepper butter, Morrocan tomato sauce, saffron mayonaise and beetroot crisps

Lamb Kofteler — 8
Meatballs, Moroccan tomato sauce tahini drizzle and shredded crispy potatoes

The Prince’s Scallops (N) — 13
Red pepper and walnut puree, diced turkish beef pancetta, Aleppo pepper butter, micro coriander

Coal Cooked Chicken Wings — 6
saffron and citrus with a hint of red pepper paste

Aash Reshte (V) — 6
Traditional Persian soup made with whole wheat noodle, garden fresh herbs, lentils & cured yoghurt topped with garlic chips, fried mint and crispy onions

Turkish Dumplings — 9
Anatolian spiced minced beef, mast o masir yoghurt, Aleppo pepper butter

Harissa King Prawns — 11
Morrocan tomato, micro coriander, sundried tomato, parsley oil

Lebanese Spring Rolls (V) — 7
Spinach, dill, feta and mozarella served with sweet chilli

Ateesh specials

Coal Flamed Wild Atlantic Cod 25
Sriracha butter, parsley oil, burnt lime, Charred baby carrots

Lamb Moussaka 16
Layers of aubergine, potatoes, courgettes, glazed over with bechamel aromatic tomato and mozzarella cheese

Scallop, King Prawn & Cod Tagine 26
Sweet dried apricots, and chickpeas in a confit stew with aromatic Marrakech souk spices, dill and saffron rice

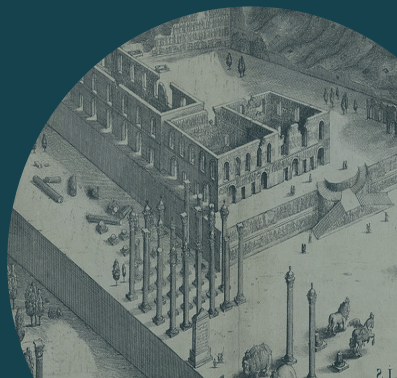
Harissa King Prawns 22
Morrocan tomato, micro coriander, sundried tomato, parsley oil

Ghormeh Sabzi 16
Lamb confit with mixed sauteed green herbs, kidney beans, black Persian lime stewed for 24 hours, saffron rice

Middle Eastern Tagine (V) (VG) 18
Seasonal vegetables, sweet dried apricots, and chickpeas in a confit stew with aromatic Marrakech souk spices, saffron rice

Khoresh Gheymeh Morgh 16
Confit chicken, Persian seven spice pureed tomatoes, yellow split peas black lime, shoestring fries, saffron rice

Vegetable Skewer (V) (VG) 14



Hot coal kabob

Cooked on our bespoke charcoal grill, served with Ateesh special salad lavash bread charred green chilli pepper & charred tomato

1 Skew

Persian Koobideh 14
Minced lamb marinated in a secret ancient royal Persian recipe

Chicken Ateesh 16
Tender chunks of boneless breast of chicken marinated in saffron and citrus fruits

Turkish Adana 14
Minced lamb skewers with red pepper parsley and onions

Barg 17
Marinated prime lamb loin fillet with Persian inpsired Grande Bazaar ingredients

Lamb Chop Shishlik 21
Marinated with Persian inspired Grande Bazaar ingredients

Salmon Kebab 18
Traditional recipe of saffron and citrus fruits.

(We recommend pairing this with dill rice for an authentic experience)

1 Skew

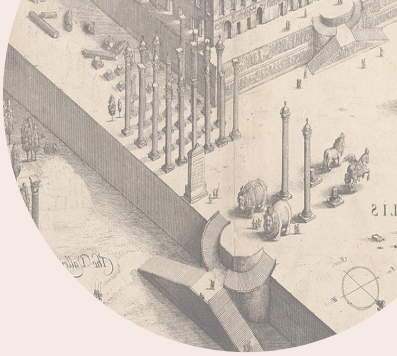
Lamb Beyti 20
Adana wrapped in lavash, Aleppo pepper tomato sauce, saffron mayonnaise beetroot reduction and beetroot crisps

Negini 18
Persian koobideh with chicken Ateesh pressed on the top

Istanbul Chicken 16
Tender chunks of boneless breast of chicken with red pepper paste, paprika and chilli

Persian Chicken Koobideh 13
Minced chicken marinated in a secret ancient royal Persian recipe

Lamb Ateesh 17
Chunks of lamb, with Persian inspired Grande Bazaar ingredients



Royal kabobs

Combination dishes, the way Middle Eastern Royalty eat.
Served with Ateesh special salad, charred green chilli and tomato.

Bakh-Tiari 18
Chicken Ateesh and Lamb Ateesh on one skewer

Sultani Irani 25
Persian Koobideh and barg

Makhsos 30
Turkish Adana, Persian koobideh, Persian chicken koobideh

Mixed Ateesh 39
Chicken Ateesh, Lamb Ateesh & Istanbul Chicken

The Prince's Platter (N) 70
Bakh-iari, barg , negini, Chicken Beyti, Chicken wings, served with a Persian mixed rice platter

The King's Platter 85

Persian Koobideh, Chicken Koobideh, Istanbul Chicken, Chicken Atteesh, Lamb Beyti, Chicken Wings & Lamb Chops, served with a Persian mixed rice platter.

From The Josper

Cooked in our charcoal oven, served with Aleppo chips and charred tenderstem broccoli

Fillet 225g 30
28 day aged luxurious steak, lean and tender

Ribeye 260g 28
28 day aged prime-cut steak bursting with flavour

Choose Your Sauce

Peppercorn / Sriracha Butter

The grand Bazaar of sides

Charcoal Buttered Corn On The Cob	4
Aleppo Pepper Chips	4
Za'atar Salted Fries	3
Charcoal Tenderstem Broccoli	4
Truffle & Parmesan Chips	5
Grilled Carrots & Za"aatar Honey	4
Classic Saffron Rice	4
Dill & Saffron Rice	5
Green Lentils, Sultanas, Fried Onion & Cinnamon Saffron Rice	5
Barberries, Pistchio, Almond Saffron Rice (N)	5
Middle Eastern Pickled Vegetables	3

Special Condiments

1.5 per pc

Garlic Mayonnaise - Sweet Chilli - Sriracha - Saffron Mayonnaise - Aromatic Chilli - Ketchup