



KINGS OF PERSIA

CHARCOAL KEBABS

SERVED WITH GRILLED TOMATO AND YOUR CHOICE OF
FLUFFY SAFFRON RICE OR PERSIAN BREAD

KOOBIDEH (LAMB MINCE)	\$20	MONTAZ (KOOBIDEH + JOOJE)	\$28
JOOJE (SAFFRON CHICKEN)	\$24	SOLTANI (KOOBIDEH + BARG/CHENJE)	\$29
BARG/CHENJE (STEAK FILLETS)	\$25	KING'S SPECIAL	\$50
SHISHLIK (LAMB CUTLETS) 6 PIECES	\$45	(KOOBIDEH + JOOJE + BARG/CHENJE)	

STEW S

SERVED WITH YOUR CHOICE OF FLUFFY SAFFRON RICE OR PERSIAN BREAD

Gheymeh Diced lamb tender loin, split peas, wild dried lemon, cooked slowly in a tomato base sauce, garnished with crunchy chips (vegetarian option available)	\$20	Ghorme Sabzi Mixture of Persian herbs, olive oil, parsley, chives, wild dried lime, red kidney beans simmered slowly with diced lamb leg	\$20
Fesenjoon Simmered Chicken breast flavoured in pomegranate & walnut paste	\$20	Hot & Spicy Lamb or Chicken Meat cooked in coconut cream, vegetables & persian spices	\$20

CLASSIC DISHES

Baghali Polo Lamb shank or chicken, simmered in tomato sauce, onion. Served with saffron, dill, broad bean rice	\$26	Zereshk Polo Pan-fried chicken Maryland, cooked in tomato paste, saffron, onion, olive oil & served with saffron rice with barberry	\$20
Sabzi Polo Mahi Fresh Salmon fillet marinated in lemon juice & olive oil, Charcoal grilled and served with saffron dill rice	\$25		

NO SEPARATE BILLING



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SIDES / APPETIZERS

Lamb Tongue Two pieces of lamb tongue simmered and flavoured with tumeric, onion and salt; served with lemon wedge, cinnamon and persian bread	\$10	Eggplant Kashk Fried eggplant, olive oil, chopped onion, whey, garlic served with persian bread	\$8
Olovieh Salad A spread of chicken, potato, pickles, mayo, peas served with persian bread	\$8	Cucumber Yoghurt Thick creamy yogurt, mixed with chopped dried mint, diced cucumber & salt	\$6
Shirazi Salad Diced tomato, cucumber, onion, dressed with lemon juice & Salt	\$6	Moosir Yoghurt Thick creamy yogurt mixed with Persian shallots	\$6
Torshi Traditional pickled vegetables	\$6	Zeytoon Pitted Green olives marinated with pomegranate paste, crushed walnuts, garlic and herbs	\$10
Barley Soup Barley, milk, carrot and chicken cooked into a hot and delicious soup	\$8	PLATTER: Shirazi Salad; Moosir, Cucumber Yoghurts; Torshi; Zeytoon; 2 Persian breads	\$30
Osh Soup (Osh Sholeh Ghalamkar) Slow-cooked lamb with herbs, veggies, mixed bean, fried onions & mint, flavoured with whey sauce	\$10		

DESSERTS

Persian Ice Cream Delicious Persian classic consisting of pistachios, walnuts, rosewater and saffron	\$8
Faloodeh A frozen dessert consisting of vermicelli rice noodles, rose water, lemon juice and syrup	\$8
Mix Persian Ice Cream + Faloodeh	\$10
Zoolbia Deep fried Persian pastry soaked in syrup	\$3

DRINKS

Doogh (glass/jug) A jug of a savoury Persian classic that contains yogurt, salt and dried mint	\$3/\$12
Tea (s/l) Persian, Peppermint or Green tea, perfect after your dining experience to aid digestion in small or large pot	\$5/\$10
Soft Drink See selection inside restaurant	\$3
Bottled water Still or Sparkling	\$3/\$5

Corkage charge \$2 per glass; Cakeage charge \$2 per plate