



FOOD MENU

PISH KHORAAK (APPETISER)

MIRZA GHASEMI (V, GF, DF)	16
Smoked Eggplant, Egg, Tomato and Garlic served with Pickled Vegetables and Bread	22
*Main served with Rice and Persian Saffron	
KASHKE BADEMJAN (GF)	16
Golden Fried in Fresh Oil, Eggplant with Touch of Garlic, Whey and Mint served with Crispy Fried Onion, Pickled Vegetables and Bread	
KALEKABAB (V, GF, DF)	14
Smoked Eggplant, Walnut, Pomegranate Paste and Touch of Garlic served with Bread	

CHASHNI (SIDE DISH)

ZEYTOON PARVARDEH (V)	10
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) (V, GF, DF)	7.5
Garden Vegetables Pickled in Vinegar	
SEER TORSHI (V, GF, DF)	7.5
Pickled Garlic in Vinegar	
SHIRAZI SALAD (V, GF, DF)	9.5
Cucumber, Tomato and Onion with Mint	

NAAZ SINI (TASTING PLATTER)

VEGETARIAN SINI (V)	36
Mirzahasemi, Kashke Bademjan, Kalekebab, Adas Polo, Baghali Ghatogh, Shirazi Salad/Shish Andaz, Zeytoon Parvardeh, Mast-o-Khiar and Torshi Served with Bread	

NAAZ PRODUCTS

Pomegranate Olives \$12, Garden Pickled Vegetables \$10, Pickled Garlic \$9, NAAZ Saffron \$30



FOOD MENU

KHORAAK (MAIN COURSE)

POLO (RICE)

MORASSA POLO (Jeweled Rice) (GF, DF)	32
Wild Persian Barberries, Slivered Pistachio and Almond, Rice, and Persian Saffron Served with Slow Cooked Tender Chicken	
ZERESHK POLO (GF, DF)	29
Wild Persian Barberries, Rice and Persian Saffron Served with Slow Cooked Tender Chicken	
BAGHALI POLO BA MAHICHE (GF, DF)	32
Slow Cooked Lamb Shank Served with Broad Bean, Dill, Rice and Persian Saffron	

KHORESHT (CASSEROLE)

GHORMESABZI (GF, DF)	28
Lean Lamb and Fresh Herbs Simmered to Perfection with Red Beans, Dried Lime and Spices Served with Rice and Persian Saffron	
GHEYMEH BADEMJAN (GF, DF)	28
Lean Lamb, Yellow Peas and Eggplant, Tomato and Dried Lime Served with Rice and Persian Saffron	
ALOO MOSAMMA (GF, DF)	27
Slow Cooked Chicken Lovely Legs, Onion, Plum and Apricot Served with Rice and Persian Saffron	
FESENJAN (GF, DF)	28
Slow Cooked Chicken Lovely Legs with Ground Walnuts, Pomegranate Paste Served with Rice and Persian Saffron	

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FOOD MENU

VEGETARIAN MAIN

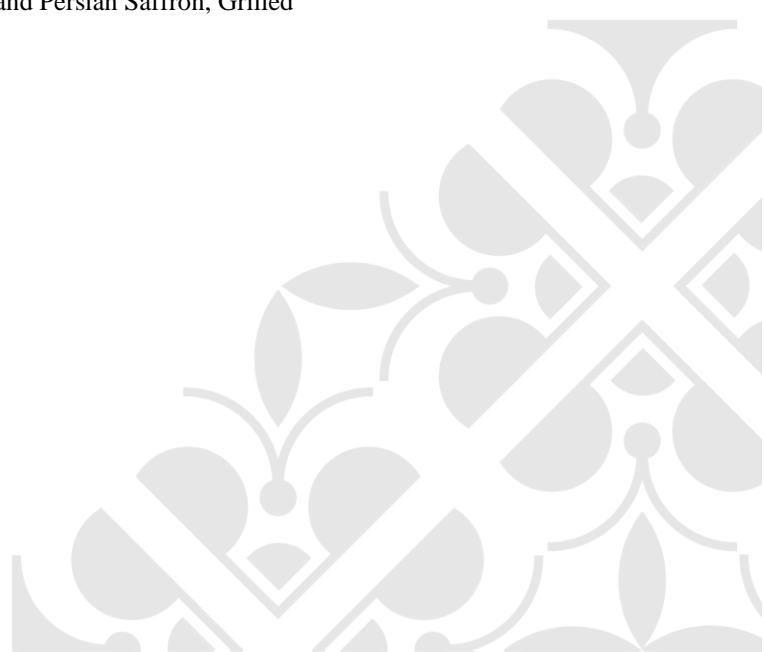
ADAS POLO (V, GF, DF) Rice and Persian Saffron Served with Sultana, Lentils and Slivered Almond	24
BAGHALI GHATOGH (V, GF, DF) Hand Peeled Red Beans and Dill Served with Rice and Persian Saffron	28
SHISH ANDAZ (VEGETERIAN FESENJAN) (V, GF, DF) Steam Cooked Eggplant with Ground Walnuts, Pomegranate Paste and Tomato Served with Rice and Persian Saffron	28

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	45
Serve For Two	85

SPECIAL MEAL for *SPECIAL DAY*

TAHCHIN (GF) <i>Fridays</i> Saffron and Yoghurt-Infused Rice Layered with Chicken Served with Barberries and Slivered Pistachio	29
KABAB DIGI (PERSIAN PAN KEBAB) (GF, DF) <i>Saturdays</i> Minced Lamb and Beef, Grated Onion Served with Rice and Persian Saffron, Grilled Chilli and Tomato	28





FOOD MENU

DESSERT

SAFFRON DISH	22
Saffron - Pistachio Ice cream, Saffron Pear and Saffron Cotton Candy	
BASTANI (3 SCOOPS)	12
Traditional Persian Ice Cream: Saffron - Pistachio - Rose Petal and Rose Water	
SAFFRON SYRUP CAKE (GF)	18
Cake Served with Turkish Style Pear Dessert and Cotton Candy	
KHOSHKAR (V)	15
Rice Biscuits filled with Walnuts Cinnamon, Cardamon, Sugar and Spices, served with Hot Saffron Syrup	

TEA (POT) AND COFFEE

CINNAMON TEA	12
ROSE TEA, CARDAMOM TEA	13
SAFFRON TEA	15
TURKISH COFFEE	6.5
Served with Turkish delight	





Sundays KEBAB MENU

ALL KEBABS ARE COOKED ON ZOGHAL (PERSIAN CHARCOAL)

KEBAB

BARG KEBAB	38
Persian Style Marinated Flattened Lamb Back-Straps Served with Chargrilled Tomatoes, Yoghurt, Fresh Lemon and Chili	
CHENJEH KEBAB	38
Persian Style Marinated Tender Lamb Back-Straps Served with Chargrilled Tomatoes, Yoghurt, Fresh Lemon and Chili	
SHISHLIK (CUTLETS)	49
Persian Style Marinated Lamb Cutlets (5pieces) Served with Chargrilled Tomatoes, Yoghurt, Fresh Lemon and Chili	
TORSH KEBAB	36
Boneless Lamb Leg, Pomegranate Paste Served with Chargrilled Tomatoes, Yoghurt, Fresh Lemon and Chili	
SAFFRON CHICKEN KEBAB	34
Persian Style Marinated Chicken Leg and Thigh Fillet Served with Chargrilled Tomatoes, Yoghurt, Fresh Lemon and Chili	
BONE-IN CHICK KEBAB	36
Persian Style Marinated Whole Chick (Min 500 Gram), Served with Chargrilled Tomatoes, Yoghurt, Fresh Lemon and Chili	
TORSH CHICKEN KEBAB	32
Chicken Leg and Thigh Fillet, Pomegranate Paste Served with Chargrilled Tomatoes, Yoghurt, Fresh Lemon and Chili	

SPLIT BILLS ONLY IN TWO

BYO \$17/ One Standard Bottle of Wine

Cakage \$3/Person

Please ask our staff about our Set Menu for your Events

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