

APPETIZERS AND SALADS 2.900

SALAD-E-SHIRAZI

Combination of Finely Chopped Tomatoes, Green Pepper and Cucumber Seasoned with Extra Virgin Olive Oil and Lemon Juice

BOORANI-YE-ESFANAAJ

Puree of crispy spinach leaves with fried onions and fresh yogurt

SALAD OLIVIEH

Marinated chicken compounded with diced potatoes, carrots, green peas, boiled eggs and herb infused mayonnaise

ZETOON PARVARDEH

Combination of handpicked olives, walnuts and Iranian herbs flavored with pomegranate

PISH GHAZA-E-MAKHSOUS

Selection of hot cold and hot Persian starters 5.900

ZARF RAMSAR

A combination of Iranian caviar and herbed Gulf prawns Served with traditional condiments 34.000

IRANIAN CAVIAR

50gm Beluga 95.000 50gm Imperial 99.000

WARM APPETIZERS

KASHK BADENJAN

Fried Eggplants topped with Kashk, Fried Onions, Fresh Mint and Garlic 3.200

SHAMI TORSHI

A blend of ground meat, egg, onion, lemon juice and tomato 3.200

MIRZA QASMI

A warm puree of baked eggplants seasoned with onions, garlic, tomato, eggs, cumin seeds and finished with cilantro leaves 3.200

DOLMEH CALAM

Cabbage stuffed with ground meat, coriander, onion, parsley, sugar, lemon juice 3.200



BOORANI-YE-BATENJAN

Eggplant sautéed with onion, cumin, garnishes with fried onion, Kashk, Saffron 2.900

NAZ KHATON

Fried eggplants with tomato, pomegranate juice, dry mint and onion

Ø 2.900

ESFANAAJ SORKH KARDEH

Spinach tossed with onions, garlic, topped with fried onion and yoghurt 2.900

KOO-KOO-SABZI

A mixture of parsley, coriander, bakel, lettuce, Egg, Salt & pepper, walnut and Zereshk 2.900

HOME MADE SOUPS

2.900

AASH-E-GANDOM

A rich soup made with wheat, spinach, peas, beans and lentils AASH-E-ADAS

Lentils, potato and leeks soup served with bread croutons and fresh lemon

AASH-E-RESHTEH

A medley of chick peas, green lentils, red beans, spinach, parsley, fresh mints and Iranian noodles

SOOP-E-GARCH

Iranian fresh mushroom soup

SOOP-E-MORGH

Chicken cream soup with diced garden vegetables

ASH E JHO

Cream of barley with diced garden vegetables



SYMPHONY OF SEAFOOD

KEBAB-E-MAHI

Fillet of hammour marinated in the traditional Persian way and grilled on a skewer 8.900

KEBAB-E-MAYGO

Marinated and char grilled gulf shrimps 8.900

KEBAB-E-DARIYAYE

Combination of char grilled hammour, shrimps and lobster 11.500

KEBAB-E-KHARCHANG

Char grilled lobster marinated with lime and saffron 22.000

CHARCOAL GRILL FAVORITE KEBABS

7.900

CHELO KEBAB-E-KOOBIDEH Marinated minced meat on a skewer

CHICKEN KOOBIDEH

Minced Chicken Kebab

JOOJEH KEBAB

Spring chicken on a skewer marinated and charcoal grilled

KEBAB BAKHTIYARI Marinated and charcoal grilled fillet of lamb and chicken cubes

JOOJEH KEBAB BESTOKHAN AND KOOBIDEH

Morsels of chicken and mince chicken marinated with saffron and grilled on a skewer

KEBAB-E-SHESHLIK

Char grilled marinated lamb chops

CHELO KEBAB BARGH

Char grilled fillet of lamb

KEBAB LARI

Tender fillet of Lamb marinated with saffron and yogurt

CHELO KEBAB-E-SOLTANI

Selection of koobideh and fillet of lamb

Above prices are in Bahrain dinar and exclusive of 15% service charge and 5% government levy "If you suffer from a food allergen, please inform your order taker in order for us to prepare a suitable meal to meet your needs (N) contains nuts



CHEF'S RECOMMENDATION

KEBAB-E MOKHTALEF

Iranian mixed grill of hammour, shrimp, chicken, lamb chop and marinated minced meat 10.900

PERSIAN SELECTION [FOR 2]

Selection of Chicken Koobideh, Lamb Koobideh, Joojeh Kebab, Barg and Kebab-E-Sheshlik 19.000

GOLESTAN MATCH MAKER FROM THE CHARGRILL

CHELO KEBAB KOOBIDEH AND CHICKEN KOOBIDEH Marinated mince lamb and chicken 7,900

JOOJEH KEBAB WITH KEBAB-E-SHESHLIK

Morsels of chicken and marinated lamb chop 7.900

TRIO OF KEBABS BARGH, JOOJEH AND MAHI Fillet of lamb, chicken and hammour 8.200

KEBAB -E-MAYGO WITH KEBAB-E-MAHI

Tender cubes of hammour and Gulf shrimps 8.900

KEBAB MAYGO WITH CHICKEN KOOBIDEH AND KEBAB SHESHLIK

Marinated Gulf shrimps, mince chicken and tender lamb chops 8.900

ALL KEBABS ARE SERVED WITH ZERESHK, BAGHALI AND SAFFRON RICE

CHEFS SPECIALTIES

KHORESHT MURG

Morsels of chicken and spinach stewed 5.900

ZERESHK POLO

Specialty rice preparation with Chicken, mix spices 5.900

KHORESHT BADENJAN

Stew of tender lamb with eggplant and lentils served with Saffron rice 6.500

KHORESHT-E-GHORMEH SABZI

Casserole of baby lamb with red kidney beans and fresh herbs served with Saffron rice 6.500

KHORESHT-E-BAMIEH

Casserole of okra, tomatoes and lamb served with Saffron rice 6.500

Above prices are in Bahrain dinar and exclusive of 15% service charge and 5% government levy "If you suffer from a food allergen, please inform your order taker in order for us to prepare a suitable meal to meet your needs (N) contains nuts



MAHI SORK KARDEH

Pan fried escalope of Hammour coated with egg & flour coated with tomato and green pepper sauce 7.900

MAYGO POLO

Specialty Rice preparation with Saffron marinated Shrimps 7.200

BAGHALI POLO

Knuckle of lamb cooked in the traditional Persian way Served with rice, broad beans and mild spices 7.200

CHICKEN BREAST ROLL KEBABS

Chicken breast rolled with carrot, coriander, dill and cabbage 7.200

KALIA MAYGO

Pink shrimps simmered in tamarind flavored grave with Persian Spices served with Zereshk Rice 7.900

VEGETARIAN

KHORESHT SABZI

Mixed vegetable stew served with Saffron rice 5.800

KHORESHT ESFENAJ

A treat of spinach in delightful Iranian gravy served with Saffron rice 5.800

BREAD SELECTION

(Fresh from the Clay Tannur)

PLAIN IRANIAN BREAD 0.300

CHEESE BREAD 0.400

BREAD WITH GARLIC CHEESE AND PEPPER/ BREAD WITH CHEESE AND DILL OR BREAD WITH CHEESE AND ZAHTAR 0.600



DESSERTS 2.600

FEERINI

Symphony of rice and raisins and cashew nuts 🕅

FAALODEH

Frozen vermicelli noodles served with rosewater, rose syrup and lemon juice

SHEERINIE-MAKHSOOS-RAFSANJAN

Warm pistachio pudding served with sehlab and vanilla sauce (N)

KAREM-E-ZAFERAN

Saffron and dates flan served with different flavored syrups

MAKHLOOT Iranian ice cream and faalodeh served with rose water, lemon and syrups

> BASTANI Iranian ice cream with saffron 10

SALAD-E-MEIVEH

Fresh fruit platter 2.900