



## FOOD MENU

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### 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	

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### 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	

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### 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	

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## NAAZ PRODUCTS

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



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### 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	

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### 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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### 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

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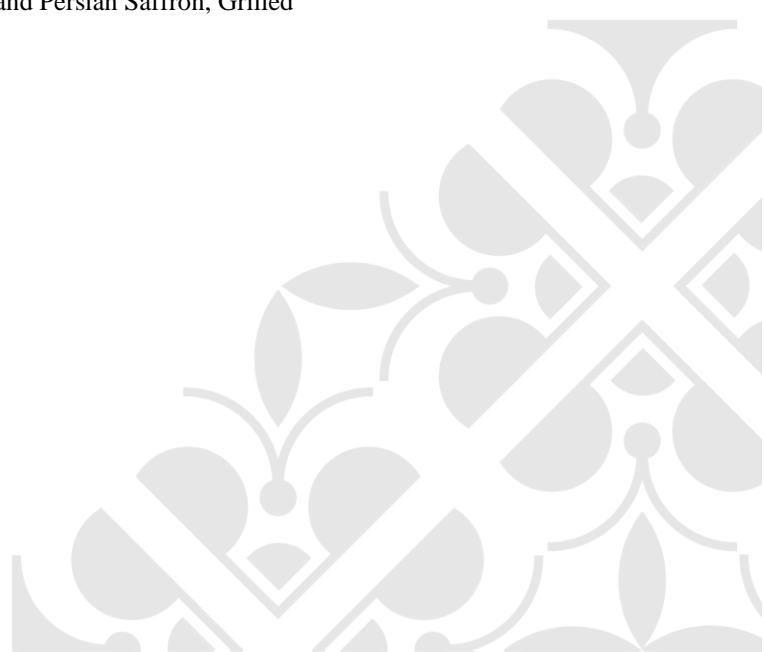
### MAAHI (FISH)

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

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### 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





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### 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	

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### TEA (POT) AND COFFEE

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

