

PERSIAN PALETTE

2 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

SAMBOOSEH

PERSIAN STYLE SAMBOOSEH

HUMMUS LE NOIR

CREAMY BLACKBEAN HUMMUS



ZEYTON PARVARDE "PIMPED EDITION"

MARINATED OLIVES WITH NUTS & POMEGRANATE

DOLMEH PONT NEUF

PANKO FRIED DOLMEH

SANGAK

GRILLED SANGAK BREAD

295 PER PERSON (MIN 2 P)

GOOD TO KNOW, ALL PRICES ARE IN INCL. VAT.
IF YOU HAVE ANY ALLERGIES OR QUESTIONS PLEASE ASK US!

STARTERS



OYSTER "PARIS – TEHRAN"

OYSTER ON THE HALF SHELL WITH FROZEN HOT SORBET
EVERYTHING IS ALSO SERVED WITH TROUT ROE

35 / 55 PCS

CAVIAR AUX BELINIS

CAVIAR AUX BLINIS WITH 4 CL BELVEDERE TIR OR CHAMPAGNE

280

SMOKED SCALLOP

BROWNEED BUTTER HOLLANDAISE
WITH SUMAC & BELGIAN CAVIAR

195

KOOKOO SABZI DE LUXE

HERB OMELETTE WITH SPINACH, WALNUTS, PISTACHIO, ALMONDS,
SOUR CREAM & TROUT ROE (30G) OR STURGEON CAVIAR (10G)

175 / 250

MANTICORE TARTARE

BEEF TENDERLOIN TARTARE WITH HERBS, EGG YOLK, BARBERRY DRESSING & BRIOCHE BREAD
EVERYTHING IS ALSO SERVED WITH STURGEON CAVIAR (10G)

155 / 270

JIGAR TALA

FOIE GRAS, WALNUT CREAM & POMEGRANATE JELLY, MACHÉ SALAD WITH MUSTARD VINAIGRETTE

175

SALAD OLIVIER

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

125

BANDAR BASKET

FRIED CALAMARI WITH SUMAC AIOLI

105

KASHKE BADEMJOON (VEG)

EGGPLANT STIR WITH WHEY, WALNUTS & GRILLED SANGAK BREAD

115

HUMMUS LE NOIR (VEG)

CREAMY BLACKBEAN HUMMUS WITH GRILLED SANGAK BREAD

95

DOLMEH PONT NEUF (VEG)

PANKO FRIED DOLMEH

105

À LA CARTE

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

430 PER PERSON (MIN 2 P)



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

325 PER PERSON (MIN 2 P)

SULTANI

BARG: GRILLED LAMB FILLET
KOOBIDEH: GRILLED MINCED MEAT
SERVED WITH MAST MO SIR, SUMAC BEARNAISE SAUCE & SAFFRON TAHDIG

345

JOOJE

GRILLED SAFFRON CHICKEN THIGH FILLET WITH FINELY CHOPPED
PISTACHIOS & ALMONDS, SERVED WITH MAST MO SIR & SAFFRON TAHDIG

265



AZADI TOWER LAMB

LAMB RACKS "VIDEGÅRD" WITH HERB CRUST & BELUGA LENTILS
SERVED WITH BLACK PEPPER SAUCE, MAST MO SIR, HERBAL & BEANS TAHDIG

395



FESENJAN A LA COUP D'ETAT

DUCK BREAST WITH WALNUT CREAM, TRUFFLE-PORT WINE SAUCE
SERVED WITH MAST MO SIR & SAFFRON TAHDIG

295

MAHI SHEKAM POR

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

275

GIGOT

SLOW COOKED LEG OF LAMB, SERVED WITH MAST MO SIR, HERBAL & BEANS TAHDIG

285

GHORME SABZI FOR EVER

PERSIAN HERB STEW MADE WITH RED WINE BREADED BEEF, BEANS
SERVED WITH MAST MO SIR & SAFFRON TAHDIG

235

GHEYMEH NESAR

LAMB STEW WITH FINELY CHOPPED PISTACHIOS & ALMONDS, LENTILS
SERVED WITH MAST MO SIR & SAFFRON TAHDIG

235

FESENJAN (VEG)

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

255

JOOJE BI JOOJE (VEG)

SAFFRON MARINATED SOY BITS, FINELY CHOPPED PISTACHIOS, ALMONDS
SERVED WITH MAST MO SIR & SAFFRON TAHDIG

230

SIDES



MAST MO SIR
YOGURT & PERSIAN SHALLOT DIP

45

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

65

SALAD SHIRAZI
TOMATO, CARROT & CUCUMBER SALAD

50

BORANI BADEMJOON
YOGURT CREAM WITH GRILLED EGGPLANT

45

KHIAR SHOOR
PICKLED CUCUMBER

45

BAGHALI O GOLPAR
BROAD BEANS, SALT & HERBS

60

SANGAK
NAAN BREAD

40

TAHDIG
TAHDIG

45



DESSERT

PISTACHIO SGROPPINO (COCKTAIL)

PUAGLIA VIOLET, QUAGLIA ZAFFERANO, PISTACHIO, ICE CREAM, SALVIA CORDIA & CAVA

158 / 5 CL

TROIS GOURMANDS A LA COUP D'ETAT

CALVADOS OR MARTELL, CHOCOLATE TRUFFLE & DOUBLE ESPRESSO

140 / 3 CL

CHOUX AU CRAQUELIN - NOON KHAMEI A LA COUP D'ETAT

FILLED WITH VANILLA & ROSE CREAM

85

CHOCOLATE PANNA COTTA

WITH SOHAN & BLUE SALT

125

MONSIEUR MASHTI

SAFFRON WAFFLE WITH SAFFRON PISTACHIO ICE CREAM

90

CHOCOLATE FONDANT FRENCH CHOCOLATE LAVA CAKE

110



SAFFRON CRÈME BRÛLÉE

SAFFRON CRÈME BRÛLÉE WITH ROASTED ALMOND

115

PERSIAN NOUGAT

WHITE NOUGAT SWEET CARAMELS WITH PISTACHIO

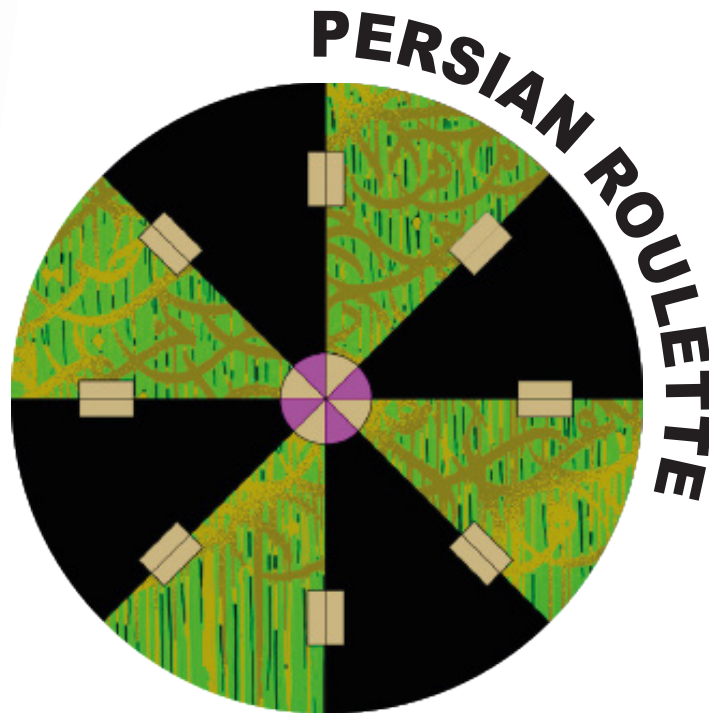
55

COUP D'ETATS CHOCOLATE TRUFFLE

45

COUP D'ÉTAT

PERSIAN DINNER CLUB



NO TAAROF PLEASE! SPIN THE WHEEL, WHO'S GONNA PAY?

Taarof (Tarof) means in Iranian society a form of politeness or etiquette that involves putting someone else's needs before one's own. A selfless act that emphasizes humility and social rank. To pronounce tarof, Swedes would say "ta-roff".



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