

#### 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

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# 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

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## 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