

Celebrating over 10 years!

Thank You for Dining with Us at Kishmish

Dear Customers,
We are incredibly grateful for the opportunity to serve you at Kishmish and celebrate our 10th year anniversary in the beautiful Crystal Palace community. Your continued support and patronage have been the foundation of our success, and we are honored to share this milestone with you.

A Decade of Culinary Delight

Over the past decade, our journey has been filled with the joy of creating memorable dining experiences for our cherished guests. Our menu is a testament to our passion for culinary excellence, featuring a rich tapestry of flavours inspired by traditional and contemporary Persian cuisine. Each dish is thoughtfully crafted with the finest ingredients, ensuring an unforgettable dining experience every time you visit.

Heartfelt Appreciation

To our loyal customers, thank you for your unwavering support and for making Kishmish a part of your lives. Your loyalty has been the driving force behind our growth, and we are deeply humbled by your trust in us. To new guests, we extend a warm welcome and hope that your experience with us is nothing short of extraordinary.

Your Feedback Matters

We value your feedback as it helps us to continually improve and evolve. Please share your thoughts and suggestions with our team, as your input is invaluable in our pursuit of excellence. We are always eager to hear how we can enhance your dining experience.

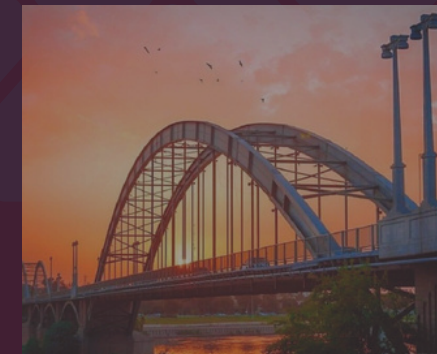
Once again, thank you for choosing Kishmish. We are privileged to serve you and look forward to welcoming you back soon.

With heartfelt appreciation,

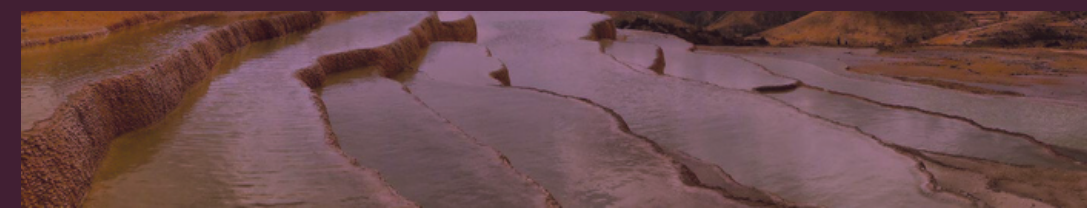
Leila & Yazdan
KishMish Restaurant



KISHMISH



Bringing you the best Persian experience since 2013



COLD STARTERS

- 1. Mast-o-Khiyar (v) 6**
Yoghurt, cucumber, garlic and herbs
- 2. Mast-o-Mouseer (v) 6**
Yoghurt with wild Persian shallots
- 3. Borani-Bademjan (v) 7**
An Eggplant yoghurt dip
- 4. Hummus (ve) 6**
- 5. Olives (ve) 6**
- 6. Olivieh 6**
Persian salad made with potatoes, eggs, Persian pickled cucumber chicken, peas and mayonnaise
- 7. Gherkins (ve) 6**
- 8. Salad Shirazi (ve) 6**
Finely chopped red onion, tomato, cucumber, lemon juice, dry mint, extra virgin olive oil



WARM STARTERS

- 9. Naan Bread (ve) 2**
Freshly baked
- 10. Falafel (ve) 6**
Grounded chickpeas
- 11. Fries (ve) 5**
- 12. Khask-e-Bademjan (v) 6**
Grilled aubergine, fried onions, herbs, garlic and walnuts mixed with whey
- 13. Mirza Qasemi (v) 7**
Grilled aubergine, garlic, free range egg and tomatoes
- 14. Halloumi Sticks 6**
- 15. Halloumi Platter 8**
Grilled Halloumi, olives, hummus
- 16. Chicken Wings 9**
One skewer of grilled marinated chicken wings (6-7 pieces)
- 17. Calamari 9**
Deep-Fried Squid Rings
- 18. Seafood Platter 9**
Four pieces of breaded butterfly king prawns and two squid rings
- 19. Tah Dig & Khoresh from 15**
Crispy rice served with one choice of stew
- 20. Sini Mazeh (v) 27**
Selection of five starters: Hummus, Mast-o-Khiyar, Olives, Kashk-e-Bademjan, Naan Bread



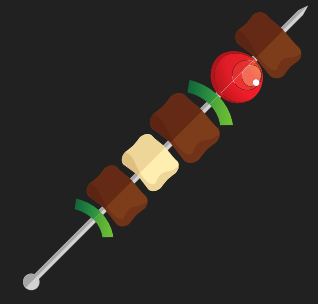
SALADS

- Falafel Salad (v) 10**
Falafel, hummus, mixed leaf, cherry tomatoes, cucumber, olives, olive oil, yoghurt sauce
- Halloumi Salad 10**
Halloumi cheese, mixed leaf, cherry tomatoes, cucumber, olives, olive oil, yoghurt sauce
- Grilled Chicken Salad 11**
Mixed Leaf, cherry tomatoes, grilled chicken fillet, olives, potatoes, Parmesan cheese, olive oil, yoghurt dressing
- Greek Salad (v) 10**
Mixed leaf, red onion, cucumber, cherry tomato, olives, feta cheese, lemon juice, extra virgin olive oil

"v" Suitable for vegetarians
 "ve" Suitable for vegans
 For any queries regarding allergies please ask a staff member

MAIN COURSE

- All mains come with a choice of either Rice, Fries or extra Salad
- | SINGULAR MEALS | COMBINATION MEALS |
|--|---|
| 25. Koubideh 15
<hr/> Two skewers of Minced Lamb | 32. The Signature 23
<hr/> Combination of Qafgazi & Koubideh |
| 26. Joojeh Fillet 17
<hr/> One skewer of Chicken Fillet | 33. Momtaz 23
<hr/> Combination of Chenjeh & Koubideh |
| 27. Joojeh On the Bone 18
<hr/> One skewer of a whole Poussin | 34. Special Chicken 19
<hr/> Combination of Joojeh Fillet & Koubideh |
| 28. Qafqazi 18
<hr/> One mixed skewer of Chenjeh and Chicken Fillet, with pieces of onion & pepper | 35. Special Chicken On The Bone 20
<hr/> Combination of Joojeh On The Bone & Koubideh |
| 29. Chenjeh 19
<hr/> One skewer of freshly diced Lamb Backstrap | 36. Makhsous 23
<hr/> Combination of Barg & Koubideh |
| 30. Barg 19
<hr/> One skewer of freshly tenderised Lamb Backstrap | 37. KishMish Special 28
<hr/> Combination of Joojeh Fillet & Chenjeh |
| 31. Shishlik 21
<hr/> One skewer of finely cut lamb chops (four pieces) | |
| MIXED PLATTER MEALS | |
| 38. Sini Kebab (For Two) 39
<hr/> Two skewers of Koubideh, one skewer of ghafghazi, one skewer of chicken wings, served with grilled tomato, salad garnish. | |
| 39. Special Mixed Kebab (For Four) 66
<hr/> One skewer of Chenjeh, one skewer of Joojeh Fillet, one skewer of Joojeh on the bone, two skewers of Koubideh served with grilled tomato, salad garnish. | |



KIDS

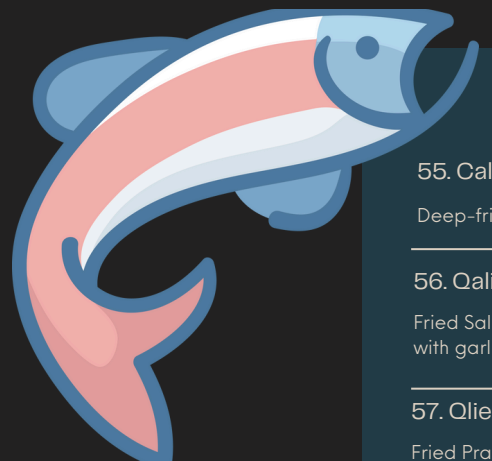
- Served with Rice or Fries
- 60. Koubideh **11**

One skewer of Minced Lamb
 - 61. Joojeh Fillet **11**

Pieces of Chicken Fillet
 - 62. Chicken Strips **10**

Three large tender fried Chicken Strips

SEAFOOD DISHES



- 55. Calamari **14**

Deep-fried Squid rings served with salad garnish, rice or fries
- 56. Qalieh Mahih Stew **19**

Fried Salmon in a rich spicy stew infused in a tamarind base with garlic and indigenous herbs
- 57. Qlieh Maygou Stew **19**

Fried Prawns in a rich spicy stew infused in a tamarind base with garlic and indigenous herbs
- 58. Grilled Salmon **19**

Lightly seasoned Salmon Fillet (8-10oz) grilled over charcoal, served with either rice or fries
- 59. Grilled Sea bass **20**

Lightly seasoned whole fresh sea bass (12-14oz) grilled over charcoal, served with either rice or fries

CHEF SPECIAL

- 50. Dizi (Sundays Only) **18**

Lamb chunks, grains, potato and tomato, slow oven cooked and served with fresh naan bread, pickle and onion
- 51. Loubia Polow **16**

Scented rice with green beans and chunks of lamb cooked in special tomato sauce served with salad garnish
- 52. Zereskh Polow Ba Morg **19**

Rice with sweet & sour barberries, with a whole chicken leg, cooked in a special sauce
- 53. Baqali Polow Ba Morg **19**

Rice cooked with broad beans and fresh herbs served with a marinated whole chicken leg, cooked in a special sauce
- 54. Baqali Polow Ba Mahiche **21**

Rice cooked with broad beans and fresh herbs served with a lamb shank

VEGAN DISHES

- 46. Qormeh Sabzi (ve) **15**

Red kidney beans, mushrooms cooked in finely chopped and fried fresh herbs
- 47. Qeimeh-Bademjan (ve) **15**

Split yellow peas, fried aubergine cooked in a special tomato sauce
- 48. Kish Veggies (ve) **15**

Cauliflower, chickpeas, potato, garlic, ginger and freshly chopped corander cooked in special spicy tomato sauce
- 49. Falafel Joon (ve) **15**

Pieces of falafel, a spoonful of humous served with grilled tomato, salad garnish and steam cooked barberry rice.

STEWES

- Served with Rice
- 40. Qormeh Sabzi **17**

Lamb pieces, red kidney beans, cooked in finely chopped and fried fresh herbs
 - 41. Qeimeh-Bademjan **17**

Split yellow peas, diced pieces of lamb and fried aubergine cooked in a special tomato sauce
 - 43. Fesenjan **19**

One whole boneless Chicken leg, fried with mashed walnuts, cooked in a pomegranate sauce



Waiting time for food may be up to 45 minutes during busy periods!