

Starter

«میش غذا»

- 1. Kashke Bademjan** «کنک بادمجان» **\$25**

Roasted eggplants are mashed up and added to the caramelized onion, which are sauteed with garlic, dried mint, saffron, salt & pepper. Garnished with Kashk(Sour Cream), chopped walnut& caramelized onion.

- 2. Mirza Ghasemi** «میرزا قاسمی» **\$25**

A great Persian dish of soft roasted eggplants in tomato and garlic sauce, with eggs cooked into it at the last minute.

- 3. Barley Soup** «سوپ جو» **S: \$12 L: \$18**

A soup of soft Barley, tomatoes, celery, zucchini, chicken stock, onion, carrot, potatoes, salt & pepper.

- 4. Ashreshteh** «آش رشته» **S: \$12 L: \$18**

It's a thick winter soup which made of noodles, sour cream, herbs (parsley, spinach, dill, spring onion), colander, chick peas, black eye beans, lentils, onions, flour, dried mint, garlic, oil, salt & pepper.

Special Persian Dish

«غذای مخصوص ایرانی»

- 5. Ghormeh Sabzi** «قرمه سبزی» **\$28**

Famous Persian dish cooked with lamb pieces served with rice.

- 6. Gheimh** «قیمه» **\$28**

Lamb strip cooked in tomato sauce, onion split peace with chips, served with rice.

- 7. Zereshk Polo** «زرشک پلو با مرغ» **\$34**

Saffron rice mixed with barberry and marinated cooked chicken.

- 8. Baghali Polo** «باقالی پلو با ماهیچه» **\$38**

Lamb shank marinated with special Persian herbs with fava beans rice.

- 9. Baghali Polo (Rice) « باقالی پلو »** **\$12**
Special persian herbs with fava beans rice.
- 9. Gheimeh Bademjoon « قیمة بادمجان »** **\$31**
Lamb strip cooked in tomato sauce , eggplant, onion split peace , served with rice
- 10. Fesenjan « فسنجان »** **\$33**
Persian Walnut Pomegranate Stew, Tender chicken or Meatball , walnut pomegranate sauce Served with rice.

Main

« غذای اصلی »

- 11. Kebab Koobideh « کباب کویده »** **\$32**
Minced meat kebab which is made from ground lamb and beef mixed with herbs and lemon.
- 12. Kebab Tikka « کباب تیگا »** **\$38**
Lamb cube marinated with Persian herbs and lemon.
- 13. Joojeh Kebab « جوجه کباب »** **\$34**
Chicken cube marinated with saffron, Persian herbs and lemon.
- 14. Kebab e Soltani « کباب سلطانی »** **\$47**
Combination dish of two types of Kebabs: Koobideh and Kebab barg, one each.
- 15. Kebab e Barg « کباب برگ »** **\$38**
It's a Persian style barbecued lamb backstrap that marinated with onion and Persian spices.
- 16. Kebab Persian Mix « پرشین میکس »** **\$48**
Combination dish of the three types of skewer kebab: Koobideh, Tikka & Joojeh one each.

17. Kebab Momtaz « کباب ممتاز »	\$34
Combination dish of the two types of skewer kebab: Koobideh & Joojeh one each.	
18. Saffron Rice Large « برنج زعفرانی »	\$8
19. One skewer Kebab Koobideh	\$14
20. One skewer Kebab Tikka	\$18
21. One skewer Joojeh Kebab	\$17

Salads

« سالادها »

Shirazi Salad « سالاد شیرازی »	S:\$8	L:\$12
Finely chopped tomato, cucumber, onion mixed with Persian dressing.		
Tabbouleh Salad « سالاد تبولی »	S: \$8	L: \$12
Made of burghul, tomatoes cucumbers finely chopped parsley, mint & onion seasoned with olive oil, lemon juice & salt.		
Olovieh Salad « سالاد الویه »	S: \$14	L: \$20
Cooked chicken, potatoes, peas, dill pickles, mayonnaise, lemon juice, pepper & salt.		
Seasonal Salad « سالاد فصل »	S: \$12	L: \$18
Combining, lettuce, Carrots, cucumber, onion, tomato &rocket.		

Mezza Dips

« مزه »

Hummus Dip « هوموس »

S: \$8

L: 12

Made from cooked mashed chickpeas blend with tahini, olive oil, lemon juice & salt.

Cucumber Dip « ماست و خیار »

S: \$8

L: \$12

Dish of seasoned, strained yogurt & mixed with cucumbers and finely chopped mint.

Eggplant Dip « بورانی بادمجان »

S: \$8

L: \$12

Dish of seasoned, strained yogurt & mixed with cooked eggplant and finely chopped garlic.

Shallot Yogurt « ماست و مویر »

S: \$8

L: \$12

Mix shallots, yogurt

Natural Yogurts « ماست »

S: \$8

L: \$12

Desert

« دسر »

Saffron Ice Cream « بستنی زعفرانی »

\$10

Iranian ice cream made from milk, eggs, sugar, rose water, saffron, vanilla, and pistachios. It is known widely as Persian ice cream

Faloodeh « فالوده شیرازی »

\$12

Iranian cold dessert similar to a sorbet. It consists of thin vermicelli-sized noodles made from starch in a semi-frozen syrup containing sugar and rose water

Tea For Four « چای برای چهار نفر »

\$10

Baklava « باقلوا »

\$5

Filo pastry, filled with chopped nuts, and sweetened with syrup or honey

Drinks

« نوشیدنیها »

Milkshake	\$13
Chocolate - Vanila - Banana - Caramel - Strawberry	
Lemon Lime Bitter	\$8
Bitter - Lemonade - Lime cordial - Served with ice and lemon	
Roseberry Lemonade	\$8
Lemonade - Raspberry cordial - Served with ice and lemon	

Soft Drink

« نوشیدنیهای غیر الکلی »

Yogurt Drink « دوغ »	Glass: \$8 Jar: \$18
Soft Drink	\$4
Coke - Coke Zero - Lemonade (Canned)	

Drink

« نوشیدنیهای الکلی »



Espresso Martini	\$25
French Martini	\$23
Long Island Ice Tea	\$29
Aperol Sprits	\$18
Margarita	\$20
Cosmopolitan	\$23
Mojito	\$20
Strawberry Daiquiri	\$21

Jack Daniels	\$12
Red Label	\$11
Black Label	\$13
Shivas Regal	\$13
Tequila	\$14
Vodka	\$11
Rum(Bacardi)	\$12
Rocky	\$tbf
Aragh Sagi	\$15



Drink

« نوشیدنیهای الکلی »

Beers

Carlton draught -tab (mid size schooner) . . .	\$12
Asahi-tab (mid size)	\$12
Corona	\$10
Peroni	\$10
Cider (apple, peach)	\$10
Heineken	\$10



Wines

White

Chardonnay \$10 g - \$41 b
Sav blank \$11 g - \$45 b
Riesling \$10 g - \$41 b

Red

Shiraz \$12 g - \$50 b
Pinot noir \$10 g - \$41 b
Cab sav \$10 g - \$41 b
Merlot \$10 g - \$41 b
Tempranillo \$11 g - \$45 b

Sparkling

Prosecco \$9 g
Champagne \$100 b
Rose \$9 g - \$38 b

