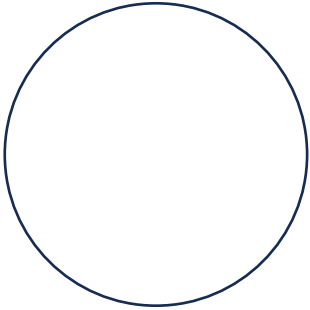
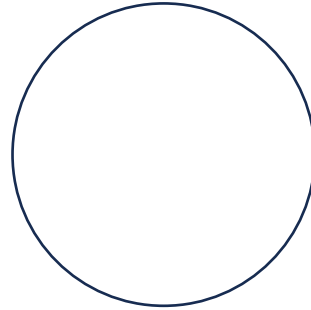


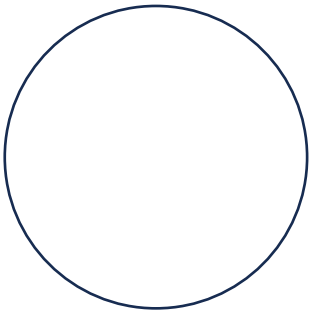
**Breakfast Menu**



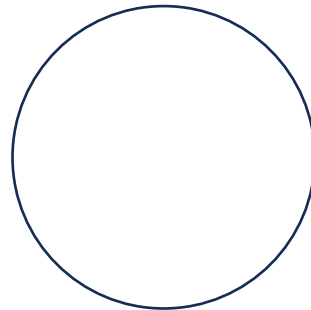
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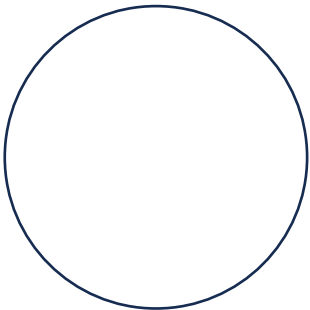
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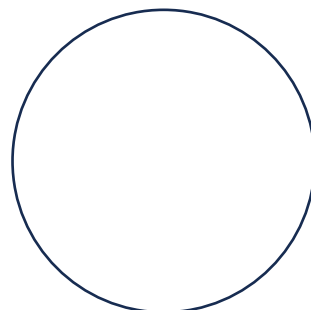
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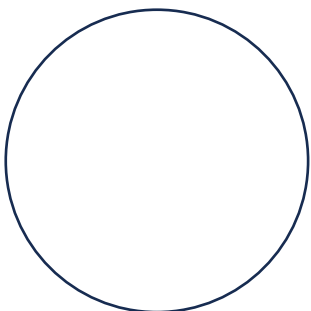


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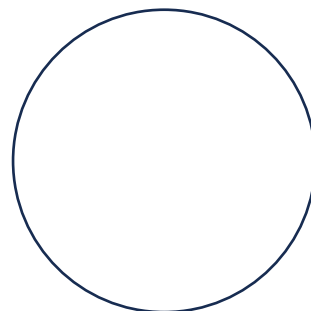


#55

**Brunch/On the Go Menu**



#56



#57

**Lunch Menu (Grilled/Kebab)**

All kebab dishes are served with saffron barberry rice or traditional bread, grilled tomato, lemon, onion & vegetables.



**#1**                      **\$30**  
**Koobidé:**  
2 mince Lamb skewers



**#2**                      **\$30**  
**Koobidé & Joojé:**  
1 mince Lamb skewer  
1 Chicken fillet skewer  
(Saffron Marinated)



**#3**                      **\$32**  
1 mince Lamb skewer  
1 Lamb fillet skewer



**#4**                      **\$42**  
1 mince Lamb skewer  
1 Chicken fillet skewer  
(Saffron Marinated)  
1 Lamb fillet skewer



**#5**                      **\$30**  
**Joojé:**  
2 Chicken fillet skewers  
(Saffron Marinated)



**#6**                      **\$30**  
**Sheesh Leek:**  
1 Lamb cutlets skewer



**#7**                      **\$32**  
1 Lamb fillet skewer  
1 Chicken skewer

**#8**                      **\$180**

**Special Family:**

- 2 mince Lamb skewers
- 2 Lamb fillet skewers
- 2 Chicken fillet skewers
- 1 Chicken skewer
- 1 Lamb cutlets skewer
- 1 Season salad
- 1 Seasoned Youghort



**Lunch Menu (Poaching)**

All poaching dishes are served with saffron barberry rice or traditional bread, gravy, lemon, onion & vegetables.



**#10 (\$30)**  
**Lamb Shank:**  
Slow-cooked  
lamb shank



**#11 (\$28)**  
**Chicken thigh:**  
Slow-cooked  
Chicken thigh

**Lunch Menu (Special Traditional)**



**#12 (\$30)**  
**Traditional Persian Dizi:**  
hearty and flavourful slow cooked fatty lamb,  
chickpeas, beans, various aromatic herbs and  
spices



**#14 (\$40)**  
**Traditional Esfahan Briani:**  
Slow-cooked & oven fried fatty lamb mixed with  
lamb lungs, onions, vegetables & herbs



**Lunch Menu (Stew)**

All stew dishes are served with saffron barberry rice, lemon, and onion.

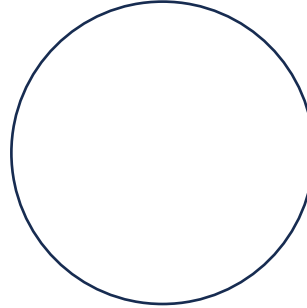


#15

\$25

**Ghormé Sabzi:**

Lamb stew, cooked with mixed herbs, kidney beans, tangy dried lime



#16

**Starters & Salads**



#17

\$20

**Kashk-é-Bademjan:**

Fried eggplant, onion, herbs, nuts, yoghurt whey & bread

**(Vegetarian)**



#18

\$20

**Mirza Ghasemi:**

Fried eggplant, onion, herbs, nuts, egg & bread

**(Vegetarian)**



#19

\$15

**Traditional Ashe Reshté:**

Persian noodle soup with herbs & beans

**(Vegetarian)**



#20

\$5

**Mast-o-khiar**

Or

**Mast-o-Moosir**

Yoghurt with Chopped Cucumber and herbs

Or with

Persian shallot

**(Vegetarian)**



#21

\$12

**Season Salad:**

Lettuce, tomatoes, cucumber, cabbage, and chef's special sauce

**(Vegetarian)**

**Desserts**



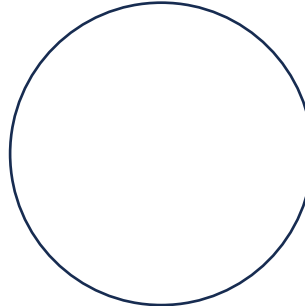
**#23**                      **\$12**  
**Teapot with sweets for 2:**  
Teapot for 2  
Esfahan Gaz for 2  
& Baklava for 2



**#24**                      **\$20**  
**Doogh-O-Ghosh-Feel for 2:**  
Traditional Esfahan dessert for 2



**#25**                      **\$15**  
**Khoresh Mast:**  
Traditional Persian Lamb Yogurt Stew



**#26**

**Extra**

- #27** - Extra skewer of Koobidé or Joojé or Chengé **\$15**
- #28** - Extra skewer of Sheesh-Leek (Lamb Cutlet) **\$20**
- #29** – Extra Poaching Cooking (No rice) **\$23**
- #30** - Extra Saffron Barberry Rice **\$7**
- #31** - Extra Bread **\$2**
- #32** - Extra Tomato, Extra Pepper, Extra Herbs **\$2**

**Drinks**

- #33** - Bottle of water **\$2**
- #34**- Can of soft drink (Classic Coke or Sugar-free Coke or Solo) **\$3**
- #35** - Traditional Flavoursome Persian Beverage (Doogh) Small **\$7**
- #36** - Traditional Flavoursome Persian Beverage (Doogh) Large **\$30**