

Menu

Wine list

Liquors & Cocktails



Starters

- **Yogurt and Aromatic Spinach (Mast-o-Burani) – (V) – €7**
Yogurt with spinach, mint, garlic, and other herbs. An innovative taste. *(All. 7)*
- **Pomegranate-Marinated Olives (Zeytun Parvarde) – (V) – €7**
Olives marinated with pomegranate molasses, garlic, walnuts, and spices. A delightful contrast of flavors. *(All. 8)*
- **Saffron Chicken Wings (Bale Kababi Zafferano) – €16**
Grilled chicken wings marinated with saffron, lemon, yogurt, and aromatic herbs, offering a delicate and juicy flavor.
Refined and aromatic. *(All. 7-8-10)*
- **Persian Pesto Chicken Wings (Bale Kababi al pesto) – €13**
Grilled wings with pesto made from fresh spinach, basil, parsley, and crushed walnuts. *(All. 1-8)*
- **Spicy Chicken Wings (Bale Kababi Spicy) – €13**
Spiced chicken with chili, saffron, paprika, and lime, grilled to achieve crispiness and intense flavor. Ideal for lovers of spicy tastes. *(All. 1-7)*
- **Saffron-Marinated Shrimp (Meygoo Kababi) – €16**
Shrimp marinated with saffron, lime, rosemary, and spices, grilled to preserve their tenderness and enriched with a smoky note. *(All. 1-4-6)*
- **Creamy Persian Eggplant (Kashke Bademjan) – (V) – €9**
Roasted eggplants with onions, turmeric, and mint, enriched with fermented cream, dried mint, and walnuts. Served with warm bread. *(All. 1-7-8)*

* Dishes marked with (V) are vegetarian

* Allergens are listed at the bottom of the page



Side dishes

- **Creamy Yogurt (Mast-o Khiaar) – (V) – €7**
Yogurt with cucumbers, walnuts, raisins, mint, and dill. An interesting flavor. *(All. 7-8)*
- **Spiced Pickled Vegetables (Torshi) – (V) – €7**
Pickled vegetables with spices, vinegar, and garlic, offering a tangy and spiced taste.
- **Fresh Shirazi Salad (Salad Shirazi) – (V) – €7**
A fresh salad of cucumbers, tomatoes, onions, and parsley, dressed with lemon and olive oil.
- **Persian Steamed Rice (Celo) – (V) – €7**
Soft, traditional Persian steamed rice enriched with saffron. Often used as a base for kebabs. *(All. 7-8)*
- **Traditional Persian Bread (Nun Taftun) – (V) – €3**
Thin and soft Persian bread, lightly golden. Freshly baked in our oven. *(All. 1)*

** Dishes marked with (V) are vegetarian*

** Allergens are listed at the bottom of the page*



Slow-Cooked Dishes

- **Lamb with Aromatic Herbs (Ghormeh Sabzi) – €20**
Lamb stew with fresh herbs, red beans, and dried lime, served with basmati pilaf rice. *(All. 6-7-8)*
- **Lamb with Yellow Lentils (Khoresh-e Gheimeh) – €20**
Lamb stew with yellow lentils, tomatoes, and a touch of onion, enriched with dried lime and cinnamon. Accompanied by basmati pilaf rice. *(All. 6-7-8)*
- **Chicken with Red Barberries (Zereshk Polo ba Morgh) – €20**
Chicken stew with sweet-and-tart caramelized zereshk (barberries) and saffron rice. A delightful contrast of flavors. *(All. 7-8)*
- **Braised Lamb Shank (Celo Mahiche) – €25**
Lamb shank slowly braised with a hint of lemon, served with saffron rice. The meat melts in your mouth! *(All. 7-8)*

** Allergens are listed at the bottom of the page*



Charcoal-Grilled Skewers — Shalto Specialties —

- **Grilled Aromatic Mushrooms (Gharc-e Kababi) – (V) – €14**
Mushrooms marinated with cumin, spices, and yogurt, grilled to enhance their flavor. Intense and satisfying taste. *(All. 1-7)*
- **Persian Minced Meat Mix (Celo Kubide) – €24**
250g of grilled minced veal and lamb, served with basmati rice and tomato. *(All. 1-7-8)*
- **Persian Minced Meat Mix with Chicken (Celo Kubide Neghini) – €25**
250g of minced veal and lamb with marinated chicken, grilled and served with basmati rice and tomato. Aromatic and balanced. *(All. 1-7-8)*
- **Grilled Chicken with Fresh Herbs (Juje Jangali) – €20**
Chicken marinated for 8 hours and grilled with fresh Persian herbs, served with Taftun bread and tomato. Light and flavorful. *(All. 1-7)*
- **Grilled Chicken in Yogurt (Juje Lari) – €20**
Chicken marinated for 8 hours in yogurt, lime, and spices following a traditional recipe, served with Taftun bread and tomato. *(All. 1-7)*
- **Grilled Chicken with Saffron (Filet-e Halzoni) – €22**
Chicken fillet rolled in saffron, grilled, and served with tomato. Accompanied by basmati rice. *(All. 1-7-10)*
- **Shalto Chicken (Our Creation) – €22**
Chicken fillet stuffed with pomegranate and walnuts, offering a sweet-tart flavor. Served with grilled vegetables and Taftun bread. *(All. 1-7-8-10)*
- **Aromatic Lamb (Celo Cenjeh) – €25**
Spiced lamb fillet, grilled to tenderness and served with basmati rice. *(All. 1-7-8)*

For these dishes, please order in advance:

- **Persian-Style Swordfish (Mahi Kababi) – €29**
Swordfish fillet marinated with spices and citrus. Served with seasonal sides and basmati rice. Delicate and refined. *(All. 1-4-6-8)*
- **Saffron-Marinated Scampi (Meygoo Kababi) – €26**
Scampi marinated with saffron, lime, rosemary, and spices, grilled to retain tenderness and enriched with a smoky note. *(All. 1-4-6)*

** Dishes marked with (V) are vegetarian*

** Allergens are listed at the bottom of the page*



Desserts

- **Cream-Filled Profiteroles (Nun Khamehee) – €8**
Soft profiteroles filled with sweet and fresh cream. An elegant dessert, not overly sweet. *(All. 1-7)*
- **Pistachio Tiramisu – €8**
A "classic" tiramisu with a pistachio twist. A must-try. *(All. 1-7-8)*
- **Baklava – €8**
Delicate layers of phyllo pastry with pistachios, honey, walnuts, almonds, and spices. A sophisticated dessert. *(All. 1-8)*

**Allergens are listed at the bottom of the page*



Drinks

Water – €2.5

Coffee – €2

Cappuccino – €3

Decaffeinated Coffee – €2

Ginseng – €3

Soft Drinks – €4



Cover Charge – €2.5





Important: Allergens

- 1:** Cereals containing gluten and derived products (wheat, rye, barley, oats, spelt, kamut).
- 2:** Crustaceans and crustacean-based products.
- 3:** Eggs and egg-based products.
- 4:** Fish and fish-based products.
- 5:** Peanuts and peanut-based products.
- 6:** Soy and soy-based products.
- 7:** Milk and milk-based products.
- 8:** Tree nuts and their products (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts).
- 9:** Celery and celery-based products.
- 10:** Mustard and mustard-based products.
- 11:** Sesame seeds and sesame-based products.
- 12:** Sulfites in concentrations above 10 mg/kg.
- 13:** Lupins and lupin-based products.
- 14:** Mollusks and mollusk-based products.