

VALENTINE'S DAY

SET MENU

WELCOME SALAD

Sabzi khordan ba paneer va gherdo

Vegetables plater with fresh mint, basil and feta cheese served with Persian taftoon bread

COLD & HOT STARTERS

Salad e Laboo (N)

Beetroot salad, pomegranate seeds mixed with sorrel, baby carrot, walnut, cheese, & drizzled with Anar sauce.

Maast-o-Khiyar (N)

Diced cucumber, walnuts and raisins mixed with creamy yoghurt

Kofteh Anar (N)

Our chef's specialty minced lamb with yellow lintels and rice meatballs braised in pomegranate sauce.

MAIN COURSE

Joojeh Masti

Chicken breast marinated with creamy yogurt, garlic, and Persian spices

Kabab Kubide

Minced lamb, onion, Persian saffron, black crushed pepper, served with steamed saffron rice

Tikke Matsi

Charcoal grilled beef tenderloin marinating in yogurt and crushed black pepper.

Served with 3 kinds of rice.

Saffron, Zreshk & Baghali rice

DESSERT

Bastani Makhsouse Sar Ashpaz

Chef special homemade pistachio ice cream

Served with pomegranate sauce & seeds

