

I don't want to be the only one here Telling all the secrets -

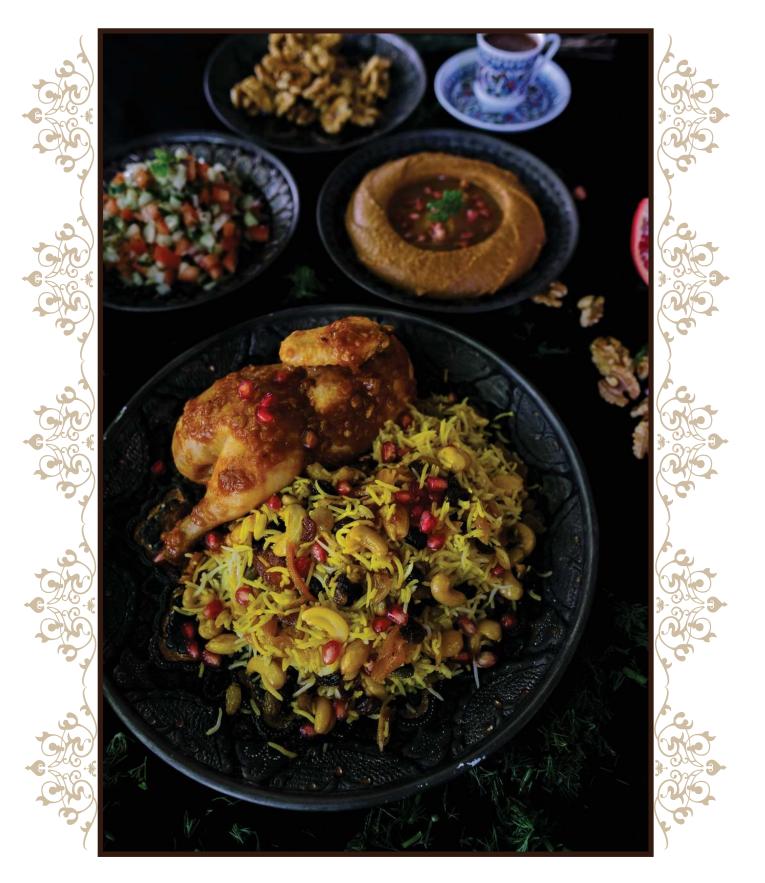
Filling up all the bowls at this party, Taking all the laughs.

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





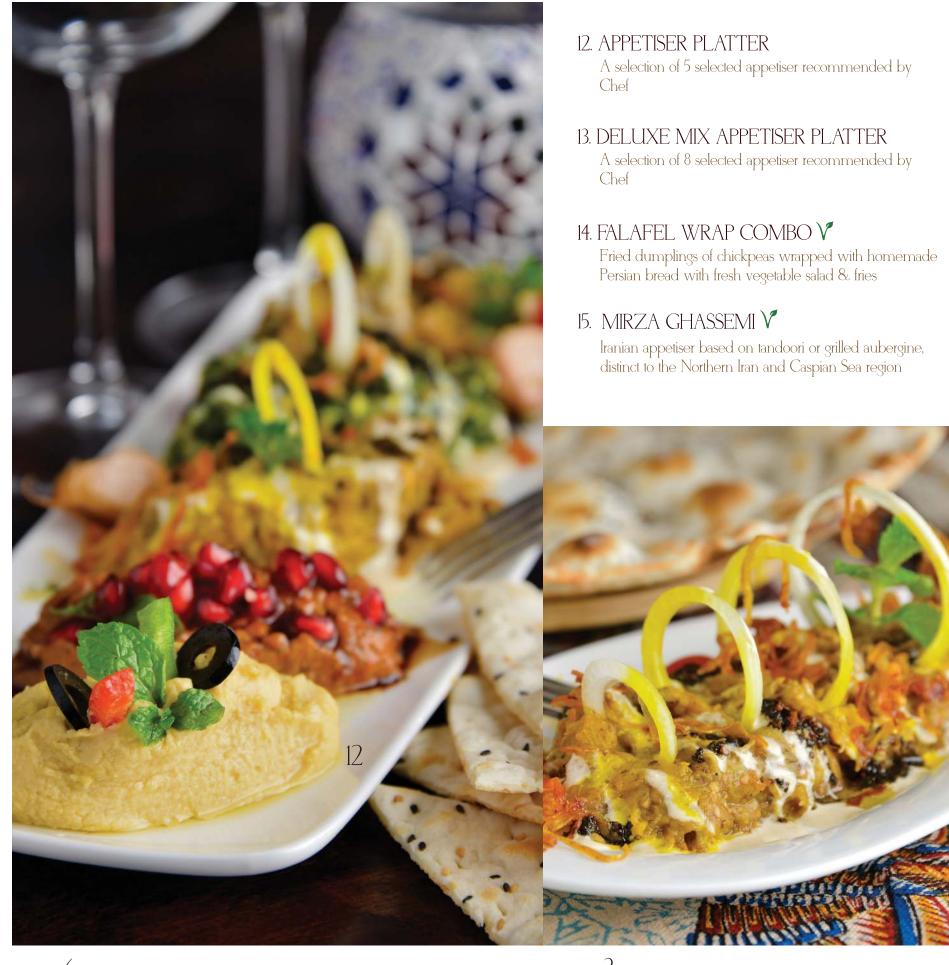


Prices shown are subjected to 7% GST and 10% service charge

| | 1. KUFTE PARSI A delightful combination of Kufte-e-anar and Kufte tebrizi, made of fresh minced lamb, nuts and vegetables | 17 |
|---|---|----|
| l | 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 V Fresh cooked garbanzo beans blended with lemon juice, garlic, tahini and olive oil. Served with fresh Iranian bread | 12 |
| | 5. KASH-E-BADEMJAN V Eggplant Dip I A mixture of sauteed eggplant, onion, mint and Shabestan's dressing | 13 |
| | 6. MUHAMARA V 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 V Fresh spinach with fried onion, garnished with sun-dried yogurt and saffron | 13 |
| | 8. HOMEMADE CHEESE V Chef's secret recipe. Topped with olive oil. Served with fresh Iranian bread | 15 |
| | 9. MAST (PERSIAN YOGURT) V Three caspian style Persian Yogurt dips: mountain shallot, fresh spinach, cucumber with sun-dried mint | 13 |
| | 10. FALAFEL V A vegetarian specialty found across borders from the Nile to the mountains of Alborz. Fried dumplings of chickpeas served drizzled with homemade Sauce. | 16 |

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

11. DOLMA **V**



43

65

23

26







| 16. ASH RESHTH V | 1 |
|--|---|
| A tasty combination of Persian noodles beans parsley | |

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

17. SOUP-E-JOW

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

Salads

12

16

15

27



18. TABOULI SALAD **V**Chopped parsley, onions, tomatoes and olive oil with Couscous

19. SHIRAZI SALAD 🗸

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

20. GULF SALAD **Y**

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

21. ZEYTOON PARVARDEH 🗸

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

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

with Grilled Chicken





Charcoal Grilled (with rice)





23. CHEN JEH KEBAB 53

Premium lamb "eyeloin" cut into cubes , marinated with saffron & special herbs, skewered and charcoal grilled

54

55

38

40

24. SHANDIZ Tender chunks of spring lamb on the bone, charcoal grilled to perfection, with grilled tomato. Served with Basmati rice

25. LAMB KUBIDEH

Tender ground lamb and whole tomato skewered and char-grilled to perfection

40

26. SOLTANI
Duo of tender lamb fillet and minced lamb kebabs served with "chelow", 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

29. BAKHTIARI LAMB
Grilled mixed chicken and lamb eyeloin, marinated in saffron, fresh lime juice and shallot juice

30. JUJEH SAFFRONI Tender and fresh spring chicken marinated in special sauce, charcoal grilled with tomato and bell pepper and served with fresh lemon

31. CHICKEN MASTI

A special dish from Southern Persia. Fresh boneless chicken leg marinated with yoghurt and Persian herbs



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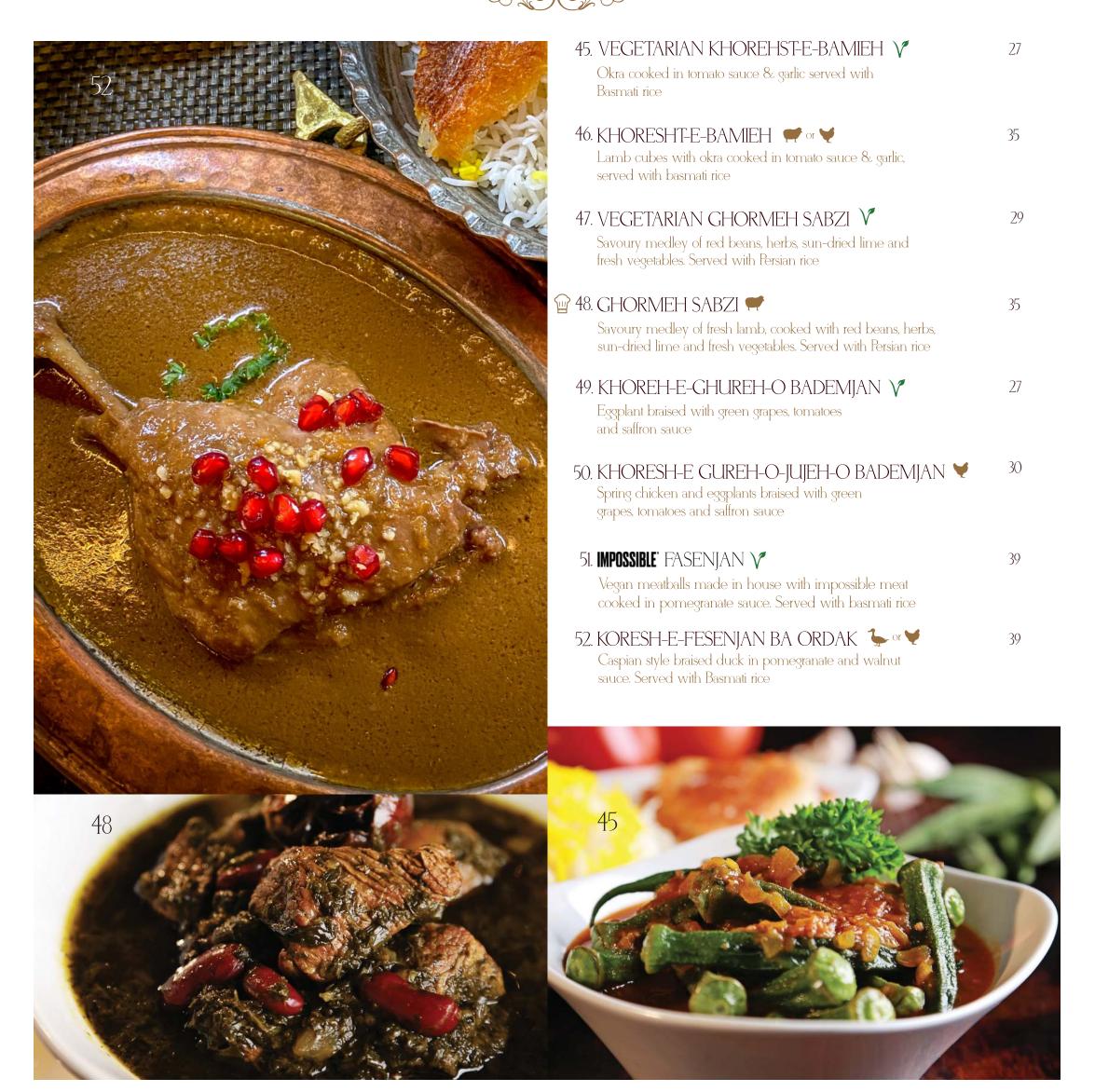
| 32. | CHICKEN KUBIDEH Tender chicken grounded with saffron, fresh vegetables and grilled to perfection | 34 | |
|-----|--|-----|--|
| 33. | SHAH PASAND CHICKEN A Special Recipe from the Gulf Tender boneless chicken breast marinated in saffron and herbs | 42 | |
| 34. | CHICKEN SHISH KEBAB Succulent boneless chicken leg marinated with saffron & our special seasoning | 38 | |
| 35. | BAKHTIARI BEEF | 47 | |
| 36. | TEKEH MASTI Tender beef fillet cubes marinated in yoghurt and Persian spices | 47 | |
| 37. | PASAND KEBAB RATE Beef fillet marinated in golden saffron, Persian herb and olive oil. | 54 | |
| 38. | FISH KEBAB Seasonal fish marinated in special saffron sauce, skewered and charcoal grilled | 39 | |
| 39. | PRAWN KEBAB Fresh Tiger prawns marinated in saffron and fresh lime juice | 41 | |
| 40. | GULF KEBAB | 40 | |
| 41. | SABZI KEBAB V Charcoal grilled vegetarian kebab which is done by Chef's special recipe with seasonal fresh vegetables & homemade cottage cheese | 27 | |
| 42. | SHABESTAN PLATTER FOR 2 Chef's recommended specialty platter combo with minced lamb, chicken, fish, prawn, lamb or beef fillet | 105 | |
| 43. | SHABESTAN PLATTER FOR 4 Chef's recommended specialty platter combo with minced lamb, chicken, fish, prawn, lamb or beef fillet | 195 | |
| 44. | ISFAHAN MEAT PLATTER FOR 4 | 215 | |

Combination of chicken, beef & lamb



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Persian Stew





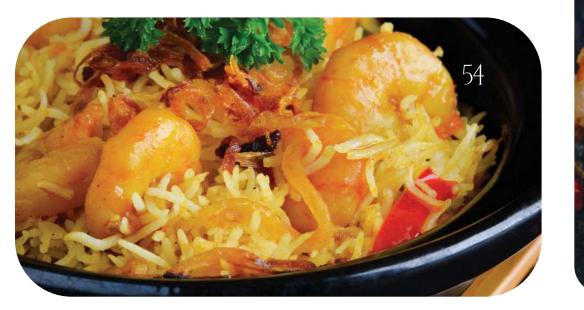
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Persian Rice Dishes







Fresh boneless lamb leg and basmati rice cooked with herbs and saffron and topped with assorted nuts 54. MEIGU POLO Selected fresh prawns and basmati rice cooked with herbs and saffron and topped with assorted nuts

55. ZERESHK POLO WITH CHICKEN ♥

Fresh slow-cooked chicken served with wild "Zereshk"

32

© 56. BAHALA POLO MAHICHEH

52

Lamb shank in special herbs and spices with Baghali Polo
(Rice, lima beans and fresh dill)

barberries, fresh pomegranate and saffron flavoured Basmati rice

57. JAVAHER POLO WITH CHICKEN ♥
Fresh slow cooked chicken served with Basmati rice mixed with Persian nuts, berries and sun-dried orange peel

59. ADDITIONAL RICE

