MENU DU MIDI

KOOBIDEH
Grilled minced meat. Served with mast-o-musir, salad shirazi & saffron tahdig
189

JOOJE
Grilled saffron-marinated French corn-fed chicken thigh, finished with
finely chopped pistachios & almonds. Served with mast-o-musir, salad shirazi & saur cherry tahdig
189

PERSIAN MACARONI
Traditional Iranian-style pasta with seasoned minced beef, tomato sauce & crispy potato tahdig.
Served with mast-o-musir, salad shirazi.
189

KHORESH-E FESENJAN (VEG)
Plant-based chicken-style pieces with walnut cream & pomegranate. Served with truffle–port wine jus,
Served with mast-o-musir salad shirazi & saffron tahdig
189

KHORESH-E GHORMEH SABZI (VEG)
Plant-based chicken-style pieces with green herbs, kidney beans & dried lime
Served with mast-o-musir salad shirazi & saffron tahdig
189

SULTANI
Barg — Grilled lamb fillet
Koobideh — Grilled minced meat.
Served with mast-o-musir, egg yolk & saffron tahdig
355

RED WINE BRAISED LAMB SHANK – GHORMEH SABZI
Slow-cooked lamb shank with green herbs, kidney beans & dried lime.
Served with mast-o-musir salad shirazi & saffron tahdig
335

COD LOIN WITH SAFFRON
Butter-baked cod loin with roasted fennel, herb-and-bean tahdig & saffron lobster sauce
325