

Appetizers

The journey to ancient Persia begins...

Iranian Caviar 50 gms.

Discover the mystery behind the world's best from the deep blue waters of the Caspian Sea

Market Price

Koko Sabzi

Oven baked spinach mixed with egg and saffron

50

Nargesi

A perfect starter of fresh spinach sautéed with a hint of garlic and blended with kashk

52

Mirza Ghasemi

A delicious puree of baked aubergine, tomato and fried eggs

50

Kash E Bademjan

Fried eggplant, topped with mint sauce, garlic and kashk

54

Soup

Soup – E – Jo

Thick and hearty barley cream soup

44

Ash – E- Reshteh

Sample a favourite of the old Persian Kings – Fresh vegetables and fine grains cooked
With the timeless essence of kashk

48

Soup – E – Morgh

A rich and fulsome Iranian chicken soup

46

All prices are inclusive of 7% Municipality Fees, 10% Service Charge and 5% VAT

Salads

Salad – E – Shirazi

A refreshing plate of nature's best from Shiraz – cucumber, tomato, onion flavoured with a zest of lemon

44

Masto Mosir

Traditional yoghurt with chopped garlic

42

Sabzi Khordan

Seasonal fresh vegetables with feta cheese

28

Fish

Kabab – E – Mahi

Savour our Iranian chef's secret recipe for fresh marinated and expertly grilled Naiser

160

Kabab – E – Meygu

Juicy plump shrimps in our unique marinade garnished with a pinch of golden saffron

176

Ghalyeh Mahi

From Persia's south, sample this enticingly tasty fish stew served with chelo

160

Khoresht- E -Meygu

From Persia's south, sample this enticingly tasty prawn stew served with rice

118

Khorak E Mahi

Marinated grilled shaari fish served with sautéed spinach, Potato

158

This dish is prepared following our "Food for thought" concept, please ask your waiter

'Choose wisely' sustainable fishes

All prices are inclusive of 7% Municipality Fees, 10% Service Charge and 5% VAT

Grilled Kababs

Capturing the essence of traditional Persian fare...

Kabab Barre

Marinated rack of lamb seasoned and grilled over a slow charcoal fire

198

Joojeh – Bi – Ostkhoun

Journey with the Bakhtiyarian clan and savour tender kababs of baby chicken

156

Kabab Fillet

A Kebab of prime beef fillet marinated with mild spices to enhance the natural flavours of the meat and then slowly turned over a real charcoal fire

188

Barge Morgh

Chicken breast, marinated in saffron and grilled, served with white rice

112

Chelo Kabab – E – Soltani

Feast as the ancient Persian Kings did and enjoy this authentic mouth - watering selection of lamb kebabs

166

Chelo Kabab – E – Barg

Tenderised lamb kebab delicately flavoured with Somagh

150

Chelo kabab – E – Kubideh

A traditional Kebab of minced lamb – still prepared as it has been for centuries

150

Joojeh Kabab

Succulent baby chicken marinated and flame grilled over a lazy charcoal fire

180

* A sprinkle of the ancient spice Sumak on kebabs is recommended to bring out the exotic flavours of each dish

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Shabestan Specialties

Fit for a Persian King...

Baghalah Polo – Ba –Mahicheh

Leg of lamb cooked in its own juices over a slow fire for hours,
And seasoned with spices and broad beans

156

Tikkeh – Khodmoni

Venture to the southern regions of Bandar Abbas
To savour this delicious specialty of veal or chicken marinated in kashk

138

Zereshk Polo – Ba – Morgh

Baked chicken lavishly adorned with Persian wild berries

126

Ghormeh Sabzi

Tender cuts of lamb in a colourful and aromatic stew

118

Khoresht – E – Gheimeh Bademjan

An essentially Iranian blend of tomato and lamb

118

Fesenjan – Ba – Morgh

Succulent roasted chicken with a pomegranate sauce –
a dish fit for an epicure handed down through the centuries

118

Khoresht – E – Bamia

Lamb tenderly cooked in an okra stew

118

Meygu Polo

Iranian style shrimp biryani

112

Khoresht Karafs

Celery curry with the lamb meat served with saffron rice

112

Lobia Polo

Iranian meat biryani with saffron marinated lamb meat

118

Authentic Persian Family Feast



A gathering of Persian souls...

Persepolis

Imagine all the gastronomic pleasures of Persia laid before you and feast on an
Array of Persian delights of chicken and lamb

598

(Serves 3 persons)

Shabestan Specialty Platter

All that's best of the shabestan on this sumptuously laden platter of lamb, seafood and chicken

798

(Serves 4 persons)

Ramsar

Portion of grilled lamb, Iranian lamb chop and fish with three kinds of Persian rice for two

300

All main dishes are served with traditional Persian accompaniments
Of Iranian chelo (rice) and condiments

All prices are inclusive of 7% Municipality Fees, 10% Service Charge and 5 % VAT

Dessert



Persian sweets to complete your culinary journey

Bastani Zaafroni

Persian saffron ice cream

48

Faloodeh Bastani

Complement the dinner with a cooling cleanser of traditional Iranian ice cream,
With its unusual blend of ingredients and rose water

52

Bastani Akbar Mashti

A traditional Persian ice cream

48

Crème Caramel

An all-time favourite with mouth watering caramel undertones

46

Iranian Baglawa

52

Fresh Fruit Salad

48

Exotic Fresh Fruit platter

Small	44
Medium	86
Large	118

“Above dishes might contain allergens, if you have any food allergy please talk to your waiter”

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