

# Starters

## **1. Kashko Bademjan (vegetarian) کشک بادمجان**

Fried eggplants with kashk (fermented whey), roasted onions, and garlic, refined with roasted mint and Persian spices. Served with oriental bread 14.90 (A, G)

## **2. Mirza Ghassemi (vegetarian) میرزا قاسمی**

Grilled and smoked eggplants with eggs and stewed tomatoes, delicately seasoned with garlic and Persian spices. Served with oriental bread 14.90 (A, C)

## **3. Falafel (vegan) فلافل**

Three crispy fried balls made from pureed chickpeas, fresh herbs, and spices, served with a small bowl of hummus, salad garnish, and oriental bread 13.90 (A)

## **4. Hummus (vegan) هوموس**

Creamy puréed chickpeas with tahini (sesame paste), garlic, and olive oil, served with salad garnish and oriental bread 10.90 (A)

## **5. Zeytun Parwarde (vegan) زیتون پرورده**

Marinated jumbo olives in a special walnut-herb-pomegranate sauce with garlic. Served with oriental bread 9.90 (A, H)

## **6. Dolme (vegan) دلمه**

Four homemade vine leaves stuffed with a vegan filling, served with salad garnish and oriental bread 10.90 (A)

## **7. Sambuse (vegan) سمبوسه**

Crispy pastry pockets filled with potatoes, caramelized onions, various herbs, and Persian spices, served with salad garnish 13.90 (A)

## **8. Rata Tou (vegan) راتاتو**

Fried eggplants, zucchini, bell peppers, onions, potatoes, and tomatoes in a spicy tomato sauce, served with oriental bread 13.90 (A)

## **9. Vegan starters platter سینی پیش غذای وگان**

An exquisite selection of vegan appetizers, served with oriental bread for two persons 22.90 (A, H)

## **10. Starters Platter سینی پیش غذای متنوع**

An exquisite selection of assorted appetizers, served with oriental bread for two persons 28.90 (A, C, G, H)

## Soups

### **11. Adas soup (vegan) سوپ عدس**

Persian-style lentil soup, served with oriental bread 9.90 (A, I)

### **12. Jo ba Goje soup سوپ جو با گوجه**

Barley soup with carrots, chicken, and strained tomatoes, served with oriental bread 10.90 (A, I)

### **13. Jo ba Goje va Khame soup سوپ جو با گوجه و خامه**

Barley soup with carrots and chicken, refined with a creamy Persian-style tomato sauce, served with oriental bread 11.90 (A, G , I)

### **14. Ash Reshte (vegetarian) آش رشته**

Persian noodle soup with thick wheat noodles, herbs, chickpeas, lentils, and beans, refined with kashk (fermented whey), fried onions, garlic, and mint, served with oriental bread 10.90 (A, G , I)

## Garnishes

### **15. Masto Khiaar (vegetarian) ماست و خیار**

Creamy yogurt with finely chopped cucumber and Persian herbs 7.90 (A, G)

### **16. Masto Musir (vegetarian) ماست و موسیر**

Creamy yogurt with wild garlic (Persian shallot) 7.90 (A, G)

### **17. Borani (vegetarian) برانی**

Delicate baby spinach in a light garlic-yogurt sauce 8.90 (A, G)

### **18. Sir Torshi (vegan) سیر ترشی**

Pickled garlic cloves, Persian-style 3.90 (I)

### **19. Torshi Lite (vegan) ترشی لیته**

Finely chopped vegetable mix, pickled in wine vinegar 3.90 (I)

### **20. Khiaarshoor (vegan) خیارشور**

Salted cucumbers pickled in Persian style 3.90 (I)

# Salads

## **21. Salade Shirazi (vegan) سالاد شیرازی**

Finely diced tomatoes, cucumbers, and onions, refined with lime juice and herbs, served with oriental bread 7.90 (A)

## **22. Salade Fasl (also suitable for vegans) سالاد فصل**

Garden-fresh mixed salad with grated sheep cheese, carrots, olives, pomegranate seeds, tomatoes, and cucumbers, served with oriental bread 13.90 (A, G)

## **23. Salade Falafel (also suitable for vegans) سالاد فلافل**

Garden-fresh mixed salad with grated sheep cheese, carrots, olives, pomegranate seeds, tomatoes, cucumbers, and four pieces of falafel, served with oriental bread 17.90 (A, G)

## **24. Salade Joojeh سالاد جوجه**

Garden-fresh mixed salad with grated sheep cheese, carrots, olives, pomegranate seeds, tomatoes, cucumbers, and a skewer of grilled chicken breast fillet, served with oriental bread 19.90 (A, G)

## **25. Salade Bakhtiari سالاد بختیاری**

Garden-fresh mixed salad with grated sheep cheese, carrots, olives, pomegranate seeds, tomatoes, cucumbers, and a mixed skewer of grilled lamb loin fillet and chicken breast fillet, served with oriental bread 22.90 (A, G)

## **26. Salade Chenje سالاد چنجه**

Garden-fresh mixed salad with grated sheep cheese, carrots, olives, pomegranate seeds, tomatoes, cucumbers, and a skewer of grilled lamb loin fillet, served with oriental bread 24.90 (A, G)

## **27. Salade Barg سالاد برگ**

Garden-fresh mixed salad with grated sheep cheese, carrots, olives, pomegranate seeds, tomatoes, cucumbers, and a skewer of thinly sliced grilled lamb loin fillet, served with oriental bread 24.90 (A, G)

**All dishes available with fries upon request.**

**Extra servings of basmati saffron rice available.**

## **Grilled Dishes with Sauce**

### **30. Joojeh Fessenjan جوجه فسنجان**

Grilled chicken breast fillet (approx. 300g) coated in roasted walnuts and a flavorful pomegranate sauce, served with basmati saffron rice and a salad garnish 26.90 (G, H)

### **31. Joojeh Esfenaje Zaferani جوجه اسفناج زعفرانی**

Grilled chicken breast fillet (approx. 300g) with sautéed spinach, garlic, and fresh mushrooms, refined with a sheep cheese-saffron cream sauce, served with basmati saffron rice and a salad garnish 25.90 (G)

### **32. Chenje Fessenjan چنجه فسنجان**

Grilled lamb loin fillet (approx. 270g) coated in roasted walnuts and a flavorful pomegranate sauce, served with basmati saffron rice and a salad garnish 31.90 (H)

### **33. Chenje Esfenaje Zaferani چنجه اسفناج زعفرانی**

Grilled lamb loin fillet (approx. 270g) with sautéed spinach, garlic, and fresh mushrooms, refined with a sheep cheese-saffron cream sauce, served with basmati saffron rice and a salad garnish 28.90 (G)

### **34. Joojeh Zereshk Chutney جوجه زرشک چاتنی**

Grilled chicken breast fillet approx. 300g, in a coating of a sweet-spicy chutney sauce made of mango, ginger, barberries, garlic, onions, and aromatic spices, served with basmati saffron rice and salad garnish 26.90 (G)

### **35. Chendje Zereshk Chutney چنجه زرشک چاتنی**

Grilled lamb loin fillet approx. 270g, in a coating of a sweet-spicy chutney sauce made of mango, ginger, barberries, garlic, onions, and aromatic spices, served with basmati saffron rice and salad garnish 29.90 (G)

### **36. Joojeh Sabzijate Darbari جوجه سبزیجات درباری**

Grilled chicken breast fillet approx. 300g, in a coating of tender imperial vegetables in a creamy tomato-cream sauce, refined with fine spices, served with basmati saffron rice and salad garnish 25.90 (G)

### **37. Chenje Sabzijate Darbari چنجه سبزیجات درباری**

Grilled lamb loin fillet approx. 270g, in a coating of tender imperial vegetables in a creamy tomato-cream sauce, refined with fine spices, served with basmati saffron rice and salad garnish 28.90 (G)

## Grilled Dishes (without souce)

### **40. Chelo Kabab Kubideh** چلو کباب کوبیده

Two skewers of finely seasoned minced lamb (350g), served with basmati saffron rice, grilled tomato, and salad garnish 21.90

### **41. Chelo Joojeh Kabab** چلو جوجه کباب

Saffron-marinated chicken breast fillet (approx. 300g), grilled on a skewer, served with basmati saffron rice, grilled tomato, and salad garnish 21.90

### **42. Chelo Barg** چلو برگ

Thinly sliced lamb loin fillet (approx. 270g), marinated in onions and grilled, served with basmati saffron rice, grilled tomato, and salad garnish 26.90

### **43. Chelo Chenjeh** چلو چنجه

Lamb loin fillet pieces (approx. 270g) marinated in a special blend, grilled on a skewer, served with basmati saffron rice, grilled tomato, and salad garnish 26.90

### **44. Chelo Bakhtiari** چلو بختیاری

A mixed skewer of lamb loin fillet and chicken breast fillet (approx. 300g), grilled, served with basmati saffron rice, grilled tomato, and salad garnish 23.90

### **45. Chelo Ghafghazi** چلو قفقازی

A mixed skewer of lamb loin fillet and chicken breast fillet (approx. 300g), grilled with bell peppers and onions, served with basmati saffron rice, grilled tomato, and salad garnish 25.90

### **46. Chelo Soltani** چلو سلطانی

One skewer of thinly sliced lamb loin fillet (approx. 270g) and one skewer of seasoned minced lamb (175g), served with basmati saffron rice, grilled tomato, and salad garnish 31.90

### **47. Chelo Joojeh Soltani** چلو جوجه سلطانی

One skewer of grilled chicken breast fillet (approx. 300g) and one skewer of grilled minced lamb (175g), served with basmati saffron rice, grilled tomato, and salad garnish 28.90

#### **48. Chelo Chenje Soltani چلو چنجه سلطانی**

One skewer of grilled lamb loin fillet pieces (approx. 270g) and one skewer of grilled minced lamb (175g), served with basmati saffron rice, grilled tomato, and salad garnish 31.90

#### **49. Chelo Shishlik چلو شیشلیک**

Tender grilled lamb chops, marinated in a traditional Persian spice blend, served with basmati saffron rice, grilled tomato, and salad garnish 34.90

#### **50. Chelo Digi (Mixed platter for 2 persons) چلو دیگی**

One skewer of grilled chicken breast fillet (approx. 300g), two finely seasoned minced lamb skewers (350g), and one skewer of lamb loin fillet pieces (approx. 270g) marinated in onions and grilled, served with basmati saffron rice and barberry rice, along with grilled peppers and tomatoes 59.90

#### **51. Makhouse Digi (for 3-4 persons) مخصوص دیگی**

One skewer of grilled chicken breast fillet (approx. 300g), two finely seasoned minced lamb skewers (350g), and one skewer of lamb loin fillet pieces (approx. 270g) marinated in onions and grilled, accompanied by two saucy dishes (Ghorme Sabzi (68) and Gheymeh (65)), a Shirazi Salad (21), and Mast-o Khair (15). Served with basmati saffron rice and barberry rice, grilled peppers, and grilled tomatoes 99.90 (A, G)

## **Braised Dishes**

#### **56. Zereshk Polo ba Morgh زرشک پلو با مرغ**

Chicken leg braised in a special sauce, served with barberry saffron rice 19.90

#### **57. Baghali Polo ba Morgh باقالی پلو با مرغ**

Chicken leg braised in a special sauce, served with basmati rice mixed with dill and fava beans 19.90

#### **58. Zereshk Polo ba Mahicheh زرشک پلو با ماهیچه**

Braised lamb shank in a special sauce, served with barberry saffron rice 23.90

#### **59. Baghali Polo ba Mahicheh باقالی پلو با ماهیچه**

Braised lamb shank in a special sauce, served with basmati rice mixed with dill and fava beans 23.90

## Stew Dishes

**61. Khoreshte Bademjan (vegan) خورش بادمجان**  
Fried eggplants in a light tomato-onion sauce, served with basmati saffron rice and a salad garnish 18.90

**62. Fesenjan (vegan) فسنجان**  
Ground and roasted walnuts in a flavorful pomegranate sauce, served with basmati saffron rice and a salad garnish 21.90 (H)

**63. Esfenaje Zaferani (vegetarian) اسفناج زعفرانی**  
Sautéed spinach, garlic, and fresh mushrooms, refined with a sheep cheese-saffron cream sauce, served with basmati saffron rice and a salad garnish 19.90 (G)

**64. Chelo Rata Tou (vegan) چلو راتاتو**  
Fried eggplants, zucchini, bell peppers, onions, potatoes, and tomatoes in a spicy tomato sauce, served with basmati saffron rice and a salad garnish 17.90

**65. Sabzijate Darbari (vegetarian) سبزیجات درباری**  
Tender imperial vegetables in a creamy tomato-cream sauce, refined with fine spices, served with basmati saffron rice and salad garnish 18.90 (G)

**66. Gheymeh قیمه**  
Tenderly braised lamb leg pieces, prepared with yellow lentils and cooked limes in a light tomato-onion sauce, served with basmati saffron rice and a salad garnish 19.90

**67. Gheymeh Bademjan قیمه بادمجان**  
Tenderly braised lamb leg pieces, prepared with fried eggplants, yellow lentils, and cooked limes in a light tomato-onion sauce, served with basmati saffron rice and a salad garnish 20.90

**68. Gheymeh Kadoo Bademjan قیمه کدو بادمجان**  
Tenderly braised lamb leg pieces, prepared with fried eggplants, zucchini, yellow lentils, and cooked limes in a light tomato-onion sauce, served with basmati saffron rice and a salad garnish 21.90

**69. Ghormeh Sabzi قورمه سبزی**  
Tenderly braised lamb leg pieces in a traditional Persian herb sauce with beans and cooked limes, served with basmati saffron rice and a salad garnish 19.90

**70. Fesenjan ba Joojeh** فسنجان با جوجه

Saffron-marinated and grilled chicken breast fillet, coated in ground and roasted walnuts in a flavorful pomegranate sauce, served with basmati saffron rice and salad garnish 23.90 (G, H)

**71. Fesenjan ba Chenjeh** فسنجان با چنجه

Saffron-marinated and grilled lamb loin fillet, coated in ground and roasted walnuts in a flavorful pomegranate sauce, served with basmati saffron rice and salad garnish 25.90 (H)

**72. Esfenaje Zaferani ba Joojeh** اسفناج زعفرانی با جوجه

Grilled chicken breast fillet with sautéed spinach, garlic, and fresh mushrooms, refined with a sheep cheese-saffron cream sauce, served with basmati saffron rice and salad garnish 21.90 (G)

**73. Esfenaje Zaferani ba Chenjeh** اسفناج زعفرانی با چنجه

Grilled lamb loin fillet with sautéed spinach, garlic, and fresh mushrooms, refined with a sheep cheese-saffron cream sauce, served with basmati saffron rice and salad garnish 23.90 (G)

**74. Morghe Mosama** مرغ مسما

Specially marinated chicken breast fillet with sautéed eggplants, zucchini, bell peppers, onions, and potatoes in a spicy tomato sauce, served with basmati saffron rice and salad garnish 20.90

**75. Zereskh Chutney ba Joojeh** زرشک چاتنی با جوجه

Grilled chicken breast fillet with a sweet-spicy chutney sauce made of mango, ginger, barberries, garlic, onions, and aromatic spices, served with basmati saffron rice and salad garnish 23.90 (G)

**76. Zereskh Chutney ba Chenjeh** زرشک چاتنی با چنجه

Grilled lamb loin fillet with a sweet-spicy chutney sauce made of mango, ginger, barberries, garlic, onions, and aromatic spices, served with basmati saffron rice and salad garnish 25.90 (G)

**77. Sabzijate Darbari ba Joojeh** سبزیجات درباری با جوجه

Grilled chicken breast fillet with tender imperial vegetables in a creamy tomato-cream sauce, refined with fine spices, served with basmati saffron rice and salad garnish 21.90 (G)

**78. sabzijate Darbari ba Chenjeh** سبزیجات درباری با چنجه

Grilled lamb loin fillet with tender imperial vegetables in a creamy tomato-cream sauce, refined with fine spices, served with basmati saffron rice and salad garnish 23.90 (G)

## **For Our Juniors**

### **81. Koobideh Junior کوبیده جونیور**

One skewer of finely seasoned minced lamb (175g), served with basmati saffron rice or French fries, grilled tomato, and salad garnish 14.90

### **82. Polo ba Morgh Junior پلو با مرغ جونیور**

Chicken leg braised in a special sauce, served with basmati saffron rice or French fries 12.90

### **83. Joojeh Junior جوجه جونیور**

Saffron-marinated and grilled chicken breast fillet (approx. 150g), served with basmati saffron rice or French fries, grilled tomato, and salad garnish 12.90

**Extra French Fries 5.90**

# Desserts

## **100. Bastani** بستنی

Homemade saffron ice cream prepared according to a traditional Persian recipe 11.90 (G)

## **101. Faloodeh** فالوده

Persian frozen dessert made with thin rice noodles in a light rosewater sorbet with lime juice 11.90

## **102. Makhlut** مخلوط

A Persian-style mix of Bastani (100) and Faloodeh (101) 13.90 (G)

## **103. Halvaye Shahaneh** حلوائی شاهانه

A delicately melting dessert made from wheat flour, butter, and rosewater, refined with cardamom and saffron, topped with baked dates (tossed in butter and coconut flakes) and served with vanilla ice cream 14.90 (A, G)

## **104. Sholeh Zard** شله زرد

Persian saffron rice pudding with rosewater, garnished with cinnamon and almonds, served with vanilla ice cream 12.90 (G, H)

## **105. Godazeye Chocolat** گدازه شکلات

Chocolate soufflé with a molten chocolate center, served with vanilla ice cream 14.90 (G)

## **106. Apfelstrudel** اشترودل سیب

Delicate strudel pastry filled with juicy apples, raisins, and cinnamon, refined with vanilla sauce or vanilla ice cream 14.90 (G)

## **107. Dessert Platter for 2–3 Persons** سینی دسر (HOUSE RECOMMENDATION)

Includes Bastani, Faloodeh, vanilla ice cream, Sholeh Zard, Halva, chocolate soufflé, and baked dates (tossed in butter and coconut flakes) 29.90 (A, G, H)

## **Water**

**Acqua Morelli (Still / Sparkling 0.25L) 3.90**

**Acqua Morelli (Still / Sprudlig 0.75L) 7.90**

## **Aperitifs**

**Martini Bianco / Rosso / Extra Dry 6.90**

**Hugo Digi 7.90**

**Lillet Wild Berry 7.90**

**Aperol Spritz 8.90**

**Campari Orange 9.90**

**Gin Martini 11.90**

**Prosecco Mionetto 5.90**

**DIGI GALAXY (non-alcoholic on request) 14.90**

**Hibiscus Glow (non-alcoholic on request) 10.90**  
(with edible hibiscus blossom)

## **Persian Drink**

**Homemade Dough 0,35L 5.50**  
Traditional Persian yogurt drink.

**Saffron Rosewater شربت زعفرانی 7,90**

**Saffron Rosewater Pearl شربت زعفرانی با تخم شربتی 8,90**

## **Soft Drinks**

**Cola / Cola Zero / Cola Light / Sprite / Fanta**  
0.33L bottle 4.50

## **Homemade Iced Teas & Lemonades**

**Pomegranate / Mango / Passion Fruit / Pineapple /  
Peach 0.4L 7.90**

## **Juices**

**Cloudy Apple Juice / Orange Juice / Mango / Pineapple  
/ Passion Fruit / Peach 0.4L 5.90**  
All juices also available as spritzers

**Lemon Water 0.33L 2,00**

## **Beers**

**Bitburger Pils 0.33L 4.50**

**Bitburger Pils 0.0 Alcohol-Free 0.33L 4.50**

**Benediktiner Wheat Beer (Cloudy) 0.5L 5.90**

**Benediktiner Wheat Beer Alcohol-Free 0.5L 5.90**

**Radler / Diesel 0.4L 4.90**

## **Red Wine by the Glass**

**Dornfelder (Germany) – Mild 5.90**

**Chianti (Italy) – Dry 6.90**

**Rioja (Spain) – Dry 7.90**

**Primitivo (Italy) – Dry 8.90**

**Malbec (Argentina) – Dry 8.90**

**Shiraz (south Africa) – Dry 8.90**

## **White Wine by the Glass**

**Pinot Grigio (Italy) – Dry 5.90**

**Riesling Röss (Rheingau) – Dry 6.90**

**Weißburgunder Röss (Rheingau) – Dry 6.90**

**Grauburgunder Röss (Rheingau) – Dry 6.90**

**Riesling (Rheinhessen) – Semi-Dry 5.90**

## **Rosé by the Glass**

**Weißherbst Rosé (Germany) – Mild 5.90**

**Pinot Noir Rosé Röss (Rheingau) – Dry 6.90**

**All wines also available as spritzers**

## **Bottled Wines – Red / White**

**Shiraz (Israel) – dry 89.90  
(House Wine)**

**Chardonnay (Israel) – dry 99.90**

**Segal Ragil White (Israel) – dry 39.90**

**Ksara Château Rouge (Lebanon) – dry 99.90**

## **Long Drinks**

**Gordon's Dry Gin & Tonic 0.2L 8.90**

**Balthasar's Eleven London dry Gin & Tonic 0.2L 10.90**

**Bombay Original Dry Gin & Tonic 0.2L 9.90**

**Gin Fizz 0.2L 8.90**

**Tequila Sunrise 0.2L 8.90**

**Screwdriver 0.2L 8.90**

**Vodka Gorbatschow 0.2L 8.90  
With Red Bull / Orange / Passion Fruit**

**Vodka Absolut 0.2L 9.90  
With Red Bull / Orange / Passion Fruit**

**Jack Daniel's & Cola 0.2L 9.90**

**Jim Beam & Cola 0.2L 9.90**

**New York Sour 0.3L 10.90**

## **DIGESTIFS**

**Sambuca 2cl 3.90**

**Ramazzotti 4cl 5.90**

**Grappa (aged 3 years) 2cl 6.90**

# **Hot Beverages**

**Chai 1.90**  
Small black tea

**Black Tea 3.50**

**Mint Tea 4.90**  
With fresh mint

**Saffron Tea 6.90**  
With saffron sugar candy

**Pomegranate Tea 5.90**  
With fresh mint

**Coffee 3.50**

**Espresso 2.90**

**Espresso Macchiato 3.50**

**Double Espresso 4.90**

**Cappuccino 4.50**

**Latte Macchiato 5.90**

**Saffron Sugar Candy 1.00**

**All prices are in euros and include VAT.**

**For information about allergens and additives, we provide a separate allergen menu.**

**Please ask our service staff – we are happy to help!**