

Entrée

Bread & Butter	\$7
Garlic Bread	\$7
Mast-o-Moosir Creamy yoghurt mixed with dried Persian wild shallot	\$7
Mast-o-Khiar Creamy yoghurt mixed with mint and fresh diced cucumber	\$8
Hummus Homemade hummus with chickpeas topped with slight touch of olive oil	\$8
Kadoo Grilled zucchini tossed in crushed tomato, garlic, turmeric & potato bake	\$9
Kashk-e-Bademjan Roasted eggplant with chopped onion, fresh garlic & buttermilk	\$12
Soup of the Day	\$9
Mazzeh Dips for Two (Kadoo, Kashk & Moosir)	\$19
Persian Mazzeh Platter (Mast-o-khiar, house bread, olive, hummus, cheese, tomato, celery, carrot, cucumber, and peanut)	\$35

(All entrees are served with bread**)**

Salads

Chef's Special	\$15
Shirazi Salad - Diced tomato, cucumber, red onion, mint, vinegar, and olive oil	\$12
Green Salad - Season fresh garden vegetables	\$14

Wrap

Persian Wrap Lamb (One skewer ground lamb marinated in grated onion cooked perfectly with vegetables)	\$10
Persian Wrap Chicken (One skewer ground chicken marinated in onion with vegetables)	\$10

PERSIAN
-Basement-
EST 1998

Main (Persian Kebab)

Meat Lovers (A combination of lamb tenderloin, mince lamb, marinated chicken chargrilled on our Persian BBQ served with grilled green chilli tomato and saffron rice) **\$48**

Shishlik (The Persian lamb chops of skewered and grilled cubes served with saffron rice, grilled tomato, capsicum and onion) **\$40**

Momtaz (A combination of lamb tenderloin and chicken fillet marinated in saffron and lemon juice served with grilled green chilli, tomato and saffron rice) **\$38**

Soltani (A famous Persian dish served in the king's palace. Two combinations of lamb ground lamb and lamb tenderloin marinated in grated onion and served with grilled green chilli, tomato and saffron rice) **\$35**

Shahi (A combination of jujeh & koobideh served with grilled green chilli, tomato and saffron rice) **\$32**

Bakhtiari (Chicken tenderloin, finely sliced lamb tenderloin marinated with saffron and onion served with tomato and saffron rice) **\$29**

Barg (Finely sliced lamb tenderloin marinated with saffron and onion served with tomato and saffron rice) **\$30**

Jujeh (Chicken tenderloin marinated in lemon juice, saffron, vegetable oil and onion, chargrilled and served with grilled green chilli, tomato and saffron rice) **\$25**

Koobideh (Ground meat of lamb marinated in grated onion cooked perfectly, and served with grilled green chilli tomato and saffron rice) **\$22**

Koobideh Morgh (Ground chicken marinated in onion, fresh chilli, lemon juice, saffron, chargrilled and served with grilled green chilli, tomato and saffron rice) **\$21**

Jujeh Ostokhooni (Chicken wing & leg pieces marinated in onion, lemon juice, saffron, chargrilled and served with grilled green chilli, tomato and saffron rice) **\$17**

Main (Persian Stew)

3 Casserole Tasting Plate (Fesenjun, Gheyme, and Ghorme Sabzi, served with saffron rice) **\$25**

Sabzi Polo Mahi (Fresh Basa fillet marinated in garlic dill, lemon juice and olive oil, served with dill rice) **\$32**

Bagali Polo Ba Mahiche (Slow cooked lamb shank in Persian spices served with broad bean & dill rice) **\$28**

Zereshk Polo Ba Morgh (Pan fried chicken baked in saffron, sugar, onion, crushed garlic, and olive oil, served with long grain rice garnished with barberry) **\$25**

Fesenjun (Chicken fillets marinated in pomegranate juice baked in walnuts and creamy pomegranate paste, saffron water, and cinnamon, served with long grain rice) **\$24**

Gheyme (Diced lamb leg, and split peas, wild dried lemon, fried eggplant, turmeric, saffron and garlic baked slowly in a tomato base served with long grain rice) **\$20**

Ghorme Sabzi (Mixture of Persian herbs, parsley, chives, coriander, fenugreek, wild dried lime, turmeric, red kidney beans, diced lamb leg, and olive oil simmered slowly and served with long grain rice) **\$20**

Extra Side Dishes

Saffron Rice **\$6**

Zereshk Rice **\$7**

Vegetarian

Fesenjun (Mushrooms marinated in pomegranate juice backed in walnuts and creamy pomegranate paste, saffron water, and cinnamon, served with long grain rice) **\$24**

Gheyme (Mushrooms and split peas, dried lemon baked slowly in a tomato base sauce garnished with crunchy chips served with long grain rice) **\$22**

Ghorme Sabzi (Mixture of Persian herbs, parsley, coriander & fenugreek, wild dried lime, turmeric, red kidney beans, mushrooms and olive oil simmered slowly and served with long grain rice) **\$22**

Kids Menu

Mini Lamb Mince Kebab with Rice **\$12**

Mini Chicken Mince Kebab with Rice **\$12**

Mini Chicken Fillet Kebab with Rice **\$12**

