

# Persian Stews

## VEGETARIAN KHORESHT-E-BAMIEH 27

Okra cooked in tomato sauce & garlic, served with basmati rice

## KHOREH-E-GHUREH-O BADEMJAN 27

Eggplant braised with green grapes, tomatoes and saffron sauce

## IMPOSSIBLE<sup>®</sup> FASENJAN 39

Vegan meatballs made in house with impossible meat cooked in pomegranate sauce. Served with basmati rice

## VEGAN GHORMEH SABZI 29

Savoury medley of red beans, herbs, sun-dried lime and fresh vegetables. Served with Persian rice

# Charcoal Grilled Kebabs with Rice

## SABZI KEBAB 27

Charcoal grilled vegetarian kebab marinated with Chef's special recipe, served with seasonal fresh vegetables and homemade cottage cheese

# Persian Rice

## SABZI POLO 26

Seasonal fresh vegetables with Persian herbs & spices. Biryani rice in hot claypot

SABZI POLO

SABZI KEBAB

VEGETARIAN  
KHORESHT-E-BAMIEH

KHOREH-E-GHUREH-O BADEMJAN

Shabestan

Finest Persian Cuisine

PERSIAN  
VEGETARIAN   
MENU

Prices shown are subject to 7% GST & 10% service charge

 Gluten Free  Contains Nuts



MAST  
(PERSIAN YOGHURT)

## Appetisers

### DOLMA 12

A stuffed mixture of rice, split yellow peas, savoury herbs used as a filling, wrapped with grape vine layers

### KASHK-E-BADEMJAN 13

Eggplant Dip | A mixture of sautéed eggplant, onion, mint and Shabestan's dressing

### FALAFEL 16

A vegetarian specialty found across borders from the Nile to the mountain of Alborz. Fried dumplings of chickpeas served drizzled with BBQ sauce

### MIRZA GHASSEMI 26

Iranian appetiser based on tandoori or grilled aubergine, distinct to the Northern Iran and Caspian Sea region

### HUMMUS 12

Freshly cooked garbanzo beans blended with lemon juice, garlic, tahini and olive oil. Served with fresh Iranian bread

### MUHAMARA 15

Made with walnuts, pomegranate, molasses, toasted bread crumbs, olive oil, roasted bell peppers & Persian spices, ground to a paste. Served with Persian bread

### BORANI ESFANAJ 13

Spinach borani, a dish fit for a Persian queen  
Fresh spinach with fried onion, garnished with sun-dried yoghurt and saffron

### HOMEMADE CHEESE 15

Chef's secret recipe. Topped with olive oil, served with fresh cucumber sticks

### MAST (PERSIAN YOGHURT) 13

Three Caspian style Persian yoghurt dips, mountain shallot, fresh spinach, cucumber with sun-dried mint

### FALAFEL WRAP COMBO 23

Fried dumplings of chickpeas wrapped with homemade Persian bread with fresh vegetable salad & fries

### APPETISER PLATTER 43

A selection of 5 appetisers recommended by Chef



Please inform your server of any  
**FOOD INTOLERANCES OR ALLERGIES**



## Soups

### ASH RESHTH 12

A tasty combination of Persian noodles, beans, parsley, cilantro, spinach, herbs and kashk (yoghurt-based)

## Salads

### TABOULI SALAD 14

Chopped parsley, onions, tomatoes and olive oil with couscous

*Pairing suggestion: Tea - Wild Berry*

### SHIRAZI SALAD 14

Combination of freshly chopped cucumber, tomatoes, onion, and our house dressing

*Pairing suggestion: Tea - Wild Berry*

### GULF SALAD 15

Refreshing mix of lettuce, cucumbers, onions, tomatoes, black olives. Mixed with our Shabestan special sauce

*Pairing suggestion: Tea - Wild Berry*

### ZEYTOON PARVADEH 16

Marinated green olives with walnuts, mountains herbs, spices, pomegranate sauce and fresh pomegranate

### CAESAR PERSIA 15

Caesar Persia salad comes with a unique dressing which is a combination of mayonnaise, zereshk (barberries), apple cider, salt and black crushed peppers

*Pairing suggestion: Tea - China Jasmine / Wild Berry*

ASH RESHTH

TABOULI SALAD

SHIRAZI SALAD

BORANI ESFANAJ

ZEYTOON PARVADEH

GULF SALAD

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