

' ENTREE '

Kashk-e-Bademjan (کَشک بادامیان) \$19

Baked crushed eggplant slow cooked and sprinkled with fried onion, garlic, sauteed, chopped mint and kashk, served with persian bread.

Mirza ghasemi (میرزا قاسمی) \$19

Baked crushed and smoked eggplant, well cooked with tomatoes, garlic and eggs served with persian bread.

Barley soup (سوپ جو) \$12

A delicious thick soup made with barley, carrot, chicken stock. Fresh chopped Parsley.

Hummus (حموس) \$12

Ground chick Peas dip made of tahini, garlic, olive oil and lemon juice, served with warm persian bread.

Traditional starter (استارت سنتی) \$25

Hummus and kashk-e-bademjan and mirza ghasemi.

'Traditional dishes (غذاهای سنتی)'

Polo ba mahiche (shandizi) (پلو با ماهیچه شاندیزی) \$35

Steamed saffron rice served with whole Lamb shank and caramelized onions.

Zereshk Polo Ba morgh (زرشک پلو با مرغ) \$28

Steamed saffron rice topped with sweet and sour barberries, filled Pitachio served with chicken cooked in a tomato sauce.

Ghormeh Sabzi (غورمه سبزی) \$25

Diced lamb Parsley, coriander, leeks a fenugreek with kidney beans and dried lime served with steamed saffron rice or bread.

Traditional Dizi sangi (دیزی سنتی میکی) \$30

Made with lamb-Potatoes-tomato, chicken, beans herbs and onions cooked in traditional stone pot for over 48 hours. Served with warm traditional persian bread.

' MAIN COURSE '

Koobideh kebab (کباب کوبیده) \$28

Two skewers of finely seasoned hand mince lamb served with steamed saffron rice and grilled tomato.

Chenjeh kebab (کباب چنجه) \$32

One skewer of sliced lamb backstrap, marinated in olive oil and sliced onion served with steamed saffron rice, and grilled tomato.

Barg kebab (کباب برگ) \$32

One skewer of thinly sliced, tender lamb backstrap served with steamed saffron rice and grilled tomato.

Joojeh kebab (کباب جوجه) \$28

One skewer of chicken breast marinated in olive, lime, saffron and sliced onion served with Steamed saffron rice and grilled tomato.

Bakhtiari kebab (کباب بختیاری) \$32

A delicious combination of one Skewer chicken breast and thinly sliced tender lamb backstrap served with Steamed saffron rice and grilled tomato.

Negini kebab (کباب نگینی) \$30

Two skewer of finely seasoned hand mince lamb with pieces of marinated chicken breast placed on top, served with steamed saffron rice and grilled tomato.

Vaziri kebab (کباب وزیر) \$34

A delicious Combination of a Skewer of minced lamb and a skewer of marinated chicken breast, served with steamed Saffron rice and grilled tomato.

Soltani Kebab (کباب سلطانی) \$37

A delicious Combination of a Skewer of thinsy sliced tender lamb backstrap and a skewer of finely seasoned hand mince lamb served with steamed rice and grilled tomato.

Shishlik kebab (کباب شیشلیک شاندیزی) \$37

One skewer of tender, succulent lamb cutlets marinated in olive oil and sliced onion. Served with steamed saffron rice and grilled tomato.

Kaseh kebab Ardebil (کاسه کباب اردبیل) \$39

A delicious combination of one skewer koobideh and half skewer joojeh and half skewer chenjeh served with steamed saffron rice and grilled tomato.

'SIDE'

Shirazi salad: (سالاد شیرازی) \$10

finely chopped cucumber, tomato, onion, dried mint and lemon juice.

Mast_o_mosir (ماست موسیر) \$7

Homemade yogurt mixed with finely chopped shallot.

Mast_o_khiar (ماست خیار) \$7

Yogurt mixed with finely chopped cucumber, mint and dried red flower.

Seasonal salad (سالاد فصل) \$10

Lettuces, carrot, cucumber and tomato with special homemade sauce.

Torshi (ترشی) \$7

Mixed vegetables pickle preserved in herb vinegar.

Zeyton (زیتون) \$8

Plain yogurt (ماست) \$4

Persian bread (نان ایرانی) \$2

Cooked tomato (کُوبه کبابی) \$4

Side rice (برنج) \$4

Large fries (سیب زمینی سرخ شده بزرگ) \$6

small fries (سیب زمینی سرخ شده کوچک) \$4

'Breakfast(صبحانه)'

full kale Pache(کله پاچه کامل)

\$50

Full Sheep head and trotter. Includes the tongue, brain, eyes, head fresh and trotters of the sheep.

Half kale pache (برس کله پاچه)

\$25

Half of the sheep head and one leg half brain and one tongue.

Halim(حلیم)

\$17

Made from wheat and meat cooked until creamy.

Nostalgia Breakfast(صبحانه نوستالوژی)

Sausage and eggs(سوسیس تخم مرغ)

\$15

A delicious breakfast made with ten sliced sausages and two eggs.

Nimroo(نیمرو)

\$12

Two Eggs fried with oil or olive oil.

Traditional omelette(املت مخصوص خانه ای)

\$13

An unique breakfast Made with two eggs and tomato paste.

'DRINKS(نوشیدنی ها)'

Soft drinks:

Coke.

\$4

Coke zero.

\$4

Fanta.

\$4

Mineral water.

\$4

Doogh:

Glass

\$4

Bottle

\$12

A savoury, Salty yogurt and mint.



MENU

HOUSE OF SPECIAL FOODS

Dine In | Takeaway

OPEN Tuesday to Sunday

12:00pm to 10:00pm

Saturday and Sunday

9:00am to 10:00pm

03 7073 9133

1/22 Manningham Rd, Bulleen VIC 3105

