

APPETIZERS

1. Naan	نان	1.50
Fresh homemade flat bread from oven		
2. Hummus	هوموس	3.95
Mashed chickpeas, blended with tahini, olive oil, lemon		
3. Sabzi O' Panir	پنیر سبزی	4.00
Fresh mint, tarragon, coriander, radish with feta cheese		
4. Mast O' Khia	ماست و خیار	3.95
Yogurt dip mixed with cucumber and dry herbs		
5. Mast O' Mosir	ماست موسیر	3.95
Yogurt dip mixed with lebni and shallots		
6. Persian Pickle - Torshi	ترشی	3.50
Mixed pickled, cauliflower, carrot, cucumber, green pepper and herbs in vinegar		
7. Gherkins Olives	خیارشور و زیتون	3.50
Some gherkins and olives		
8. Salad Shirazi	سالاد شیرازی	3.95
Finley chopped cucumber, tomato, and onion mixed with spices, lime juice and some herbs		
9. Salad Fasl - Seasson	سالاد فصل	4.00
Seasoned salad mix of lettuce, tomato, cucumber, lime		
10. Salad Olivieh	سالاد الویه	4.00
Boiled egg, green peas, potato and carrots mixed with gherkins lightly coated in mayonnaise		
11. Kookoo Sabzi	کوکو سبزی	5.00
Soufflé of egg, parsley, coriander, drill, barberries		
12. Mirza Ghasemi	میرزا قاسمی	4.00
Grilled smoky aubergine, garlic, onion, egg, tomatoes		
13. Kash Bademjan	کشک و بادمجان	4.00
Fried aubergine mixed with walnuts, garlic, and pepper, mint and whey		
14. Chicken Wings	بال مرغ	5.00
Skewer of marinated BBQ chicken wings		
15. Barley Soup	سوپ جو	5.00
Cooked mixture of barley, vegetables and herbs		
16. Ash Reshteh	آش رشته	5.00
Soup made with vermoecil noodles, red kidney beans, split peas, parsley, spinach, herbs mixed with whey		
17. Tahdig	ته دیگ با قیمه یا قرمه	5.00
Crunchy fried rice with the Gheymeh or Ghormeh		
18. Starter Platter	سینی مزه	16.00
Hummus, Olivieh, Mirza, Kashk Bademjan, MastMosir		

MAIN COURSES















19. Lamb Kofte Kebab with Bread	کوبیده با نان	9.00
Two skewers of grilled tender minced baby lamb, served with grilled tomato on freshly home-made bread		
20. Lamb Kofte Kebab with Rice	چلو کباب کوبیده	9.00
Two skewers of grilled tender minced baby lamb, served with grilled tomato and rice		
21. Lamb Fillet Kebab	چلو کباب برگ	12.00
Marinated tender baby lamb fillet on skewers, served with rice and grilled tomato		
22. Cubed Lamb Kebab	چلو کباب چنجه	12.00
Juicy and tender chunk of baby lamb fillet on skewers, served with rice		
23. Lamb Fillet & Kofte Kebab	سلطانی، برگ کوبیده	14.00
A combination of grilled tender baby lamb fillet and minced lamb served with rice and grilled tomato		
24. Cubed Lamb Fillet & Kofte Kebab	چنجه کوبیده	14.00
One skewer of baby lamb fillet (Chunks), one skewer of minced lamb, served with rice and grilled tomato		
25. Chicken Fillet & Lamb Kofte Kebab	چلو کباب ممتاز	14.00
One skewer of marinated saffron chicken (on or off the bone) and one skewer of baby minced lamb, served with rice and grilled tomato		
26. Chicken Fillet Kebab	چلو کباب جوجه بدون استخوان	10.00
A skewer of marinated chicken off the bone - breast in lime juice and saffron served with rice		
27. Chicken Kebab On The Bone	چلو کباب جوجه با استخوان	11.00
A skewer of marinated chicken on the bone breast in lime juice and saffron served with rice		
28. Lamb Chops	شیشلیک	13.00
A skewer of marinated lamb chops with rice and grilled tomato		
29. Mixed Grill	سینی مخلوط گریل	30.00
Selection of 1 skewers of lamb chops, 2 skewers of baby minced lamb and 1 Chicken Kebab with 2 rice for 2 people		
30. Green Beans & Rice	لوبیا پلو	10.00
Green beans, mixed spices and saffron cooked in special sauce, mixed with rice		

31. Sea Bass Saffron Fish	چلو ماهی	15.00
Sea bass fish mixed and kept with saffron and lemon fried with rice		
32. Abgoosht - Dizi	آبگوشت	10.00
Stone crocks of lamb, chickpeas, white beans, onion, potatoes, and tomatoes, turmeric, and dried lime		
33. Barberry Rice With Chicken	زرشک پلو با مرغ	10.00
A quarter boiled chicken served with barberry rice		
34. Lamb Shank & Broadbeans Rice	باقالی پلو با ماهیچه	12.00
Raised lamb shank served with fragrant rice dish made with fresh dill and shelled broad beans		
35. Split Yellow Pea Stew	چلو خورش قیمه	10.00
Tender pieces of baby lamb with split yellow peas and dried limes cooked in a tomato sauce, served with rice		
36. Aubergine Stew	چلو خورش بادمجان	10.00
Tender pieces of baby lamb cooked in a tomato sauce and topped with sautéed aubergine served with basmati rice		
37. Persian Herb Stew	چلو خورش قرمه سبزی	10.00
Tender pieces of baby lamb with red kidney beans and dried limes cooked in herbs sauce served with basmati rice		
38. Fesenjan Stew	چلو خورش فسنجان	12.00
Chicken cooked in pomegranates syrup and ground Walnuts and served with basmati rice		
39. Okra Stew Bamieh	چلو خورش بامیه	10.00
Lamb casserole cooked with okra, garlic and tomato sauce, served with basmati rice		

SIDES & EXTRAS

Portion of Rice	برنج	3.00
Portion of Dill Rice	برنج باقالی	5.00
Portion of Barberries	زرشک	3.00
Portion of Chips	چیپس	5.00
Skewer of Kofte Kebab	کوبیده	4.00
Skewer of Chicken Kebab	جوجه	7.00
Skewer of Lamb Chops	شیشلیک	10.00
Skewer of Cubed Lamb	چنجه	10.00
Skewer of Lamb Fillet	برگ	10.00

BEVERAGES

	Glass of Yogurt Drink	لیوان دوغ	1.50
	Jug of Yogurt Drink	پاچ دوغ	4.50
	Coke		1.50
	Diet Coke		1.50
	Pepsi		1.50
	Fanta		1.50
	7up		1.50
	Large Mineral Water		3.00
	Small Mineral Water		1.00
	Large Sparkling Water		3.00
	Small Sparkling Water		1.00
	Large Pot of Tea or Green Tea		4.50
	Small Pot of Tea or Green Tea		3.00
	Cup of Coffee		2.50

JUICES

	Orange Juice	3.00
	Apple Juice	2.00

DESSERTS

Bamieh	4.00
Persian pastry made with starch and honey and pistachio nuts	
Faloodeh	4.00
Vermicelli noodles made from corn starch mixed in a semi-frozen syrup made from sugar and rose water	
Saffron Ice Cream	4.00
Persian ice cream made with saffron and pistachio nuts	
Baklava	4.00
Pastry sweets, glazed in syrup and nuts	
Mixed Faloodeh Ice Cream	4.00
Mixed of Persian ice cream made with saffron and pistachio nuts and vermicelli noodles made from corn starch mixed in a semi-frozen syrup made from sugar and rose water	