

# Mother Restaurant Menu

**Address:**

18 Ballards Ln, London N3 2BH, United Kingdom

**Phone:** +44 20 8354 5454

**Opening times:**

12:00 PM - 11:00 PM

**Main**

Chelo Kabab Koubideh	£9.99
Chelo Kabab Barg	£12.90
Chelo Kabab Chenjeh	£12.50
Chelo Kabab Makhsous	£14.60
Chelo Kabab Momtaz	£14.50

**Extras**

One Skewer Of Koobideh	
One Skewer Of Barg	£10.90
One Skewer Of Chenjeh	£10.90
One Skewer Of Joojeh	£8.90
Portion Of Rice	

**Drinks**

Mineral Water	£2.50
Sparkling Water	£2.50
Persian Tea	£2.30
Fresh Juices	£3.10
Doogh	£1.80

**Desserts**

Persian Saffron & Pistachio Ice Cream	£4.90
---------------------------------------	-------

Persian Faloodeh	£4.90
Bastani Va Faloodeh	£5.30
Baklava	£5.10
Persian Rock Candy	£3.10

## Stews

Abgousht	£13.60
Chelo Khoresht Ghorme Sabzi	£12.80
Chelo Khoresht Gheime	£12.80
Chelo Khoresht Gheime Bademjan	

## Cold & Warm Starters

Paneer Sabzi	£3.95
Greek Salad	£3.95
Mast-O-Khiar	£3.95
Mast-O-Mouseer	£3.95
Mirza Ghasemi	£3.95

Stepping into Mother Restaurant at 18 Ballards Ln, London N3 2BH feels a bit like being welcomed into someone's warm, bustling Persian home, and the **Mother Restaurant Menu** captures that feeling perfectly. Everything is crafted to comfort, delight, and remind you how satisfying a good, honest meal can be. From the very first glance, the menu invites you into a world of fragrant saffron rice, tender grilled meats, hearty stews, and delicate sweets that reflect the soul of Persian cooking. It's the kind of place where the food doesn't just fill you up-it stays with you.

The stars of the Mother Restaurant Menu are undoubtedly the signature **Chelo Kabab** dishes. If you love perfectly seasoned meat grilled over open flame, this section is pure heaven. The Chelo Kabab Koubideh is a must-try classic: two juicy skewers of minced lamb, soft and smoky, melting beautifully into a bed of fluffy saffron rice. For diners who prefer something leaner and more refined, the Chelo Kabab Barg is a standout-thin slices of tender lamb loin marinated gently, grilled until just charred at the edges, and served with that irresistible golden rice. Then there's the Chelo Kabab Chenjeh, with lamb cubes that are succulent and deeply flavorful, a dish that really shows off the restaurant's mastery of simple ingredients done right. If you're feeling indecisive, the Chelo Kabab Makhsoos and Chelo Kabab Momtaz offer generous combinations-perfect for sharing or for hungry guests wanting a full Persian experience on one plate.

One thing I love about this menu is the flexibility. If you want to build your own feast, the extras feel like they were designed specifically for that. Ordering **one skewer of Koobideh, Barg, Chenjeh, or Joojeh** allows you to mix and match textures and flavors however you like. The Joojeh, made from marinated chicken, brings a citrusy brightness that pairs beautifully with a portion of rice. The rice at Mother Restaurant deserves its own fan club-fluffy, aromatic, and lightly buttery, it's the kind of comfort food that makes everything taste better.

Of course, no authentic Persian meal is complete without stews, and the **stews section** of the Mother Restaurant Menu might be the most comforting part of all. Abgousht, the traditional lamb and chickpea stew, arrives hearty and rich, almost therapeutic. If you've had a long day, this is the bowl that will make it all better. The Chelo Khoresht Ghorme Sabzi is a beloved classic for a reason-the slow-cooked herbs, kidney beans, and tender meat create a deep, earthy aroma that fills the room even before the plate hits the table. The Chelo Khoresht Gheime, with split peas, tomato, and crispy potato sticks, brings a sweet-savory profile that's incredibly satisfying. For something a bit more robust, the Chelo Khoresht Gheime Bademjan adds silky, flavorful aubergine into the mix, turning a comforting stew into something unforgettable.

When it comes to drinks, Mother Restaurant keeps things refreshingly traditional. **Doogh**, the Persian yogurt drink, is tangy and cooling-an ideal match for the rich grilled meats. If you prefer something simple, mineral water or sparkling water works beautifully. Those wanting a hint of ceremony can enjoy a warm cup of **Persian tea**, fragrant and soothing. And for fruit lovers, the selection of fresh juices delivers natural sweetness with every sip.

Then comes dessert-a moment I always look forward to here. The sweets on the Mother Restaurant Menu blend nostalgia with pure indulgence. The **Persian saffron & pistachio ice cream** is aromatic, creamy, and studded with nuts; every bite feels like sunshine. If you want something more unusual, Persian Faloodeh offers delicate vermicelli noodles infused with rosewater, served chilled for a refreshing finish. The combination dessert Bastani Va Faloodeh gives you the best of both worlds-creamy, fragrant ice cream with icy, floral noodles. For crunch lovers, Baklava brings layers of flaky pastry and sweet syrup, and the Persian rock candy served with tea adds a charming traditional touch.

What makes the Mother Restaurant Menu so appealing is the feeling behind it. Every dish seems crafted with intention, balanced between tradition and warmth. You can taste the care in the marinades, the time spent simmering the stews, and the pride in presenting Persian flavors authentically yet accessibly. Whether you're discovering these dishes for the first time or returning for familiar favorites, the menu guides you through an experience that is rich, comforting, and full of soul.

If you're looking for a place where the food tells a story-one of heritage, hospitality, and heartfelt cooking-the menu at Mother Restaurant truly delivers. It's the kind of menu that lingers in your memory long after the meal ends, making you want to return for just one more spoonful, one more skewer, one more taste of home.