

# 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 & GRILLED SANGAK BREAD

#### SALAD OLIVIER

CREAMY CHICKEN & POTATO SALAD TOPPED WITH GRANTED BLACK TRUFFLE & GRILLED SANGAK BREAD

#### ZEYTON PARVARDE "PIMPED EDITION"

MARINATED OLIVES WITH NUTS & POMEGRANATE

#### DOLMEH PONT NEUF

PANKO FRIED DOLMEH

### 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 BELUGA LENTILS, MAST MO SIR, SUMAC BEARNAISE SAUCE & TAHDIG

### DESSERT

#### MONSIEUR MASHTI

SAFFRON WAFFLE WITH SAFFRON PISTACHIO ICE CREAM

745 PER PERSON



# MENU I

## STARTERS

### **KASHKE BADEMJOOON**

EGGPLANT STIR WITH WHEY, WALNUTS & GRILLED SANGAK BREAD

### **DOLMEH PONT NEUF**

PANKO FRIED DOLMEH

## 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 BELUGA LENTILS, MAST MO SIR, SUMAC BEARNAISE SAUCE & TAHDIG

## DESSERT

### **PERSIAN NOUGAT**

WITH WHITE NOUGAT SWEET CARAMELS WITH PISTACHIO

495 PER PERSON



## MENU II

### STARTERS

#### KASHKE BADEMJOOON

EGGPLANT STIR WITH WHEY, WALNUTS & GRILLED SANGAK BREAD

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

### 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 BELUGA LENTILS, MAST MO SIR, SUMAC BEARNAISE SAUCE & TAHDIG

### DESSERT

#### PERSIAN NOUGAT

WITH WHITE NOUGAT SWEET CARAMELS WITH PISTACHIO

595 PER PERSON

# MENU III

## STARTERS

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

**DOLMEH PONT NEUF**  
PANKO FRIED DOLMEH

## MAIN COURSE

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

## DESSERT

**PERSIAN NOUGAT**  
WITH WHITE NOUGAT SWEET CARAMELS WITH PISTACHIO

455 PER PERSON

