

Main Course



M1

M1. Chelo Kabab Koobideh 345.00

Two skewers of juicy strips of charbroiled seasoned ground beef mixed with onion & Persian spices, (25cm each). Served with Basmati rice topped with saffron, butter and two grilled tomatos on the side



M4

M2. Chelo Kabab Zaferani 395.00

Two skewers of juicy strips of charbroiled seasoned ground beef mixed with onion & Persian spices, (25cm each). Served with Basmati rice topped with saffron, butter and two grilled tomatos on the side



M5

M3. Chelo Kabab Barg 495.00

A skewer of charbroiled thin slices of filet mignon marinated in lime juice and onion. Served with Basmati rice topped with saffron, butter and two grilled tomatos on the side



M6

M4. Chelo Kabab Soltani 595.00

A skewer of charbroiled thin slices of filet mignon marinated in lime juice and onion, plus one skewer of Koobideh Kabab. Served with Basmati rice topped with saffron, butter and two grilled tomatos on the side



M7

M5. Zereshk Polo ba Morgh 395.00

Chicken thigh or breast served with buttered Basmati saffron rice and lightly fried red barberries

M6. Chelo Joojeh Kabab 385.00

A skewer of charbroiled slices of chicken fillet marinated in saffron, onion and lime juice. Served with Basmati rice topped with saffron, butter and two grilled tomatos on the side

M7. Shivid Baghali Polo ba Goosht 595.00

Lamb shank in a glazed onion sauteed in saffron sauce with mild persian spices & herbs, served with Basmati rice mixed with fava beans and dill topped with saffron

M8. Shivid Baghali Polo ba Morgh 465.00

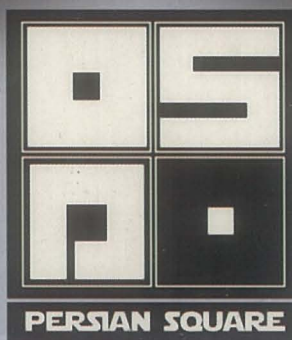
Chicken thigh or breast in a glazed onion sauteed in saffron sauce with mild persian spices & herbs, served with Basmati rice mixed with fava beans and dill topped with saffron

M9. Lamb Beryani 495.00

Lamb shank in a glazed onion sauteed in saffron sauce with mild persian spices & herbs, served with Beryani rice

M10. Chicken Beryani 385.00

Chicken thigh or breast in a glazed onion sauteed in saffron sauce with mild persian spices & herbs, served with Beryani rice



M9

M11. Chelo Goosht 445.00

Lamb shank in a glazed onion sauteed in saffron sauce with mild persian spices & herbs, served with basmati plain rice topped with saffron

M12. Chelo Morgh 345.00

Chicken thigh or breast in a glazed onion sauteed in saffron sauce with mild persian spices & herbs, served with basmati plain rice topped with saffron



K4

Kabab

Kabab was the food of the Persian Kings and in ancient times ordinary Iranians consumed it only once a year on nourooz "the Persian new year". Today however, kabab is not only consumed in almost every Iranian house on a weekly basis, but it has also become Iran's number one selling Persian food.



K7

K1. Koobideh Kabab 125.00

A skewer of juicy strips of charbroiled seasoned ground beef mixed with onion and Persian spices (25cm)

K2. Koobideh Kabab Zaferani 155.00

A skewer of juicy strips of charbroiled seasoned ground beef mixed with saffron, onion and Persian spices (25cm)



K8

K3. Barg Kabab 395.00

A skewer of charbroiled thin slices of filet mignon marinated in lime juice and onion

K4. Bakhtiari Kabab 345.00

A skewer of charbroiled slices of chicken fillet and beef tenderloin marinated in lime juice and onion



K9

K5. Joojeh Kabab 265.00

A skewer of charbroiled slices of chicken fillet marinated in saffron, onion and lime juice

K6. Joojeh Tandoori Kabab 295.00

A skewer of charbroiled slices of chicken fillet marinated in tandoori masala, saffron, onion and lime juice

K7. Shishlik Kabab 695.00

A skewer of charbroiled T-bone lamb marinated overnight in yogurt, vegetables and Persian Herbs and Spices