

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

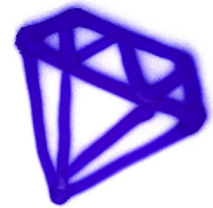
DOLMEH PONT NEUF
PANKO FRIED DOLMEH

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

DOLMEH PONT NEUF (VEG)
PANKO FRIED DOLMEH

SAMBOOSEH (VEG)
PERSIAN STYLE SAMBOOSEH

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

