

KOOBIDEH

Grilled minced meat. Served with mast-o-musir, salad shirazi & saffron tahdig
189

JOOJE

Grilled saffron-marinated French corn-fed chicken thigh, finished with finely chopped pistachios & almonds. Served with mast-o-musir, salad shirazi & saur cherry tahdig
189

KHORESH-E FESENJAN (VEG)

Plant-based chicken-style pieces with walnut cream & pomegranate. Served with truffle–port wine jus, Served with mast-o-musir salad shirazi & saffron tahdig
189

KHORESH-E GHORMEH SABZI (VEG)

Plant-based chicken-style pieces with green herbs, kidney beans & dried lime
Served with mast-o-musir salad shirazi & saffron tahdig
189

SULTANI

Barg — Grilled lamb fillet
Koobideh — Grilled minced meat.
Served with mast-o-musir, egg yolk & saffron tahdig
355

RED WINE BRAISED LAMB SHANK – GHORMEH SABZI

Slow-cooked lamb shank with green herbs, kidney beans & dried lime.
Served with mast-o-musir salad shirazi & saffron tahdig
335

COD LOIN WITH SAFFRON

Butter-baked cod loin with roasted fennel, creamy potato purée & saffron lobster sauce
325