MAHDI Persian Grill

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Millennia-old are the intricate flavours of Persian dishes, which a plethora of societies have enjoyed throughout times both ancient and new.

We have fine-tuned the original Persian cuisine along with our team of talented chefs, to bring you fusions of natural herbs and rare spices, young-aged poultry, fresh seafood, and free-range lamb, cooked to an unparalleled level of precision.

We aim for our team to dazzle your taste buds, make you feel majestically welcome and our food to fascinate you.

Join us in a journey through the ages.

Welcome to the rebirth of Persian food.

Welcome to Mahdi® Founded in 1999

COLD STARTERS

1. Panir Sabzi 9.5 پنير سبزې

Fresh organic Green Herbs, Fetta Cheese, Walnuts, & green Olives

2. Masto Khiar 7.9 ماست و خيار

Home-made Yoghurt accompanied with finely chopped Cucumber & ground Mint

ماست و موسير 3. Masto Musir 7.9

Yoghurt infused with finely chopped Shallots

4. Burani 7.9 بوراني

Cooked Spinach soaked in home-made Yoghurt

5. Humus 7.9 هوموس

Mashed Chickpeas, Garlic, Sesame purée, & Olive Oil

6. Shirazi Salad 7.9 شيرازي

Finely-chopped Cucumber, Tomato, Red Onion, dried ground Mint along with slices of Avocado, Lemon & Pomegranate seeds

7. Salad Olvie 9.5 الويه

Potato, Egg, Gherkin, shredded Chicken, grated Carrot, Lemon juice & Mayo

8a. Caesar Salad 7.9 سالاد سراز

Avocado, Lettuce, Cucumber, Tomato, Basil, Olive, Walnut, with Mustard dressing

8b. (Chicken) Caesar Salad 9.5 سزار مرغ

Avocado, Lettuce, Cucumber, Tomato, Basil, Olive, Walnut & Dressing, with marinated grilled Chicken

8c. Baba Ghanoush 9.5 باباغنوج

Roasted Aubergine with added Tahina, Yogurt, Garlic & Citrus, and garnished with chopped Coriander

WARM STARTERS

9. Dolma Felfel 8.9 دلمه فلفل

Cooked bell-pepper stuffed with steam-cooked Rice, Lentils, Herbs & Tomato dressing

دلمه برگ مو **Barg-Mo 8.9** دلمه برگ

Cooked Vine-Leaves wrapped around steam-cooked Rice, Lentils, Herbs & Spices

كوكو سبزى 8.9 11. Kuku Sabzi

Soufflé of Eggs, Herbs, Garlic, Barberries & Walnuts

ميرزاقاسمى 12. Mirza Ghasemi 9.5

Delicately grilled Aubergine, Garlic, Eggs & Tomato purée

13. Kashke Bademjan 9.5 کشک بادمجان

Pan-fried Aubergine, Onions, Herbs, Garlic & Whey Sauce

سوپ جو Soup-e-Joh 7.9 عبو 14a.

A cream focused Chicken & Pearl-Barley soup

سوپ عدس **Soup-e-Adas 7.9** مسوپ عدس

Middle Eastern Lentile Soup

عماج آش 7.9 آadc. Ash Omaj

A thick infusion of lagumes, herbs & grains with added Whey

15. **Zabane Barreh 9.5** زبان بره

Lamb Tongue slowly cooked, served in Lamb Broth

16. Crispy Rice & Stew 13.9 ته دیگ با خورش

Select Ghorme or Gheyme Stew

سيني مزه 37.9 17. MIX STARTER

Select 5 (Cold & Warm) Options (From Above)

GRILLS

چلو برگ **Chelo Barg 22.9**

Grilled skewer of thinly sliced, tender, marinated Lamb fillet, served with steam-cooked Rice & Salad

19. Chelo Shishlig 22.9 چلو شیشلیگ

Grilled skewer of tender, marinated Lamb Chops, served with steam-cooked Rice & Salad

19a. Chelo Chenjeh 22.9 چلو چنجه

Grilled skewer of thick, diced, tender, marinated Lamb fillet, served with steam-cooked Rice & Salad

20. Chelo Jujeh 18.9 چلو جوجه

Grilled skewer of succulent, marinated, diced Chicken fillet, served with steam-cooked Rice & Salad

چلو جوجه با استخوان 19.9 (On the Bone) چلو جوجه با استخوان 19.9

Grilled skewer of marinated, (a Whole & a Half) "Corn-fed" Baby Chicken, served with Steam-cooked Rice & Salad

چلو كباب مرغ 22. Chelo Morgh 19.9

Grilled skewer of succulent, marinated, thin Chicken fillet, served with steam-cooked Rice & Salad

23. Chelo Bakhtiari 22.9 چلو بختياري

Grilled skewer of marinated diced Lamb & Chicken fillet, served with steam-cooked Rice & Salad

24. Chelo Kubide (Pistachio) 19.9 چلو کوبیده پسته

Twin skewers of grilled minced Lamb (with added string-cut Pistachios & mild Spices), served with steam-cooked Rice & Salad

چلو کوبیده 18.9 Chelo Kubide جلو کوبیده

Twin skewers of grilled minced Lamb, served with steam-cooked Rice ♂ Salad

چلو برگ مخصوص 27.0 (Makhsoos) چلو برگ مخصوص

Grilled skewer of thinly sliced Lamb Fillet & a skewer of minced Lamb, served with steam-cooked Rice & Salad

(Grills continued...)

GRILLS (continued)

27a. Chelo Shishlig (Makhsoos) 27.9 چلو شیشلیگ مخصوص

Grilled skewer of tender, marinated Lamb Chops & a skewer of minced Lamb, served with steam-cooked Rice & Salad

ولو چنجه مخصوص 27b. Chelo Chenje (Makhsoos) عجلو چنجه مخصوص

Grilled skewer of thick diced Lamb Fillet & a skewer of minced Lamb, served with steam-cooked Rice & Salad

28a. Chelo Morgh (Makhsoos) 24.9 چلو مرغ مخصوص

Grilled skewer of marinated, tender, thin Chicken fillet, & a skewer of minced Lamb, served with steam-cooked Rice & Salad

جلو جوجه مخصوص 23.9 (Makhsoos) چلو جوجه مخصوص

Grilled skewer of marinated, tender, diced Chicken fillet, & a skewer of minced Lamb, served with steam-cooked Rice & Salad

29. Mix Grill (Serves 1 Person) 33.9 ميكس گريل ١ نفره

Grilled skewer of Lamb Chop & thin Chicken Fillet, & a skewer of minced Lamb, served with steam-cooked Rice (topped with fine Saffron & rare Barberries) and Gravy.

میکس گریل ۲ نفره 55.9 (Serves 2 People) میکس گریل ۲

Grilled skewer of Lamb Chops, a skewer of thin Chicken Fillet, twin skewers of minced Lamb, served with Two portions of Rice (topped with fine Saffron & rare Barberries) and Gravy.

31. Mix Grill (Serves 3 People) هيكس گريل ٣ نفره 67.9

Grilled skewer of Lamb Chops, a skewer of thin Chicken Fillet, twin skewer of minced Lamb, a skewer of "Corn-fed" Baby Chicken (A Whole & Half Chicken), served with Three portions of steam-cooked Rice (topped with fine Saffron & rare Barberries) and Gravy.

سس کاری 3.5. Mix-Grill **Gravy**

Dazzling, Asian-inspired mixture of Garlic, Ginger, With Ground Roasted Cashew & Cardamom, with finely chopped Coriander, Tomato, and a selection of spices such as Curry & Paprika, all cooked in Lamb Broth.

OUR TRADITIONAL DISHES

الوبيا پلو با ماهيچه يا گردن 23.9 (with Lamb Shank / or Neck) كردن 23.9 لوبيا پلو با ماهيچه يا گردن

Steam-cooked Rice, intermixed with fried Green Beans, Tomato sauce, & Sun-dried Tomato, served with succulent Lamb Shank

باقالا پلو با ماهیچه یا گردن **23.9 (with Lamb Shank / or Neck) عادی عادی ای** ایک باقالا بلو با ماهیچه یا گردن 1939 (with Lamb Shank / or Neck) باقالا

Steam-cooked Rice, intermixed with Broad Beans & Dill served with succulent Lamb Shank

37. Tah-chin (Morgh & Bademjan) 23.9 ته چين مرغ

Crispy baked Rice, mixed with Saffron, Egg, & Yoghurt filled with shredded Chicken & Aubergine, served with Salad & small portion of (Gheyme Bademjan Stew)

زرشک پلوبا خورش مرغ Zereshk Polo & (Khoresh) Morq 21.9

Pan-fried Chicken Leg, cooked in Persian tomato sauce, served with a portion of steam-cooked Rice with fine Saffron & wild Barberries

خوراك برياني Lamb Biryani 19.9 خوراك برياني

A rich intermixture of slow-cooked Persian Rice & Lamb (succulent & tender pieces, marinated in aromatic spices), with a touch of fresh herbs & caramelised onion, layered with ever-so-tasty slices of fried Aubergine

40. **Ab Goosht 18.9** آبگوشت

Traditional Persian Lamb stew (on-the-bone & slow-cooked in broth), Intermixed with a selection of legumes, tomato, potato, onion and Asian spices. (The meal is served with mixed-pickles, fresh-onion, and a Naan bread).

SEAFOOD +

جلو ماهي 25.9 41. Chelo Mahi

Fried & grilled Salmon Fillet (or) Seabass Fillet (marinated), served with steam-cooked Rice

STEWS

32. Khoresh Fesenjan 22.5 چلو خورش فسنجان

Fried ground Walnut infused with wild Pomegranate sauce & roasted Chicken [or] Lamb Shank, served with a portion of steam-cooked Rice

چلو خورش بامیه 33. Khoresh Bamie 21.5

Pan-fried Okra in Persian Tomato sauce, with sliced Mushroom & Lamb Shank served with a portion of steam-cooked Rice

چلو خورش قیمه بادمجان 21.5 Khoresh Gheyme Bademjan

Pan-fried Aubergine in Persian Tomato sauce, with Yellow Lentils, diced Lamb & sun-dried Lime, served with a portion of steam-cooked Rice

چلو خورش قرمه سبزی 21.5 Khoresh Ghorme Sabzi جلو خورش قرمه سبزی

Finely-chopped fresh Herbs, Kidney Beans, diced tender Lamb & sun-dried Lime served with a portion of steam-cooked Rice

VEGETARIAN

42a. Khoresh Bamie (Vegetarian) 17.5 چلو خورش بامیه بدون گوشت Pan-fried Okra & sliced Mushroom in Tomato sauce, served with steam-cooked Rice

42b. Baghala Polo (with Kuku & Vine-Leaves) 17.5 باقالا پلو بدون گوشت

Steam-cooked Rice, intermixed with Broad Beans & Dill, served with slices of Kuku Sabzi (Vegetable Soufflé) & Vine-leaves-Dolma, served with seasonal Salad

42c. Loobia Polo (with Kuku & Vine-Leaves) 17.5 لوبيا پلو بدون گوشت

Steam-cooked Rice, intermixed with fried Green Beans, Persian Tomato sauce, sun-dried Tomato, along with slices of Kuku Sabzi (Vegetable Soufflé) & Vine-leaves-Dolma, served with seasonal Salad

42d. Khoresh Gheyme (Vegetarian) 17.5 چلو قیمه بادمجان بدون گوشت

Pan-fried Aubergine in Persian Tomato sauce, with Yellow Lentils, & sun-dried Lime, garnished with fried Chips, served with a portion of steam-cooked Rice

SIDES

43. Zeytoon, Khiarshur 8.5 خيارشور زيتون

Mixture of aged Olives, Gherkins & wild Mushroom

ترشى مخلوط 44. Mixed Pickles 8.5

Cabbage, Carrots, Gherkins, Green Chilli & Garlic

45a. Naan Bread 2.6 نان کنجد

Freshly baked with Persian Sesame

45b. Naan Bread (with string-cut Pistachio topping) 5.5

نان با خلال بسته

46. **Fried Chips 5.5**

خلال سیب زمینی سرخ شده

Fresh, gourmet, half skinned

EXTRAS

47a. Rice 5.9 برنج

Steam cooked Persian Rice, with added Saffron as topping

47b. Rice (with added <u>Barberries</u>) 6.9 زرشک پلو

47c. Morssa Polo 11.5 مرصع پلو

Steam-cooked Persian Rice topped with string-cut Pistachio, Almond, wild Barberries & Orange Peel

باقالاپلو Baghala Polo 11.5

Steam-cooked Rice, intermixed with Broad Beans & Dill

لوبيا پلو 47e. Loobia Polo 11.5

Steam-cooked Rice, intermixed with fried Green Beans, Tomato sauce & Sun-dried Tomato

48a. **Kubide 6.5**

Skewer of grilled minced Lamb

48b. Kubide (Pistachio) 6.9 كوبيده پسته

Skewer of grilled minced Lamb (with added string-cut Pistachios & mild Spices)

10% Table Cover Fee will be added on all prices for inside serving

49. Chenje 17.5 چنجه

Skewer of grilled diced Lamb

قىيشلىگ 50. Shishlig 17.5

Skewer of grilled Lamb-Chop (or thinly sliced Lamb)

برگ **Barg 17.5**

Grilled skewer of thinly sliced, tender, marinated Lamb fillet

52. Jujeh 12.9 جوجه

Grilled skewer of saffron marinated gilled Baby Chicken

53. Juje (On the Bone) 13.9 جوجه استخوان

Grilled skewer of saffron marinated (one whole & half) "Corn-fed" baby chicken on the bone

54. Barg (Morgh) 13.9 كباب برگ مرغ

Grilled skewer of succulent, marinated, thin Chicken fillet

ماهیچه بره 14.9 Shank ماهیچه بره

56. Stew [without Rice]

Gheyme, Ghormeh, or Bamie: 16.9 / Fesenjun 17.9 / <u>Vegetarian</u> Stew(s) 11.5

Extra Sun-dried Barberries £2.5

Grilled Tomato £2.5 كوجه كبابى

BEVERAGES

60. Freshly squeezed Juices 7.5

Orange, Apple, Carrot, Pineapple, & Watermelon

آبمیوه های تازه : پرتقال، سیب، هویج، آناناس، و هندوانه

Other Juices
Apple & Mango 4.9

فهره **Coffee 3.9**

Espresso, Hot Chocolate, Americano, Latte, Cappuccino, Flat White

62. Aromatic Persian Tea چای سنتی با حل

Small Cup £1, Large Cup: £2, Small Pot: 6.5, Large Pot: 8.5

63. Soft Drinks

کوک، فانتا، اسیرایت، آب معدنی یا گاز دار، و دوغ کفیر

Coke, Fanta, Sprite (330ml) 2.9

Still & Sparkling Water - (330ml: **2.9**) (750ml: **4.9**)

Doogh Kafir (Traditional Salty & Sour Yogurt) 500ml: 3.5

64. Khakshir 7.5 خاکشیر

Traditional Persian Saffron Syrup, with London-Rocket seeds

شربت نعناع 7.5 Mint Mojito مشربت نعناع

Refreshing blend of Mint, Lemonade, Syrup & Ice

98. **Smoothies 7.5**

Mago (or) Strawberry

Choose either of the above, as base, for a creamy blend with Either Strawberry ice-cream & or Vanilla ice-cream & Apple juice.



215-217 King Street, Hammersmith, W6 9JT

020 8563 7007

www.MahdiRestaurant.co.uk

Opening Hours: 12:00 - 23:00

During peak times, we are able to allocate an Hour & Half per seating.

Food Allergen fact sheet is available upon request.

Catering for Events

We have over 25 years of experience in managing external event.

No party size is too large or too small.

Comprehensive legal & competent management is in place.

For your next event, please contact **07395 820 315**

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Signature cards are Not accepted for payment