

Persian Luscious Soups

Greetings from the Chefs

Sahai	khordan	(D)
Sabzi	Knoruan	(U)

Mesmerizing variety of fresh herbs with walnuts, homemade Persian cheese, roasted Persian bread, olives, homemade pickles, and Obulato Versace.

Iranian	Caviar

Choices of: Oscietra Imperial Gold Beluga
Tins of: 30gm 50gm 100gm
Ask your server for daily market price

Cold Nights	
Zeytoon Parwardeh (V)(N)(GF) Marinated green olives with walnuts and pomegranate	45
Sir Torshi (V)(GF) Fermented garlic in grape vinegar	40
Salad Shirazi (V)(GF) Cucumbers, ripe tomatoes, white onions and dried mint scented with lime	40
Salad Olivieh (GF) Steamed chicken supreme with potatoes, green peas in egg emulsion	43
Salad Chupan (D)(V) Watermelon, cress, candied olives, walnuts and homemade Persian cheese	43
Divine Yoghurts	
Masto Musir (D)(V)(GF) Minced Persian shallots in thickened yoghurt	40
Masto khiar wa Naana (D)(V)(GF) Freshly grated cucumber and mint in yoghurt	40
Masto kishmish wa dergu (D)(V)(GF)(N) Yoghurt with raisins and walnuts	45
Masto Laboo (D)(V)(GF) Yoghurt with red beetroot cloud and cumin	45
Borani (D)(V)(GF) Yoghurt with thinly sliced spinach and a hint of garlic	45
Tehran Warm and Hot Starters	
Kuku Sabzi Palazzo (N)(V) Persian herbs frittata with barberries, candied walnuts and Yoghurt	59
Nargesi (V)(GF) Melted baby spinach, confit potatoes and farm eggs with purple chips	64
Mirza Ghasemi (V)(GF) Grilled eggplants with fresh tomatoes, roasted onions and garlic	59
Kashke Bademjun (D)(V) Charcoal grilled eggplants with Kashk, fried mint and roasted onions	59
Kotlette Tehrani (D) Enjoy Tehran's most popular family food, minced beef and potatoes scented with saffron and onion juice	64

Ash Reshte (D)(V) Traditional chickpeas soup with kashk, dried mint and roasted turmeric onions	49
Soup Joo (V) Barley soup with coriander and a drizzle of lemon	49
Eshkene Soup Palazzo (V) Persian onion soup with spinach, quail eggs and golden potatoe	49 es
Flavors of Persian Kababs and Luscious Ste	ews
Kabab Versace (N)(D) Sliced <i>Triple A</i> beef tenderloin rolls with walnut and sweet basil smoked on charcoal	121
Kabab Kubide (N)(D)(GF) Delicious minced lamb skewer grilled on charcoal with a drizzle of saffron	95
Kabab Masti (D)(GF) Yoghurt marinated beef tenderloin scented with lime	125
Kabab Barg (D) Experience the most traditional kabab, thin sliced lamb loin	125
Kabab Morgh (D) Chicken Supreme cubes enriched with Saffron	95
Kabab Meigu Jumbo Gulf prawns in yoghurt marinade	145
Kabab Mahi Marinated Hammour with onions and green pepper	135
Kabab Tabi (D)(GF) Pan-fried kabab with homemade sides prepared at the table	125
Traditional Tehran Dizi (GF) Dish of the Kings Lamb stew celebrated at the table with homemade condiment	I 25 s
Tas Kabab (GF) Slow cooked lamb with plums and apricots served in a glass pa	135 in
Khoresht Gheime Lamb with yellow split peas, dried lime and gold wrapped pota	96 ito
Ghorme Sabzi Luscious meat ragout with assorted herbs scented with Persian spices and kidney bean chips	96
Fesendjun Palazzo (N) Confit quail in pomegranate, walnut sauce and tamarind	135
Khoreshte Karafs Celeriac lamb stew with saffron, scented with lime and parsley	96
Dessert	
Faludeh (D) Saffron ice cream, glass noodle in rosewater with homemade syrups assembled at the table	55
Shole Zard (N) Traditional saffron rice dessert celebrated with condiments	55
Fruit Platter Experience a fruit platter like never before	55
Baklavah (D)(N)	55

Millefeuille Napoleon (D)

55