

MAHDI

Authentically Persian

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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®

Since 2000

COLD STARTERS

1. Panir Sabzi 6.9

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

2. Masto Khair 5.5

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

3. Masto Musir 5.5

Yoghurt infused with finely chopped Shallots

4. Burani 5.5

Cooked Spinach soaked in home-made Yoghurt

5. Humus 5.5

Mashed Chickpeas, Garlic, Sesame purée, & Olive Oil

6. Shirazi Salad 5.5

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

7. Salad Olvie 6.5

(Chicken), Potato, Egg, Gherkin, Green Peas, grated Carrot, Lemon juice & Mayo

8a. Caesar Salad 5.5

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

8b. (Chicken) Caesar Salad 6.5

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

WARM STARTERS

9. **Dolma Felfel** 6.5

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

10. **Dolma Barg-Mo** 6.5

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

11. **Kuku Sabzi** 6.5

Soufflé of Eggs, Herbs, Garlic, Barberries & Walnuts

12. **Mirza Ghasemi** 6.5

Delicately grilled Aubergine, Garlic, Eggs & Tomato purée

13. **Kashke Bademjan** 6.5

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

14a. **Ash-e-Shole** 6.5

*Thick infusion of traditional Persian Legumes,
enriched with Whey Sauce & Vegetables*

14b. **Soup-e-Joh** 6.5

*A Tomato focused (Chicken) & Barley Soup,
Enriched with Butter Puree, Potato & diced Pepper*

15. **Zabane Barreh** 6.5

(Lamb) Tongue slowly cooked, served in Lamb Broth

16. **MIX STARTER** 25.9

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

17. **Crispy Rice & Stew** 8.5

Select Ghorme or Gheyme Stew

17a. **Naan Bread** 1.4

Organic, freshly baked with Persian Sesame

17b. **Naan Bread (with string-cut Pistachio)** 2.9

17c. **Fried Chips** 3.5

Fresh, gourmet, half skinned

GRILLS

18. **Chelo Barg** 15.5

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

19. **Chelo Shishlig** 14.9

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

19a. **Chelo Chenjeh** 14.9

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

20. **Chelo Jujeh** 10.9

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

21. **Chelo Jujeh (On The Bone)** 11.9

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

22. **Chelo Morgh** 11.9

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

23. **Chelo Bakhtiari** 14.5

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

24. **Chelo Kubide (Pistachio)** 13.5

*Twin skewers of grilled minced Lamb, (with added string-cut pistachio & mild spices)
served with steam-cooked Rice or Salad*

25. **Chelo Kubide** 10.9

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

26. **Chelo Barg (Makhsoos)** 18.5

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

27. **Chelo Shishlig (Makhsoos)** 17.5

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

27a. **Chelo Chenje (Makhsoos)** 17.5

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

28. Chelo Morgh (Makhsoos) 15.5

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

28a. Chelo Jujeh (Makhsoos) 14.9

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

29. Mix Grill (Serves 1 Person) 20.9

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

30. Mix Grill (Serves 2 People) 35.9

Grilled skewer of Lamb Chops, a skewer of thin Chicken Fillet, Twin skewers of minced Lamb with string-cut Pistachio topping, served with Two portions of Rice (topped with fine Saffron & rare Barberries)

31. Mix Grill (Serves 3 People) 45.9

Grilled skewer of Lamb Chops, a skewer of thin Chicken Fillet, Twin skewers of minced Lamb with string-cut Pistachio topping, 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)

◆ **STEWES** ◆

32. Khoresh Fesenjan 14.5

Fried ground Walnut infused with wild Pomegranate sauce & Lamb Shank (or Chicken) served with a portion of steam-cooked Rice

33. Khoresh Bamie 13.5

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

34. Khoresh Gheyme Bademjan 13.5

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

35. Khoresh Ghorme Sabzi 13.5

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

36. Loobia Polo (with Lamb Shank [or] Neck Fillet) 15.9

Steam-cooked Rice, intermixed with fried Green Beans, Tomato sauce, & Sun-dried Tomato, served with succulent Lamb Shank (or) Neck Fillet

37. Baqala Polo (with Lamb Shank [or] Neck Fillet) 15.9

Steam-cooked Rice, intermixed with Broad Beans & Dill served with succulent Lamb Shank (or) Neck Fillet

38. Tah-chin (Morgh & Bademjan) 15.9

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

39. Zereshk Polo & (Khoresh) Morq 12.5

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

◆ **VEGETARIAN** ◆

40a. Khoresh Bamie (Vegetarian) 10.5

Pan-fried Okra & sliced Mushroom in Tomato sauce, served with steam-cooked Rice

40b. Baghala Polo (with Kuku & Vine-Leaves) 10.5

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

40c. Loobia Polo (with Kuku & Vine-Leaves) 10.5

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

40D. Khoresh Karafs (Vegetarian) 10.5

Pan-fried Celery & sun-dried Lime, with fresh Herbs, served with steam-cooked Rice

40E. Khoresh Gheyme (Vegetarian) 10.5

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

◆ **SEAFOOD** ◆

41. King Prawn 14.9

Breaded King Prawns, fried with mild Spices, served with seasonal Avocado Salad

42. Chelo Mahi 17.5

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

◆ **SIDES** ◆

43. Zeytoon, Khiarshur 5.5

Mixture of aged Olives, Gherkins & wild Mushroom

44. Mixed Pickles 5.5

Cabbage, Carrots, Gherkins, Green Chilli & Garlic

45. Zeytoon Parvarde 6.5

Aged Olives smeared in Pomegranate puree & ground Walnut & Herbs garnished with Pomegranate Arils

EXTRAS

46. Rice 2.0

Steam cooked Persian Rice (Crispy on the Shell & Soft Inside), with Saffron & sliced Potato topping, garnished with string-cut Pistachio & wild Barberries

47. Morssa Polo 6.9

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

48. Baghala Polo 6.9

Steam-cooked Rice, intermixed with Broad Beans & Dill,

49. Lubia Polo 6.9

Steam-cooked Rice, intermixed with fried Green Beans, Persian Tomato sauce, sun-dried Tomato

50. Kubide 3.9

Skewer of grilled minced Lamb

51. Kubide (pistachio) 4.9

Skewer of grilled minced Lamb (with added string-cut Pistachio & mild spices)

52. Chenje 12.5

Skewer of grilled diced Lamb

53. Shishlig 12.9

Skewer of grilled Lamb-Chop

54. Barg 13.5

Skewer of grilled thinly sliced Lamb

55. Jujeh 7.5

Skewer of saffron marinated gilled Baby Chicken

56. Juje (On the Bone) 8.9

Skewer of saffron marinated gilled (one whole & a half) "Corn-fed" baby chicken on the bone

57. Barg (Morgh) 8.9

Grilled skewer of succulent, marinated, thin Chicken fillet,

58. Mahiche / Gardan 8.9

Succulent portion of Lamb Shank (or) Neck Fillet served in broth

BEVERAGES

60. Juices

Apple, Mango 3.5

(Purely Squeezed with Bits) Orange 4.0

61. Soft Drinks

Coke, Fanta, Sprite (330ml) 2.0

Doogh Kafir (*Traditional Salty & Sour Yogurt*) 500ml: 2.0

Still & Sparkling Water - (330ml: 2.0) (1Ltr: 4.0)

62. Aromatic Persian Tea

Cup: 1.0, Small Pot: 3.9, Large Pot: 4.9

Saffron Flavoured Tea Pot: 5.9

63. Coffee 2.9

Espresso, Macchiato, Americano, Latte, Cappuccino, Flat White

64. Khakshir 5.0

Traditional Persian Saffron Syrup, with London-Rocket seeds

65. Mint Mojito 5.0

Refreshing blend of Mint, Lemonade, Syrup & Ice

DESSERTS

70. Saffron & Pistachio (Ice-Cream) 4.0

71. Faloode 4.0

Faloode: Sweet-frosted Persian Noodles

72. Saffron & Pistachio Ice-Cream (*alongside of*) Faloode 5.0

73. Pistachio Baklava 5.5

74. Warm Chocolate Brownie & Pistachio Ice-cream 5.9

◆ **MAHDI** ◆
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215-217 King Street, Hammersmith, London, W6 9JT

020 8563 7007

www.MahdiRestaurant.co.uk

Opening Hours 12:00 - 23:00

All our grills are marinated in a dazzling mixture of:
Saffron, Onion, Garlic, Lemon Juice, Yogurt, Pepper & Salt

All our Rice is cooked at precisely 73 degrees Celsius
All our Meat & Stews are slow-cooked to optimise flavour
All our Bread is freshly made & baked upon order
We are proud to serve HALAL meat.

10% Charge is Applied to All Inside Table-Service
Tables are provided for 2 Hours Per Guest
Signature Cards Are Not Acceptable for Payment

Food Allergen Fact Sheet is available upon request
Please Ask our Staff about Catering Orders

Thank You