



# KINGS OF PERSIA

## CHARCOAL KEBABS

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

<b>KOOBIDEH</b> (LAMB MINCE)	\$17	<b>MONTAZ</b> (KOOBIDEH + JOOJE)	\$24
<b>JOOJE</b> (SAFFRON CHICKEN)	\$19	<b>SOLTANI</b> (KOOBIDEH + BARG)	\$25
<b>BARG</b> (STEAK FILLETS)	\$20	<b>BIBI</b> (BARG + JOOJE)	\$30
<b>SHISHLIK</b> (LAMB CUTLETS) 4 OR 6 PIECES	\$30/\$45	<b>KING'S SPECIAL</b> (KOOBIDEH + JOOJE + BARG)	\$35

## STEWES

SERVED WITH YOUR CHOICE OF FLUFFY SAFFRON RICE OR PERSIAN BREAD

<b>Gheymeh</b> Diced lamb tender loin, split peas, wild dried lemon, cooked slowly in a tomato base sauce, garnished with crunchy chips	\$15	<b>Ghorm Sabzi</b> Mixture of Persian herbs, olive oil, parsley, chives, wild dried lime, red kidney beans simmered slowly with diced lamb leg (vegetarian option available)	\$16
<b>Fesenjoon</b> Simmered Chicken breast flavoured in pomegranate & walnut paste	\$17	<b>Hot &amp; Spicy Lamb or Chicken Meat</b> cooked in coconut cream, vegetables & persian spices	\$14

## CLASSIC DISHES

<b>Baghali Polo</b> Lamb shank or chicken, simmered in tomato sauce, onion. Served with saffron, dill, broad bean rice	\$20	<b>Zereshk Polo</b> Pan-fried chicken Maryland, cooked in tomato paste, saffron, onion, olive oil & served with saffron rice with barberry	\$15
<b>Sabzi Polo Mahi</b> Fresh Salmon fillet marinated in lemon juice & olive oil, Charcoal grilled and served with saffron dill rice	\$20		

**NO SEPARATE BILLING**



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## SIDES / APPETIZERS

<b>Lamb Tongue</b> Three pieces of lamb tongue simmered and flavoured with tumeric, onion and salt; served with lemon wedge, cinnamon and persian bread	\$10	<b>Eggplant Kashk</b> Fried eggplant, olive oil, chopped onion, whey, garlic served with persian bread	\$7
<b>Olovieh Salad</b> A spread of chicken, potato, pickles, mayo, peas served with persian bread	\$7	<b>Shirazi Salad</b> Diced tomato, cucumber, onion, dressed with lemon juice & Salt	\$5
<b>Cucumber Yoghurt</b> Thick creamy yogurt, mixed with chopped dried mint, diced cucumber & salt	\$5	<b>Moosir Yoghurt</b> Thick creamy yogurt mixed with Persian shallots	\$5
<b>Torshi</b> Traditional pickled vegetables	\$5	<b>Smoked Eggplant Yoghurt</b> Thick creamy Yoghurt mixed with smoked eggplant, garlic & salt	\$5
<b>Barley Soup</b> Barley, milk, carrot and chicken cooked into a hot and delicious soup	\$6	<b>Zeytoon</b> Pitted Green olives marinated with pomegranate paste, crushed walnuts, garlic and herbs	\$10
<b>Osh Soup</b> fresh Veggies, noodles, mixed bean, whey, flavoured with garlic & mint	\$8	<b>PLATTER:</b> Shirazi Salad; Moosir, Cucumber and smoked Eggplant Yoghurts; Zeytoon; 2 Persian breads	\$30
<b>Fries</b> On the side	\$6		

## DESSERTS

<b>Persian Ice Cream</b> Delicious Persian classic consisting of pistachios, rosewater and saffron	\$6
<b>Faloodeh</b> A frozen dessert consisting of vermicelli rice noodles, rose water, lemon juice and syrup	\$6
<b>Special</b> Persian ice cream but with added walnuts	\$10
<b>Mix</b> Persian Ice Cream + Faloodeh	\$10
<b>Zoolbia Bamieh</b> Deep fried Persian pastry soaked in syrup	\$3

## DRINKS

<b>Doogh</b> A jug of a savoury Persian classic that contains yogurt, salt and dried mint	\$10
<b>Tea</b> Persian, Peppermint or Green tea, perfect after your dining experience to aid digestion in small or large pot	\$5/\$10
<b>Soft Drink</b> See selection inside restaurant	\$2
<b>Bottled water</b> Still or Sparkling	\$2/\$4

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