

## Appetizers (مقبلات)

With all our appetizers we serve fresh homemade naan from our Tanoor- oven

- 1 **Mirza Ghassemi** (مسقعة ايرانية) 5,90 €  
Eggplant tomato paste with smoky flavor refined with egg fried onions and mint
- 2 **Hummus** (حمص) Fine chickpeas cream 5,90 €
- 3 **Kashke bademjan** 5,90 €  
Kashke Bademjan is one of the most popular Persian appetizers. Bademjan is eggplant in Farsi, and kashk is a yogurt product that traditionally is made through a long process, from very firm strained yogurt. The final product is either formed into balls, or pressed through a large holed sieve into strips, and dried.
- 3 **Dolme Barg** (دلمة - ورق عنب) stuffed grape leaves 5,90 €
- 5 **Baba Ghonush** (متبل) 6,90 €  
Paste from smoked eggplant with tahini (sesame paste) and crème fraiche soups
- 6 **Appetizer plate (for two persons) (13,90** € مقبلات 2 لشخصين 3 صحن)  
one plate with three different appetizer
- 7 **Appetizer plate (for two persons) (** 17,90 € مقبلات 2 لشخصين 6 صحن)  
Two plates with six different appetizer
- 8 **Appetizer plate (for four persons) (** 27,90 € مقبلات 4 اشخاص 6 صحن)  
Three plates with six different appetizer
- 9 **Masto Khijar** (لبن بالخيار) (جاجيك) 3,90 €  
Grated cucumber in cream-yogurt refined with mint and rose leaves
- 10 **Masto Mussir** Wild garlic in cream yoghurt (لبن بالثوم الايراني) 3,90 €
- 11 **Borani** Fine babyspinage in garlic cream-yoghurt (لبن مع السبيناغ) 5,90 €
- 12 **Torschi Liteh** Fine grated vegetables pickled in pomegranate vinegar (طرشي مخلوط) 3,90 €
- 13 **Torschi Sir** Multiple years pickled garlic in honey balsamic vinegar (طرشي ثوم) 3,90 €
- 14 **Zeytun Parvardeh** (زيتون مع الجوز) 4,90 €  
Pickled green olives in a special marinade from walnut, pomegranate sirup and herbs
- 15 **Zeytun Tond** Pickled green olives in a chilli-herb-marinade (spicy) (زيتون حار) 4,90 €

## Salads

- 21 Salad Schirazi** ((سلطة عربي) **4,90** €  
In cubes cut tomato, cucumber and onions, refined with freshly chopped parsley and lime juice
- 22 Salad Fattush** ((فتوش) **5,90** €  
Mixed salad refined with Somagh(Persian herb), oriental Croutons and herb vinaigrette
- 23 Salad Gilaneh** ((سلطة جيلانه) **12,90** €  
Rucola with tomatoes, red onions and walnuts, refined with pomegranate vinaigrette with chicken breast
- 24 Salad Tabouleh** (سلطة تبوله) **9,90** €  
A simple salad of very finely chopped vegetables, lots of fresh parsley and bulgur wheat, all tossed with lime juice and olive oil.

## Soups

- 31 Soup Djo** ((حسا الشعير) **4,90** €  
Fine barely cream soup with grated carrots and zucchini, refined with coriander and other vegetable with cream
- 32 Soup Addas** ((حسا العدس) **4,90** €  
boiled linzel with fried onion
- 33 Ashe Reshteh** (شوربا الايراني) (حسا) **6,90** €  
Buttermilk soup with chickpeas, rice, coriander and mint(a traditional Iranian soup)

## From the BARBEQUE

With our barbecue specialities we serve grilled tomatos, vegetables and rice of your choice:

- Gilaneh-Polo** (Persian basmati staffron rice) € (الرز مع الزعفران) 3,90
- Zereshk-Polo** (Persian basmati saffron rice refined with berberis,pistachios,onios and orangepeel) 4,90 €  
(الرز مع الرمان)
- Adas-Polo** (Persian basmati saffron rice with with brown lentils, raisins and dates) 4,90 €  
all rice are with Tah-Dig: The best part of rice is Tah-Dig wich is the bottom of the rice in the pot which is crispy
- 41 Kudideh Kabab** (2 skewers of minced meat (Lamb and beef ) grilled ) (( كباب كفته) 12,90 €
- 42 Kubideh Negini** ((كباب كفته مع قطع الدجاج)) 14,90 €  
2 skewerss of minced meat lamb and beef with chicken breast stripes grilld
- 43 Djudjeh Kabab** (Chicken breast in a saffron lime marinade on a spit grilled ((تکه دجاج)) 15,90 €
- 44 Barg Kabab** (Lamb back in special marinade on a spit) ((تکه لحم بطريق ايراني)) 17,90 €
- 45 Tschendjeh Kabab** (Lamb back pieces in special marinade on spit) ((تکه لحم)) 17,90 €
- 46 Bakhtijari Kabab** ((تکه لحم مع تکه دجاج)) 17,90 €  
Lamb pieces and chickenbreast pieces in special marinade on a spit grilled
- 47 Torsch Djudjeh Kabab** ((تکه دجاج مع دبس الرمان)) 17,90 €  
Chicken breast pieces in a pomegranate walnut marinade on a spit, grilled
- 48 Torsch Kabab** ((تکه لحم مع دبس الرمان)) 19,90 €  
Lamb back pieces in a pomegranate walnut marinade on a spit, grilled
- 49 Schishlik Kabab** ((ریش غنم)) 24,90 €  
Lamb cutlet in saffron marinade on spit grilled over charcoal
- 50 Soltani Kabab (Barg or Jodje)** ((تکه لحم بطريق ايراني /كباب كفته) 21,90 €  
One lamb back spit and one minced spit grilled on charcoal
- 51 Makhout Gilaneh Plate (For two persons)** 49,00 €  
one different plate with 4 different spit kebab (كباب مشكل ٢ لشخصين)
- 52 Makhout Gilaneh Plate (For four persons)** 99,00 €  
one different plate with 8 different spit kebab (كباب مشكل ٤ اشخاص)
- 53 Makhout Gilaneh Plate (For six persons)** 159,00 €  
one different plate with 4 different spit included (كباب مشكل ٦ اشخاص)

## Pot of special Iranian dish

**61 Khoresh Bamieh** (14,90 € باميه))

Southern Iranian Okra Stew with Tamarind. This is a tangy, hot and flavorful dish made with tender okra, sour tamarind sauce, lots of garlic and hot pepper slowly simmered in lamb stew.

**62 Dizi (Abgousht)** (14,90 € تشریب بطریق ایرانی)

Cooked veal meat, white bean, onion, potato in a tomato Safran consommé with fresh fullcorn bread of Tanoor-oven. This dish will serve in a special stone pot.

**63 Ghormeh Sabzi** (14,90 € مرق سبزی)

Cooked veal meat pieces with beans and special herbs with dried lime with Gilane-Polo

**64 Khoresh Gheimeh** (مرق مع العدس الاصفر الايراني) 14,90 €

A Traditional Iranian Dish with Meat and Yellow Split Peas and with saffron potatoes that is served over either Gilaneh Polo

**65 Khoresh Morghe Torsh** (14,90 € مرق دجاج)

This is a dish from northern province of Iran (Gilan and Mazandaran) and would be served with Persian Rice This delicious chicken stew is traditionally made with sour oranges, and pomegranate sauce.

**66 Khorake Mahiche** (16,90 € قوزي)

Baghala Polo ba Mahiche (Rice with Broad Beans and Lamb Shank) The combination of rice with dills and broad beans is called Baghali Polow, and the fork tender lamb shanks which is served beside the rice is called Mahiche. These two parts served together make a sublime taste.

**67 Khoresh Fesenjan** (مرق فسنجان) 16,90 €

Duck breast stew with walnut and pomegranate sauce

## **Fish dishes**

- 71 Trout fish** (Fried or grilled trout with Sabzi-Polo (Herb-Rice)) **19,90 €**  
(سمك فورله البحري)
- 72 Mahi Halva** **20,90 €**  
Fried or grilled sea bream fish with pomegranat sauce with Sabzi-Polo (Herb-Rice)  
(سمك زيدي)
- 73 Mahi Sefid-Darya** **21,90 €**  
Fried or grilled wolffbarsh with wild orang sauce with Sabzi-Polo (Herb-Rice)  
(سمك الابيض)
- 74 Mahi Azad-Darya** **23,90 €**  
Fried or grilled Lax filet with wild orang sauce with Sabzi-Polo (Herb-Rice)  
(سمك الفيلة اللاكس مع الرز الخضري)
- 75 Khorake Mahi** **23,90 €**  
Lax filet in Safran sauce with buttered vegetable and fresh full corn Naan  
(سمك الفيلة اللاكس)
- 76 Meigoo Polo** (fried shrimp and onion with persian spice Safran rice) **22,90 €**  
(روبيان مع الرز بالزعفران الايراني)
- 77 Shah Meigoo Gilaneh** (Roasted Shrimp with Gilaneh-Polo) **27,90 €**  
(روبيان الكبير مشوي مع الرز بالزعفران الايراني)
- 78 Shah Meigoo Gilaneh** (Roasted Shrimp with vegetables and pomegranate sauce) **27,90 €**  
(روبيان الكبير مع الدبس الرمان)

## **Vegetarian dishes**

- 81 Mirza Ghasemi-Kateh** **13,90 €**  
Eggplant tomato paste with smoky flavor refined with egg fried onions and mint with Polo
- 82 Anarbij-Kateh** **14,90 €**  
Herb-walnut dish with red beans flavored with pomegranate and wild plum of nord Iran with Gilaneh Polo
- 83 Bamieh-Kateh** **14,90 €**  
Stewed Okra, tomato and onion in a tomato limon sauce

## **Extra**

- 91 One Koubide kebab** (grilled minced lamb and cow) **4,50 €**
- 92 One Kubideh Negini** (grilled minced meat lamb and beef with chicken breast stripes) **5,50 €**
- 93 One Djudjeh Kabab** (Chicken breast in a saffron lime marinade) **9,90 €**

## Desserts

- 111 Bastani Akbar-Mashdi** (Home made persian Safran ice cream) **5,90 €**
- 112 Faloudeh Shirazi** **5,90 €**  
Home made glass nuddle in rose water sauce flavored with lemmon and cherry cyrup
- 113 Ranginak** **6,90 €**  
Backed date with walnut and lemon ice cream-yoghurt
- 114 Shole Zard** **6,90 €**  
Traditional home made pudding (cooked rice in Safran and rose water and suger)

## Refreshment Drinks

- 121 Sharbate sekanjebin** **4,90 €**  
Sekanjabin means “vinegar and honey” in Persian language and that's how it was made when honey was the only available sweetener. The vinegar and honey syrup was used medicinally in ancient times.
- 122 Sharbat Vaziri** **4,90 €**  
A drink with Safran, lemon juice, basil seed and fresh mint

## Saft and Saftschorlen

- 131 Apfel, Orange, Johannisbeere, Kirsch or Rhabarber juice** **0,2l 3,90 €**
- 132 Apfel, Orange, Johannisbeere, Kirsch or Rhabarber juice Schorle** **3,90 €**

## Aperitifs

- 141 Aperol** – pure or mit Soda **5cl 5,90 €**
- 142 Campari** – Orange or Soda **5cl 5,90 €**
- 143 Martini** – Bianco or Rosso **5cl 5,90 €**
- 144 Sherry**– Medium dry or Orang **5cl 6,90 €**
- 145 Portwein** **5cl 6,90 €**
- 146 Champagne** **0,1cl 7,90 €**

## Beer

151 <i>Becks pills</i>	0,33l	<b>3,90 €</b>
152 <i>Weinstephan-er Original Helles</i>	0,5l	<b>3,90 €</b>
153 <i>Weinstephan-er Hefeweißbier</i>	0,5l	<b>3,90 €</b>
154 <i>Weinstephan-er Hefeweißbier light</i>	0,5l	<b>3,90 €</b>
155 <i>Weinstephan-er Hefeweißbier alkoholfree</i>	0,5l	<b>3,90 €</b>
156 <i>Weinstephan-er Hefeweißbier dark</i>	0,5l	<b>3,90 €</b>
157 <i>Weinstephan-er Natural Radlar-naturtüb</i>	0,5l	<b>3,90 €</b>

## Alkoholfree Drinks

161 <i>Doogh</i> Persian joghurt drink mit herbs and water	0,4l	<b>3,90 €</b>
162 <i>Limonade</i>	0,5l	<b>3,90 €</b>
163 <i>Cola, Cola light, Fanta, Sprite</i>	0,33l	<b>2,90 €</b>
165 <i>Mineral water Aqua Fiordilino</i> with gas or without	0,75l	<b>6,90 €</b>
166 <i>Mineral water Aqua Fiordilino</i> with gas or without	0,5l	<b>4,90 €</b>
167 <i>Bitters</i>	4cl	<b>3,90 €</b>
168 <i>Wodka</i>	4cl	<b>3,90 €</b>
169 <i>Cognac/Brandy</i>	4cl	<b>4,90 €</b>
170 <i>Calvados</i>	4cl	<b>4,90 €</b>
171 <i>Whisky</i>	4cl	<b>4,90 €</b>
172 <i>Rum</i>	4cl	<b>4,90 €</b>
173 <i>Grappa</i>	4cl	<b>4,90 €</b>
174 <i>Longdrink</i>	4cl	<b>4,90 €</b>

## Sekt and Chamagne

181 <i>Ferrari Maximum</i>	0,1l	<b>7,90 €</b>
182 <i>Ferrari Maximum</i>	0,75l	<b>49,90 €</b>
183 <i>Moet</i>	0,75l	<b>89,90 €</b>

## House wine

191 <i>Bianchetto Sauvignon (white)</i>	0,2l	<b>6,90 €</b>
192 <i>Bianchetto Sauvignon (white)</i>	0,75l	<b>23,90 €</b>
193 <i>Shiraz (Syrah red)</i>	0,2l	<b>7,90 €</b>
194 <i>Shiraz (Syrah)</i>	0,75l	<b>25,90 €</b>
195 <i>Chiaretto (Rose)</i>	0,75l	<b>25,90 €</b>

## Hot Drink

001 <i>Espesso</i>		<b>2,90 €</b>
002 <i>Coffee</i>		<b>2,90 €</b>

<b>003 Cappuccino</b>	<b>3,90 €</b>
<b>004 Latte Macchiato</b>	<b>3,90 €</b>
<b>005 Persian fig-coffee</b>	<b>3,90 €</b>
<b>006 Persian tea</b> (from Samavar, served with Safran candy and rose)	<b>2,90 €</b>
<b>007 Persian fig-tea pot</b>	<b>4,90 €</b>
<b>008 Persian cardamom-tea pot</b>	<b>4,90 €</b>