

GROUP MENUS

FOR THE BEST EXPERIENCE WITH US WE OFFER OUR
CHEF'S CHOICE MENU FOR COMPANY OF EIGHT PEOPLE OR MORE !!!

TASTING MENU

STARTERS

OYSTER "PARIS – TEHRAN"

OYSTER ON THE HALF SHELL WITH FROZEN HOT SORBET

KASHKE BADEMJOOON

EGGPLANT STIR WITH WHEY & WALNUTS

SALAD OLIVIER

CREAMY CHICKEN & POTATO SALAD TOPPED WITH GRANTED BLACK TRUFFLE

ZEYTON PARVARDE "PIMPED EDITION"

MARINATED OLIVES WITH NUTS & POMEGRANATE

DOLMEH PONT NEUF

PANKO FRIED DOLMEH

SANGAK

GRILLED SANGAK BREAD

MAIN COURSE

RICH AND ROYAL

BARG: GRILLED LAMB FILLET

KOOBIDEH: GRILLED MINCED MEAT

JOOJE: GRILLED SAFFRON CHICKEN THIGH FILLET
WITH FINELY CHOPPED PISTACHIOS & ALMONDS

SHISHLIK: GRILLED LAMB RACKS

SERVED WITH MAST MO SIR & SUMAC BEARNAISE SAUCE
SAFFRON TAHDIG, HERBAL & BEANS TAHDIG

DESSERT

NOON KHAMEI A LA COUP D'ETAT

FILLED WITH VANILLA & ROSE CREAM

845 PER PERSON



No.1

STARTERS

KASHKE BADEMJOOON

EGGPLANT STIR WITH WHEY & WALNUTS

ZEYTON PARVARDE "PIMPED EDITION"

MARINATED OLIVES WITH NUTS & POMEGRANATE

SANGAK

GRILLED SANGAK BREAD

MAIN COURSE

CYRUS THE GREAT

BARG: GRILLED LAMB FILLET

KOOBIDEH: GRILLED MINCED MEAT

JOOJE: GRILLED SAFFRON CHICKEN THIGH FILLET

WITH FINELY CHOPPED PISTACHIOS & ALMONDS

SERVED WITH MAST MO SIR & SUMAC BEARNAISE SAUCE

SAFFRON TAHDIG, HERBAL & BEANS TAHDIG

DESSERT

BAKLAVA PERSIAN VERSION

LAYERS OF FLAKY PASTRY, NUTS & SWEET SYRUP

545 PER PERSON

No.2

STARTERS

KASHKE BADEMJOOON
EGGPLANT STIR WITH WHEY, WALNUTS

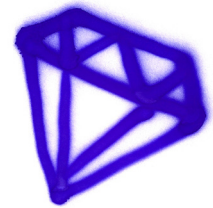
DOLMEH PONT NEUF
PANKO FRIED DOLMEH

SANGAK
GRILLED SANGAK BREAD

MAIN COURSE

RICH AND ROYAL

BARG: GRILLED LAMB FILLET
KOOBIDEH: GRILLED MINCED MEAT
JOOJE: GRILLED SAFFRON CHICKEN THIGH FILLET
WITH FINELY CHOPPED PISTACHIOS & ALMONDS
SHISHLIK: GRILLED LAMB RACKS
SERVED WITH MAST MO SIR & SUMAC BEARNAISE SAUCE
SAFFRON TAHDIG, HERBAL & BEANS TAHDIG



DESSERT

MONSIEUR MASHTI
WITH PISTACHIO ICE CREAM

655 PER PERSON

No.3



STARTERS

KASHKE BADEMJOOON
EGGPLANT STIR WITH WHEY & WALNUTS

ZEYTON PARVARDE "PIMPED EDITION"
MARINATED OLIVES WITH NUTS & POMEGRANATE

SANGAK
GRILLED SANGAK BREAD

MAIN COURSE

MAHI SHEKAM POR
WHOLE GRILLED SEA BREAM ON THE BONE, LARDED WITH HERBS, WALNUT,
SERVED WITH MAST MO SIR, HERBAL & BEANS TAHDIG

OR

FESENJAN (VEG)
OUMPH WITH WALNUT CREAM, TRUFFLE-PORT WINE SAUCE
SERVED WITH MAST MO SIR & SAFFRON TAHDIG

DESSERT

BAKLAVA PERSIAN VERSION
LAYERS OF FLAKY PASTRY, NUTS & SWEET SYRUP

545 PER PERSON

