





*I don't want to be the only one here
Telling all the secrets -
Filling up all the bowls at this party,
Taking all the laughs.*

*I would like you
To start putting things on the table
That can also feed the soul
The way I do.*

*That way
We can invite*

*A hell of a lot more
Friends.*

Hafez (1325 - 1390 AD) Shiraz, Iran



*Taking influences from all around the Middle Eastern region,
Persian cuisine is amongst the oldest, most traditional and
the very best in the world. The delicate blend of fine Iranian spices, fresh herbs
and the finest ingredients help produce a unique culinary experience that's
colourful, healthy and delicious.*

VEGAN / VEGETARIAN / GLUTEN FREE MENUS ARE AVAILABLE
Please inform your serve of any food intolerances or allergies



Appetisers



1. KUFTE PARSİ 🍖

A delightful combination of Kufte-e-anar and Kufte tebrizi, made of fresh minced lamb, nuts and vegetables

17
2. HALIM BADEMJAN 🍖

Pureed eggplant with braised tender lamb and green lentils, garnished with sun-dried yougurt and mint sauce

16
3. SAFFRON CHICKEN WINGS

Selected chicken wings and drumlette marinated with saffron, fresh lemon juice and Persian herbs

14
4. HUMMUS ✓

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

12
5. KASH-E-BADEMJAN ✓

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

13
6. MUHAMARA ✓

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

15
7. BORANI ESFANAJ ✓

Fresh spinach with fried onion, garnished with sun-dried yogurt and saffron

13
8. HOMEMADE CHEESE ✓

Chef's secret recipe. Topped with olive oil. Served with fresh Iranian bread

15
9. MAST (PERSIAN YOGURT) ✓

Three caspian style Persian Yogurt dips: mountain shallot, fresh spinach, cucumber with sun-dried mint

13
10. FALAFEL ✓

A vegetarian specialty found across borders from the Nile to the mountains of Alborz. Fried dumplings of chickpeas served drizzled with homemade Sauce.

16
11. DOLMA ✓

A Stuffed Mixture of rice, split yellow peas, savory herbs used as a filling, wrapped with grape vine leaves.

12

Prices shown are subjected to 7% GST and 10% service charge



12. APPETISER PLATTER

A selection of 5 selected appetiser recommended by Chef

43
13. DELUXE MIX APPETISER PLATTER

A selection of 8 selected appetiser recommended by Chef

65
14. FALAFEL WRAP COMBO ✓

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

23
15. MIRZA GHASSEMI ✓

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

26



BBQ CHICKEN WINGS



16

Soups



16. ASH RESHTH ✓

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

12
17. SOUP-E-JOW ✓

A delicious cooked mixture of barley, vegetables, herbs and chicken

12

Salads



18. TABOULI SALAD ✓

Chopped parsley, onions, tomatoes and olive oil with Couscous

14
19. SHIRAZI SALAD ✓

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

14
20. GULF SALAD ✓

Lettuces, cucumbers, onions, tomatoes, black olives, feta cheese with Shabestan's Gulf dressing

15
21. ZEYTOON PARVARDEH ✓

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

16
22. CAESAR PERSIA ✓

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

15
- with Grilled Chicken

27



18



21



19

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SIGNATURE
CHARCOAL GRILLED
SHABESTAN PLATTER
FOR 4

Charcoal Grilled (with rice)



24



29



23. CHEN JEH KEBAB 🍖	53
Premium lamb "eyeloin" cut into cubes , marinated with saffron & special herbs, skewered and charcoal grilled	
24. SHANDIZ 🍖	54
Tender chunks of spring lamb on the bone, charcoal grilled to perfection, with grilled tomato. Served with Basmati rice	
👩 25. LAMB KUBIDEH	40
Tender ground lamb and whole tomato skewered and char-grilled to perfection	
26. SOLTANI 🍖	55
Duo of tender lamb fillet and minced lamb kebabs served with "chelown", a steamed Persian saffron rice	
27. KEBAB BARG 🍖	50
Succulent and tender lamb fillet, marinated with saffron and special herbs. Skewered and charcoal grilled to your liking	
28. MIX KUBIDEH KEBAB 🍖 🍗	37
Combination of lamb and chicken kubideh. Served with basmati rice and grilled tomatoes	
29. BAKHTIARI LAMB 🍖	50
Grilled mixed chicken and lamb eyeloin, marinated in saffron, fresh lime juice and shallot juice	
30. JUJEH SAFFRONI 🍗	38
Tender and fresh spring chicken marinated in special sauce, charcoal grilled with tomato and bell pepper and served with fresh lemon	
👩 31. CHICKEN MASTI	40
A special dish from Southern Persia. Fresh boneless chicken leg marinated with yoghurt and Persian herbs	
31	



25



27



28



30



34



26



39



32



37



38



36

32. CHICKEN KUBIDEH

Tender chicken ground with saffron, fresh vegetables and grilled to perfection

33. SHAH PASAND CHICKEN

A Special Recipe from the Gulf Tender boneless chicken breast marinated in saffron and herbs

34. CHICKEN SHISH KEBAB

Succulent boneless chicken leg marinated with saffron & our special seasoning

35. BAKHTIARI BEEF

Grilled mixed chicken and beef fillet, marinated in saffron, fresh lime juice and shallot juice

36. TEKEH MASTI

Tender beef fillet cubes marinated in yoghurt and Persian spices

37. PASAND KEBAB

Beef fillet marinated in golden saffron, Persian herb and olive oil

38. FISH KEBAB

Seasonal fish marinated in special saffron sauce, skewered and charcoal grilled

39. PRAWN KEBAB

Fresh Tiger prawns marinated in saffron and fresh lime juice

40. GULF KEBAB

Combination of fish and prawn kebab, topped with pomegranate paste topped with special seafood sauce

41. SABZI KEBAB

Charcoal grilled vegetarian kebab which is done by Chef's special recipe with seasonal fresh vegetables & homemade cottage cheese

42. SHABESTAN PLATTER FOR 2

Chef's recommended specialty platter combo with minced lamb, chicken, fish, prawn, lamb or beef fillet

43. SHABESTAN PLATTER FOR 4

Chef's recommended specialty platter combo with minced lamb, chicken, fish, prawn, lamb or beef fillet

44. ISFAHAN MEAT PLATTER FOR 4

Combination of chicken, beef & lamb

34

42

38

47

47

54

39

41

40

27

105

195

215



35



42

42

Persian Stew



45. VEGETARIAN KHOREHSTE-BAMIEH 

Okra cooked in tomato sauce & garlic served with Basmati rice

27
46. KHORESHT-E-BAMIEH  or 

Lamb cubes with okra cooked in tomato sauce & garlic, served with basmati rice

35
47. VEGETARIAN GHORMEH SABZI 

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

29
-  48. GHORMEH SABZI 

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

35
49. KHOREH-E-GHUREH-O BADEMJAN 

Eggplant braised with green grapes, tomatoes and saffron sauce

27
50. KHORESH-E GUREH-O-JUJEH-O BADEMJAN 

Spring chicken and eggplants braised with green grapes, tomatoes and saffron sauce

30
51. **IMPOSSIBLE** FASENJAN 

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

39
52. KORESH-E-FESENJAN BA ORDAK  or 

Caspian style braised duck in pomegranate and walnut sauce. Served with Basmati rice

39





55

Persian Rice Dishes



55



54



57

🍽️ 53. LAMB POLO 🐏	32
Fresh boneless lamb leg and basmati rice cooked with herbs and saffron and topped with assorted nuts	
54. MEIGU POLO 🦐	31
Selected fresh prawns and basmati rice cooked with herbs and saffron and topped with assorted nuts	
55. ZERESHK POLO WITH CHICKEN 🐔	36
Fresh slow-cooked chicken served with wild ‘Zereshk’ barberries, fresh pomegranate and saffron flavoured Basmati rice	
🍽️ 56. BAHALA POLO MAHICHEH 🐏	52
Lamb shank in special herbs and spices with Baghali Polo (Rice, lima beans and fresh dill)	
57. JAWAHER POLO WITH CHICKEN 🐔	39
Fresh slow cooked chicken served with Basmati rice mixed with Persian nuts, berries and sun-dried orange peel	
🍽️ 58. SABZI POLO 🌿	26
Seasonal fresh vegetables with Persian herbs & spices. Biryani Rice in hot claypot	
59. ADDITIONAL RICE	5