



PERSIAN CUISINE

FOOD MENU

PISH KHORAAK (APPETISER)

MIRZA GHASEMI (V, GF, DF)	20
Smoked Eggplant, Egg, Tomato and Garlic served with Pickled Vegetables and Bread	26
*Main served with Rice and Persian Saffron	
KASHKE BADEMJAN (V, GF)	18
Golden Fried in Fresh Oil, Eggplant with Touch of Garlic, Whey and Mint served with Crispy Fried Onion, Pickled Vegetables and Bread	
KALEKABAB (VG, GF, DF)	16
Smoked Eggplant, Walnut, Pomegranate Paste and Touch of Garlic served with Bread	

CHASHNI (SIDE DISH)

ZEYTOON PARVARDEH (Pomegranate Olives) (VG)	12
Marinated Olives with Walnut, Pomegranate Paste and Touch of Garlic	
MAST-O-KHIAR (V, GF)	9.5
Cucumber, Persian Yoghurt and Mint	
TORSHI (MIXED PICKLED) (VG, GF, DF)	7.5
Garden Vegetables Pickled in Vinegar	
SEER TORSHI (VG, GF, DF)	7.5
Pickled Garlic in Vinegar	
SHIRAZI SALAD (VG, GF, DF)	9.5
Cucumber, Tomato and Onion with Mint	

NAAZ SINI (TASTING PLATTER)

VEGETARIAN SINI (Vegan Optional)	40
Mirzahasemi, Kashke Bademjan, Kalekebab, Adas Polo, Baghali Ghatogh, Shirazi Salad, Zeytoon Parvardeh, Mast-o-Khiar and Torshi Served with Bread	
EXTRA BREAD	5

NAAZ FOODS PRODUCTS

Pomegranate Olives \$14.49 | Garden Pickled Vegetables \$12.49

Pickled Garlic \$8.99 | NAAZ Persian Saffron (2 grams) \$30



FOOD MENU

KHORAAK (MAIN COURSE)

POLO (RICE)

MORASSA POLO (Jeweled Rice) (GF, DF) (Vegan Optional) Wild Persian Barberries, Slivered Pistachio and Almond, Carrots, Orange Skins, Sultanas, and Persian Saffron Served with Slow Cooked Tender Chicken and Chicken Broth Mixed with Persian Saffron and Lemon	34
ZERESHK POLO (GF, DF) (Vegan Optional) Wild Persian Barberries, Slivered Pistachio, Rice and Persian Saffron Served with Slow Cooked Tender Chicken and Chicken Broth Mixed with Persian Saffron and Lemon	32
BAGHALI POLO BA MAHICHE (GF, DF) Slow Cooked Lamb Shank Served with Broad Bean, Dill, Rice and Persian Saffron and Lamb Broth Mixed with Persian Saffron and Lemon	34

KHORESHT (CASSEROLE)

GHORMESABZI (GF, DF) Lean Lamb and Fresh Herbs Simmered to Perfection with Red Beans, Dried Lime and Spices Served with Rice and Persian Saffron	29
GHEYMEH BADEMJAN (GF, DF) Lean Lamb, Yellow Peas, Dried Lime in Tomato based, Topped with Fried Eggplant Served with Rice and Persian Saffron	29
ALOO MOSAMMA (GF, DF) Slow Cooked Chicken Lovely Legs, Onion, Plum and Apricot Served with Rice and Persian Saffron	29
FESENJAN (GF, DF) Slow Cooked Chicken Lovely Legs with Ground Walnuts, Pomegranate Paste Served with Rice and Persian Saffron	29

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FOOD MENU

VEGAN MAIN

ADAS POLO (VG, GF, DF)	26
Rice and Persian Saffron Served with Sultana, Lentils and Slivered Almond	
BAGHALI GHATOGH (VG, GF, DF)	28
Hand Peeled Red Beans and Dill Served with Rice and Persian Saffron	
<i>Add-on Option: Steamed Salty Fish Filets</i>	5
SHISH ANDAZ (VEGAN FESENJAN) (VG, GF, DF)	29
Steam Cooked Eggplant with Ground Walnuts, Pomegranate Paste and Tomato Served with Rice and Persian Saffron	

MAAHI (FISH)

ORA KING SALMON (GF, DF)	
Persian Style Marinated Ora King Salmon Served with Dill Rice, Pomegranate Sauce, Fresh Lemon, Pickled Sour Cherries, Pickled Garlic and Chili	
Serve For One	48
Serve For Two	86

SPECIAL MEAL

RACK OF LAMB	
Slow Cooked, Covered with Pomegranate – Walnuts Sauce, Served with Saffron Rice, Bread, Sumac Onions, Corianders and Fresh Lemon	
	56

- **VG = Vegan**
- **V = Vegetarian**
- **GF = Gluten Free**
- **DF = Dairy Free**





NO SPLIT BILLING

DESSERT AND FORTIFIED WINES

SAFFRON DISH	24
Saffron - Pistachio Ice cream, Saffron Poached Pear and Saffron Cotton Candy	
BASTANI (3 SCOOPS)	16
Traditional Persian Ice Cream: Saffron - Pistachio - Rose Petal	
SAFFRON SYRUP CAKE (GF)	18
Cake Served with Poached Pear Dessert and Cotton Candy	
KHOSHKAR (VG)	16
Rice Biscuits filled with Walnuts, Cinnamon, Cardamon, Sugar and Spices, served with Hot Saffron Syrup	
POMEGRANATE SORBET, Topped with Cotton Candy (DF , GF)	18
SKILLOGALEE HARVEST GOLD RIESLING	11-50
SKILLOGALEE LIQUOR MUSCAT	12

TEA (POT) AND COFFEE

CINNAMON TEA	14
CARDAMOM TEA	14
CINNAMON - CARDAMOM TEA	16
ROSE TEA	14
SAFFRON TEA	20
TURKISH COFFEE	6.5
Served with Turkish delight	

BYO \$20 / One Standard Bottle of Wine

Cakage \$3 per Person / BYO cake

Please ask our staff about our Set Menu for your Events

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