

STARTERS

The special treat for the gourmet

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| 01 | Kaschko Bademdjan
Minced and fried aubergines with Kaschk, peppermint-roasted onions, refined with garlic, Persian spices and extra bread | کَشک بادمجان | 16,99 |
| 02 | Mirza Ghassemi
Grilled and smoked aubergines with eggs und braised tomatoes, refined with garlic, Persian spices and extra bread | میرزا قاسمی | 16,99 |
| 03 | Rata Tou
Fried courgettes, red pepper, chilli, onions, potatoes and tomatoes, in a piquant Masala sauce and extra bread | راتاتو | 14,99 |
| 04 | Meygu Mango Chutney
King prawns (peeled and breaded) in a mango chutney sauce (mango, chilli, ginger, barberries, garlic, coconut, onions and spices) and salad garnish. | میگو چاتنی | 19,99 |
| 05 | Dolme
Homemade vine leaves, with vegetarian filling, served with wild garlic yoghurt and salad garnish and extra bread | دلمه | 11,99 |
| 06 | Borani
Spinach in a light garlic-yoghurt sauce and extra bread | برانی | 9,99 |
| 07 | Zeytun Parvarde
Marinated giant olives in special herb-walnut-pomegranate sauce and extra bread | زیتون پرورده | 10,99 |
| 08 | Falafel
4 deep-fried balls made from pureed chickpeas, herbs and spices, served with shirazi salad, hummus and salad garnish | فلافل | 15,99 |
| 09 | Sambose
Filled cushions of pastry with spinach, sheep's milk cheese, fresh mushrooms and garlic | سمبوسه | 14,99 |
| 10 | Mixed starter platter
A fine choice of all starters and extra bread | دیس پیش غذای متنوع | 35,00 |

GARNISHES

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|----|---|--------------|------|
| 11 | Masto Khiar
Creamy yoghurt with fine cucumber pieces and Persian herbs | ماست و خیار | 8,99 |
| 12 | Masto Musir
Creamy yoghurt with wild garlic | ماست و موسیر | 9,99 |
| 13 | Hummus nach libanesischer Art
Pureed chickpeas, sesame puree (tahina), garlic, chilli threads, lime juice and salad garnish | هوموس | 9,99 |

SOUPS

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|----|--|-----------------------|-------|
| 19 | Djo Mix soup
Barley soup with carrots and chicken,
refined with tomato cream sauce and extra bread | سوپ جو با خامه و گوجه | 11,99 |
| 20 | Djo ba Khame soup
Barley soup with carrots and chicken, refined with cream and extra bread | سوپ جو با خامه | 11,99 |
| 21 | Djo ba Godje soup
Barley soup with carrots, chicken and tomato sauce and extra bread | سوپ جو با گوجه | 11,99 |

SALADS

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| 22 | Shirazi Salad
Finely chopped tomatoes, cucumbers and onions,
refined with lime juice, served with Persian bread | سالاد شیرازی | 9,99 |
| 23 | Salad Fassel
Mixed fresh garden salad with grated sheep's milk cheese, carrots,
cucumbers, tomatoes, Giant olives and extra bread | سالاد فصل | 13,99 |
| 24 | Salad Djudje
Mixed fresh garden salad with tomatoes, cucumbers,
sheep's milk cheese, carrots, fine minced onions, giant olive,
a skewer of grilled chicken breast fillet and extra bread | سالاد جوجه | 18,99 |
| 25 | Salad Esfenadj
Mixed fresh garden salad with tomatoes, cucumbers, carrots, giant olives,
fine minced onions and fried spinach medallions (Filled cushions of pastry with
spinach, sheep's milk cheese, fresh mushrooms and garlic) and extra bread | سالاد اسفناج | 18,99 |
| 26 | Salad Bakhtiari
Mixed fresh garden salad with tomatoes, cucumbers,
sheep's milk cheese, fine minced onions, giant olives and a
mixed skewer of grilled lamb, chicken breast fillet and extra bread | سالاد بختیاری | 20,99 |
| 27 | Salat Filet-Guscht
Mixed fresh garden salad with tomatoes, cucumber, sheep's cheese,
giant olives and a skewer of grilled fillet of beef and extra bread | سالاد فیله گوشت | 21,99 |



GRILL DISHES WITH MARINADE SAUCE

CHICKEN

Chicken fillet, marinated in a lime-saffron marinade

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|----|--|-----------------|-------|
| 30 | Djudje Balutschi light spicy
Grilled chicken breast fillet, with fried fresh mushrooms, red pepper, tomatoes, potatoes, refined with a ginger-tomato-cream-sauce, chilli strings, served as side dish Basmati-saffron rice | جوجه بلوچی | 24,99 |
| 31 | Djudje Esfenaj
Grilled chicken breast fillet, with fried spinach, tomatoes, garlic und fresh mushrooms, refined with a sheep's milk cheese-cream sauce, served as side dish Basmati-saffron rice | جوجه اسفناج | 24,99 |
| 32 | Djudje Fessendjan
Grilled chicken breast fillet, in a fried-walnut-kernel-crust in delicious pomegranate sauce, served as side dish Basmati-saffron rice | جوجه فسندجان | 25,99 |
| 33 | Djudje Bandari
Grilled chicken breast fillet, in a tomato-cream-sauce with fried onions, courgettes, aubergines, tomatoes, garlic and red peppercorns, served as side dish Basmati-saffron rice | جوجه بندری | 25,99 |
| 34 | Djudje Rudbar
Grilled chicken breast fillet, with fried onions, tomatoes, olives and fresh mushrooms, in a delicious sheep's milk cheese-cream-sauce, served as side dish Basmati-saffron rice | کیاب مرغ رودبار | 25,99 |
| 35 | Djudje Beryani
Grilled chicken breast fillet, with fried walnuts, onions, fresh parsley, fresh mint, garlic, covered by a pomegranate sauce, plums and barberries, served as side dish Basmati-saffron rice | جوجه بریانی | 26,99 |
| 36 | Djudje Paniri
Fine melted grill cheese on a grilled chicken breast fillet, covered by fried courgettes, aubergines, garlic, onions and tomatoes, in a tomato-cream-sauce, served as side dish Basmati-saffron rice | جوجه پنیری | 29,99 |
| 37 | Djudje Kandelus
Grilled chicken breast fillet with fried walnuts, tomatoes, chillies, garlic, chives, cloves and goat's milk cheese, in a coriander-lime-sauce, served as side dish Basmati-saffron rice | جوجه کندلوس | 27,99 |
| 38 | Djudje Moghan
Grilled chicken breast fillet with spicy goat's milk cheese, covered by fried spinach, barberries, ginger, onions in a piquant coriander-Masala-sauce, served as side dish Basmati-saffron rice | جوجه مغان | 27,99 |
| 39 | Djudje Mango-Chutney
Grilled chicken breast fillet, coated with a Mango chutney sauce (mango with ginger, barberries, garlic, onions, grated coconut and spices), served with basmati saffron rice | جوجه چاتنی | 28,99 |

GRILL DISHES WITH MARINADE SAUCE BEEF

Grilled beef fillet, specially marinated

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|----|--|--------------|-------|
| 40 | Gusht Balutschi light spicy
Pieces of beef fillet, grilled on skewer, with fried fresh mushrooms, red pepper, tomatoes, potatoes, refined with a ginger-tomato-cream-sauce, chilli lines, served as side dish Basmati-saffron rice | گوشت بلوچی | 29,99 |
| 41 | Gusht Esfenaj
Pieces of beef fillet, grilled on skewer, with fried spinach, tomatoes, garlic und fresh mushrooms, refined with a sheep's milk cheese-cream sauce, served as side dish Basmati-saffron rice | گوشت اسفناج | 29,99 |
| 42 | Gusht Fessendjan
Pieces of beef fillet, grilled on skewer, in a fried-walnut-kernel-crust in delicious pomegranate sauce, served as side dish Basmati-saffron rice | گوشت فسندجان | 31,99 |
| 43 | Gusht Bandari
Pieces of beef fillet, grilled on skewer, in a tomato-cream-sauce with fried onions, courgettes, aubergines, tomatoes, garlic and red peppercorns, served as side dish Basmati-saffron rice | گوشت بندری | 31,99 |
| 44 | Gusht Rudbar
Pieces of beef fillet, grilled on skewer, with fried onions, tomatoes, olives and fresh mushrooms, in a delicious sheep's milk cheese-cream-sauce, served as side dish Basmati-saffron rice | گوشت رودبار | 31,99 |
| 45 | Gusht Beryani
Pieces of beef fillet, grilled on skewer, with fried walnuts, onions, fresh parsley, fresh mint, garlic, covered by a pomegranate sauce, plums and barberries, served as side dish Basmati-saffron rice | گوشت بریانی | 32,99 |
| 46 | Gusht Paniri
Fine melted grill cheese on a grilled beef fillet, Covered by fried courgettes, aubergines, garlic, onions and tomatoes, in a tomato-cream-sauce, served as side dish Basmati-saffron rice | گوشت پنیری | 33,99 |
| 47 | Gusht Kandelus
Pieces of beef fillet, grilled on skewer, with fried walnuts, tomatoes, chillies, garlic, chives, cloves and goat's milk cheese, in a coriander-lime-sauce, served as side dish Basmati-saffron rice | گوشت کندلوس | 31,99 |
| 48 | Gusht Moghan
Pieces of beef fillet, grilled on skewer, with spicy goat's milk cheese, covered by fried spinach, barberries, ginger, onions in a piquant coriander-Masala-sauce, served as side dish Basmati-saffron rice | گوشت مغان | 31,99 |
| 49 | Gusht Mango-Chutney
Pieces of beef fillet grilled on a skewer, coated with a Mango chutney sauce (mango with ginger, barberries, garlic, onions, grated coconut and spices), served with basmati saffron rice | گوشت چاتنی | 32,99 |

GRILL DISHES WITH MARINADE SAUCE

LAMB

Grilled lamb fillet, specially marinated

Dear guest ,

Our high quality LAMB MEAT from New Zealand contains 3% fat 53mg cholesterol per 100g

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| 50 | Tschendje Balutschi light spicy
Pieces of lamb fillet, grilled on skewer, with fried fresh mushrooms, red pepper, tomatoes, potatoes, refined with a ginger-tomato-cream-sauce, chilli lines, served as side dish Basmati-saffron rice | چنجه بلوچی 29,99 |
| 51 | Tschendje Esfenaj
Pieces of lamb fillet, grilled on skewer, with fried spinach, tomatoes, garlic und fresh mushrooms, refined with a sheep's milk cheese-cream sauce, served as side dish Basmati-saffron rice | چنجه اسفناج 29,99 |
| 52 | Tschendje Fessendjan
Pieces of lamb fillet, grilled on skewer, in a fried-walnut-kernel-crust in delicious pomegranate sauce, served as side dish Basmati-saffron rice | چنجه فسندجان 31,99 |
| 53 | Filet Bandari
Pieces of lamb fillet, grilled on skewer, in a tomato-cream-sauce with fried onions, courgettes, aubergines, tomatoes, garlic and red peppercorns, served as side dish Basmati-saffron rice | فیله بندری 31,99 |
| 54 | Filet Rudbar
Pieces of lamb fillet, grilled on skewer, with fried onions, tomatoes, olives and fresh mushrooms, in a delicious sheep's milk cheese-cream-sauce, served as side dish Basmati-saffron rice | فیله رودبار 31,99 |
| 55 | Filet Beryani
Pieces of lamb fillet, grilled on skewer, with fried walnuts, onions, fresh parsley, fresh mint, garlic, covered by a pomegranate sauce, plums and barberries, served as side dish Basmati-saffron rice | فیله بریانی 32,99 |
| 56 | Barg Paniri
Delicately melted grilled cheese on a grilled saddle of lamb fillet, covered by fried courgettes, aubergines, garlic, onions and tomatoes, in a tomato-cream-sauce, served as side dish Basmati-saffron rice | برگ پنیری 33,99 |
| 57 | Filet Kandelus
Lamb fillet pieces, grilled on skewer, with fried walnuts, tomatoes, chillies, garlic, chives, cloves and goat's milk cheese, in a coriander-lime-sauce, served as side dish Basmati-saffron rice | فیله کندلوس 31,99 |
| 58 | Barg Moghan
Fillets of beef tenderloin, grilled on skewer, with spicy goat's milk cheese, covered by fried spinach, barberries, ginger, onions in a piquant coriander-Masala-sauce, served as side dish Basmati-saffron rice | برگ مغان 31,99 |
| 59 | Filet Mango-Chutney
Pieces of lamb fillet grilled on a skewer, coated in a mango chutney sauce (mango with ginger, barberries, garlic, onions, grated coconut and spices), served with basmati saffron rice | فیله چاتنی 32,99 |

FISH DISHES, SERVED IN TAJIN

- 60 **Mahi Balutschi light spicy** ماهی بلوچی 24,99
Fish fillet (redfish) with fried fresh mushrooms, red pepper, tomatoes, potatoes, refined with a ginger-tomato-cream-sauce, chilli lines, served as side dish dill-bean-saffron rice
- 61 **Mahi Esfenaj** ماهی اسفناج 24,99
Fish fillet (pike-perch) with fried spinach, tomatoes, garlic und fresh mushrooms, refined with a sheep's milk cheese-cream sauce, served as side dish dill-bean-saffron rice
- 62 **Mahi Mango-Chutney** ماهی چاتنی 26,99
Fish fillet (redfish) with fried walnuts, tomatoes, chillies, garlic, chives and cloves in coriander-lime-sauce, on top goat cheese, served as side dish dill-bean-saffron rice
- 63 **Mahi Moghan** ماهی مغان 25,99
Fish fillet (pike-perch) covered by fried spinach, barberries, ginger, onions, in a piquant coriander-Masala-sauce, on top goat cheese, served as side dish dill-bean-saffron rice
- 64 **Mahi Berber** ماهی بربر 26,99
Fish fillet (pike-perch) in saffron-limes marinated vegetables, (aubergine, courgettes, chillies, pepper, onion, fresh mushrooms, olives), served as side dish dill-bean-saffron rice

KING PRAWNS SERVED IN THE TAJIN

- 65 **Meygu Balutschi light spicy** میگو بلوچی 29,99
Crispy king prawns (peeled and breaded) with fried fresh mushrooms mushrooms, red peppers, tomatoes, potatoes, refined with a ginger-tomato cream sauce ginger-tomato cream sauce and chilli threads, served with dill-bean saffron rice
- 66 **Meygu Esfenaj** میگو اسفناج 29,99
Crispy king prawns (peeled and breaded) with fried spinach, tomatoes, garlic and fresh mushrooms, finished with a feta cheese cream sauce, served with dill bean saffron rice
- 67 **Meygu Mango-Chutney** میگو چاتنی 31,99
Crispy king prawns (peeled and breaded) with a mango chutney sauce (mango with ginger, barberries, garlic, onions, grated coconut and spices), served with dill bean saffron rice
- 68 **Meygu Moghan** میگو مغان 30,99
Crispy king prawns (peeled and breaded) accompanied by fried spinach, barberries, ginger, onions, goat cheese, in a spicy coriander masala sauce, served with dill bean saffron rice
- 69 **Meygu Berber** میگو بربر 31,99
Crispy king prawns (peeled and breaded) with saffron-lime-marinated vegetables, (aubergine, courgette, pepperoni, peppers, onions, fresh mushrooms, olives), served with dill-bean-saffron rice

GRILL DISHES (WITHOUT SAUCE)

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| 70 | Tschelo Kabab Kubide
Two skewers with fine spiced minced lamb meat,
served with Basmati-saffron rice and grilled tomato | چلو کباب کوبیده | 20,99 |
| 71 | Tschelo Kabab Barg
Thin knocked saddle of lamb fillet marinated in onions
and grilled, served with Basmati-saffron rice and grilled tomato | چلو کباب برگ | 22,99 |
| 72 | Tschelo Sultani
Each one skewer of fine saddle of lamb fillet and spicy minced lamb meat,
served with Basmati-saffron rice and grilled tomato | چلو سلطانی | 25,99 |
| 73 | Djudje Kabab
Chicken breast fillet marinated in special sauce,
grilled on skewer, served with Basmati-saffron rice and grilled tomato | جوجه کباب | 20,99 |
| 74 | Tschelo Bakhtiari
A mixed skewer of lamb fillet pieces and chicken breast fillet,
grilled on skewer, served with Basmati-saffron rice and grilled tomato | چلو بختیاری | 22,99 |
| 75 | Tschelo Tschendje
Lamb fillet pieces, marinated in special sauce, grilled on skewer,
served with Basmati-saffron rice and grilled tomato | چلو چنجه | 23,99 |
| 76 | Djudje Sultani
A skewer of grilled chicken breast fillet plus a skewer of
grilled minced lamb meat, served with Basmati-saffron rice and grilled tomato | جوجه سلطانی | 24,99 |
| 77 | Tschenje Sultani
A skewer of grilled lamb fillet pieces plus a skewer of
grilled minced lamb meat, served with Basmati-saffron rice and grilled tomato | چنجه سلطانی | 25,99 |
| 78 | Tschelo Makhsus (Grill mix plate for 2 persons)
A skewer of chicken breast fillet, two fine spiced skewers of
minced lamb meat, plus a skewer of beef fillet marinated in onions
and grilled, fried tomatoes, pepper and onions,
served as side dish Basmati-saffron rice and barberries rice, with it grill tomatoes | چلو کباب مخصوص | 50,00 |
| 79 | Shiraz Platte (for 2-3 persons)
Special grill platter with sauces, salad and garnish
A skewer of chicken breast fillet, two finely spiced lamb mince
lamb mince skewers, and a skewer of grilled beef fillet, plus two sauces
(Ghorme Sabzi and Gheyne Bademdjan) as well as a Shirazi salad and
Masto Khir (creamy yoghurt with fine pieces of cucumber and Persian herbs),
served with Basmati saffron rice and Barberries rice, served with
grilled peppers and grilled tomatoes. | دیس مخصوص شیراز | 75,00 |

TAJIN DISHES

Braised lamb- or chicken, prepared in brick earth pot.

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| 80 | Zereschkpolo ba Morgh
Braised chicken drumstick cooked in a special sauce,
With barberries-saffron rice | زرشک پلو با مرغ | 18,99 |
| 81 | Baghalipolo ba Mahitsche
Braised fork tender lamb shanks in a special sauce,
with Basmati-dill-bean-rice | باقالی پلو با ماهیچه | 21,99 |
| 82 | Tajin Morgh Balutschi light spicy
Braised chicken drumstick, with fried fresh
mushrooms, red pepper, tomatoes, potatoes, refined with a
ginger-tomato-cream-sauce and chilli lines, served as side dish barberries-saffron rice | تجین مرغ بلوچی | 21,99 |
| 83 | Tajin Mahitsche Balutschi light spicy
Braised knuckle of lamb, with fried fresh mushrooms,
red pepper, tomatoes, potatoes, refined with a
ginger-tomato-cream-sauce and chilli lines, served as side dish dill-beans-rice | تجین ماهیچه بلوچی | 24,99 |
| 84 | Tajin Morgh Esfenaj
Braised chicken drumstick, with fried spinach,
tomatoes, garlic and fresh mushrooms, refined with a
sheep's milk cheese-cream-sauce, served as side dish barberries-saffron rice | تجین مرغ اسفناج | 25,99 |
| 85 | Tajin Mahitsche Esfenaj
Braised knuckle of lamb, with fried spinach, tomatoes,
garlic and fresh mushrooms, refined with a sheep's
milk cheese-cream-sauce, served as side dish Dill-bean-rice | تجین ماهیچه اسفناج | 25,99 |
| 86 | Tajin Morgh Beryani
Braised chicken drumstick, with fried walnuts, onions, fresh parsley,
fresh mint, garlic, covered by a pomegranate sauce, plums and
Barberries, served as side dish barberries-saffron rice | تجین مرغ بریانی | 22,99 |
| 87 | Tajin Mahitsche Beryani
Braised knuckle of lamb, with fried walnuts, onions, fresh parsley,
fresh mint, garlic, covered by a pomegranate sauce, plums and Barberries,
served as side dish dill-bean-rice | تجین ماهیچه بریانی | 25,99 |
| 88 | Tajin Morgh Berber
Braised chicken drumstick, in saffron-limes marinated vegetables,
(aubergine, courgettes, chillies, pepper, onion, fresh mushrooms, olives),
served as side dish Barberries-saffron rice | تجین مرغ بربر | 22,99 |
| 89 | Tajin Mahitsche Berber
Braised knuckle of lamb, in saffron-limes marinated vegetables,
(aubergine, courgettes, chillies, pepper, onion, fresh mushrooms, olives),
served as side dish barberries-saffron rice | تجین ماهیچه بربر | 25,99 |

BRAISED SAUCE DISHES

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| 90 | Ghorme Sabzi
Delicately braised pieces of meat from leg of lamb in a Persian herb sauce refined with beans and cooked limes, served as side dish Basmati-saffron rice | قورمه سبزی 19,99 |
| 91 | Khoreschte Gheyne
Delicately braised pieces of meat from leg of lamb with yellow lenses and cooked limes in a light tomato-onion-sauce and fried potatoes, served as side dish Basmati-saffron rice | قیمه 18,99 |
| 92 | Gheyne Bademdjan
Delicately braised pieces of meat from leg of lamb, prepared with fried aubergines, yellow lenses and cooked limes, in a light tomato-onion-sauce and fried potatoes, served as side dish Basmati-saffron rice | قیمه بادمجان 19,99 |
| 93 | Gheyne Kadu Bademdjan
Delicately braised pieces of meat from leg of lamb, prepared with fried aubergines, courgettes, yellow lenses and cooked limes, in a light tomato-onion-sauce and fried potatoes, served as side dish Basmati-saffron rice | قیمه کدو بادمجان 20,99 |
| 94 | Khoreschte Fessendjan
Fried chicken with powdered and fried walnut kernels in delicious pomegranate sauce, served as side dish Basmati-saffron rice | فسنجان 20,99 |
| 95 | Morghe Mossama
Specially marinated chicken breast fillet with fried courgettes, red pepper, chillies, onions and potatoes in a piquant tomato-Masala-sauce, served as side dish Basmati-saffron rice | مرغ مسما 19,99 |
| 96 | Khoreschte Morghe Beryani
Fried chicken breast fillet with fried walnuts, onions, fresh parsley, fresh mint, garlic, refined in a sauce with plums and barberries, served as side dish Basmati-saffron rice | مرغ بریانی 21,99 |
| 97 | Khoreschte Djudje Sistan
Grilled chicken with fried cauliflower, potato, tomato, coriander, onion, garlic, kummel, in a kurma-vindaloo sauce, served as side dish basmati-saffron rice | جوجه سیستان 21,99 |
| 98 | Khoreschte Guscht Sistan
Grilled beef fillet with fried cauliflower, potato, tomato, coriander, onion, garlic, kummel, in a kurma-vindaloo sauce, served as side dish basmati-saffron rice | گوشت سیستان 22,99 |
| 99 | Khoreschte Filet Sistan
Grilled lamb fillet with fried cauliflower, potato, tomato, coriander, onion, garlic, kummel, in a kurma-vindaloo sauce, served as side dish basmati-saffron rice | فیله سیستان 23,99 |

VEGETARIAN AND VEGAN DISHES

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| 100 | Tschelo Rata Tou (vegan)
Fried courgettes, red pepper, chillies, onions, potatoes and tomatoes in a piquant Masala sauce, served as side dish Basmati-saffron rice | چلو راتاتو | 16,99 |
| 101 | Tschelo Balutschi light spicy
Fried fresh mushrooms, red pepper, tomatoes, potatoes in a ginger-tomatoes-cream-sauce, chilli lines, served as side dish Basmati-saffron rice | چلو بلوچی | 17,99 |
| 102 | Tschelo Esfenadj
Fried spinach, tomatoes, garlic, fresh mushrooms, refined with a sheep's milk cheese-cream-sauce, served as side dish Basmati-saffron rice | چلو اسفناج | 18,99 |
| 103 | Schomali
Fried courgettes, aubergines, garlic, onions and tomatoes, in a tomato-cream-sauce, served as side dish Basmati-saffron rice | شمالی | 17,99 |
| 104 | Kabab Paniri (Grilled cheese)
Baked grill cheese, covered by fried courgettes, aubergines, garlic, onions and tomatoes, in a Tomato-cream-sauce, served as side dish barberries-saffron rice and Shirazi salad | کباب پنیری | 22,99 |
| 105 | Vegetable pan (vegan)
Vegetables marinated in saffron-limes and grilled, (aubergine, courgettes, chillies, pepper, onion, fresh mushrooms, olives), served as side dish barberries-saffron rice and Shirazi salad | کباب سبزی | 19,99 |
| 106 | Tschelo Kandelus
Marinated goat's milk cheese with fried walnuts, tomatoes, chillies, garlic, chives and cloves in a coriander-lime-sauce, served as side dish Basmati-saffron rice | چلو کندلوس | 19,99 |
| 107 | Tschelo Moghan
Spicy goat's milk cheese, covered by fried spinach, barberries, ginger, onions, in a piquant coriander-Masala-sauce, served as side dish Basmati-saffron rice | چلو مغان | 19,99 |
| 108 | Tschelo Sistan (vegan)
Fried cauliflower, potato, tomato, coriander, onion, garlic, kummel, in a kurma-vindaloo sauce, served as side dish basmati-saffron rice | چلو سیستان | 19,99 |
| 109 | Tschelo Beryani (vegan)
Fried walnuts, onions, fresh parsley, fresh mint, garlic, refined in a sauce with plums and barberries, served as side dish (to that!) basmati-saffron rice | چلو بریانی | 19,99 |

FOR OUR LITTLE GUESTS

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| 130 | Morph Polo Junior
Chicken drumstick cooked in special sauce, with basmati saffron rice | زرشک پلو با مرغ | 12,99 |
| 131 | Kubide Junior
A skewer of grilled minced lamb, served with basmati saffron rice and grilled tomato | چلو کباب کوبیده | 14,99 |



DESSERT

	دسر	
110 Bastani Home-made saffron-ice-cream on old traditional Persian recipe	بستنی سنتی	9,99
111 Falude Shirazi Persian Chinese noodles ice-cream in light rosewater sorbet with lime sauce	فالوده شیرازی	9,99
112 Makhlut Mixed ice cream of Bastani (saffron ice cream no. 110) and Falude (glass noodle ice cream no. 111), Persian style	مخلوط	12,99
113 Makhlut Miweh Chocolate ice cream, vanilla ice cream, pomegranate ice cream and fruit garnish	مخلوط میوه	10,99
114 Bastani Nargil Coconut ice cream garnished with chocolate sauce and fruit garnish	بستنی نارگیل	10,99
115 Shole Zard Persian rice pudding with saffron and rosewater, decorated with cinnamon and almonds, served with pomegranate ice-cream	شله زرد	10,99
116 Khorma Bastani Chocolate soufflé with delicately melted chocolate, decorated with baked dates (with coconut shavings, tossed in butter), vanilla ice cream and whipped cream.	خرما بستنی	14,99
117 Ferni Nomad-style rice pudding with vanilla sauce, cinnamon and Persian saffron ice cream, served with chocolate soufflé with delicately melted chocolate	فرنی	17,99
118 Dessert plate for 2-3 persons Bastani, falude, baked dates (with coconut shrapnel, tossed in butter), chocolate soufflé, vanilla ice cream, pomegranate ice cream, chocolate ice cream, Shole Zard, Ferni, fruit garnish and cream	دیس دسر	35,00

HOT BEVERAGES

TEA

Tea from samovar	2,99
Peppermint tea (fresh mint)	3,99
Apple tea with fresh apple slices and cloves	4,99
Shiraz-Tea	4,99
Tea with cardamom, pomegranate syrup ² , fresh mint and Persian lime juice	

COFFEE

All coffees also decaffeinated available

Persian Mocha	2,99
Sweetened Mocha with cloves, cardamom and chocolate-cream	
Coffee	2,99
Espresso	2,89
Espresso Macchiato	3,59
Double Espresso	3,99
Cappuccino mit milk or cream	3,99
Latte Macchiato	4,99

All coffees also
decaffeinated available!

PERSIAN BEVERAGES

Dough	0,21	3,99	0,41	5,49
Salty yoghurt drink with dried mint				
Sharbate Anar (Pomegranate-juice)	0,21	3,99	0,41	5,49
Also available as spritzer				

WATER, MINERAL WATER

Odenwald Quelle still	0,25 l	2,99	0,75 l	7,99
Odenwald Quelle sparkling	0,25 l	2,99	0,75 l	7,99

ALCOHOL-FREE BEVERAGES

	0,2 l	0,4 l
Coca-Cola Classic ^{1,2} / Coca-Cola light taste ^{1,2,8,12}	Bottle 3,50	4,99
Coca-Cola Zero Sugar ^{1,2,8}	Bottle 3,50	4,99
Fanta ² / Sprite	Bottle 3,50	4,99
Schweppes Bitter Lemon ^{3,9}	Bottle 3,99	
Schweppes Ginger Ale ²	Bottle 3,99	
Schweppes Tonic Water ³	Bottle 3,99	
Iced Tea lemon / Iced Tea peach	2,99	4,99
Homemade Iced Tea / Lemonade seasonal variabel, please ask our stuff		6,99

FRUITY

	0,2 l	0,4 l
Apple Spritzer (Heil)	2,99	4,69
Apple juice, unfiltered (Heil)	3,29	4,99
Orange juice (Granini)	3,49	5,49
Rhubarb nectar (Granini)	3,49	5,49
Cherry nectar (Granini)	3,49	5,49
Banana nectar (Granini)	3,49	5,49
Passion fruit nectar (Granini)	3,49	5,49
Grape juice (Granini)	3,49	5,49
Current nectar (Granini)	3,49	5,49
Kiba (Granini)	3,49	5,49
All juices also available as spritzer	—	5,49

APERITIF / PROSECCO

Martini Bianco	5 cl	7,99
Prosecco Mionetto Frizzante	0,1 l	4,99
Prosecco Aperol ^{2,3}	0,1 l	6,99
Prosecco Hibiskus (with edible hibiscus flower)	0,1 l	6,99
Spritz Aperol Aperol ^{2,3} , white wine, watter and lemon	0,2 l	6,99
Hugo Shiraz (Also available without alcohol) Prosecco, grenadine syrup ² , lime juice, mint, water	0,2 l	7,99
Hibiso (Also available without alcohol) Prosecco, Hibiscus syrup ² , edible hibiscus flower, lime juice, mint, water	0,2 l	7,99
Lillet Wildberry Lillet, mixed berries, lemonade, prosecco	0,2 l	7,99

SPARKLING WINE

Fürst von Metternich Chardonnay Sekt, Piccolo	0,2 l	8,99
Fürst von Metternich Chardonnay Sekt	0,75 l	22,99
Veuve Clicquot	0,75 l	99,00
Moët & Chandon	0,75 l	99,00

BEERS

Schmucker Meister-Pils draught	0,3 l	3,59
Schmucker non alcohol-free	0,33 l	3,59
Schmucker Yeast wheat draught	0,5 l	4,99
Schmucker Wheat dark / clear	0,5 l	4,99
Schmucker Yeast wheat alcohol-free	0,5 l	4,99
Schmucker Banana wheat beer	0,5 l	4,99
Radler	0,4 l	4,49
Diesel ^{1,2}	0,4 l	4,49

APPLE WINE FROM HEIL

Apple wine pure / sweet / sour	0,25 l	2,89
	0,5 l	4,79

SPIRITS

Jack Daniel's ²	4	cl	7,99
Rémy Martin V.S.O.P.	4	cl	9,99
Pakdis Vodka with grenadine syrup ² and lime juice	2	cl	3,99
Vodka	2	cl	3,99
Tequila	2	cl	3,99

DIGESTIFS

Sambuca	2	cl	3,99
Ramazotti	4	cl	5,99
Grappa 3 years old	2	cl	7,99
Cornel cherry brandy (from Armenia)	2	cl	9,99
Mulberry brandy (from Armenia)	2	cl	9,99

LONGDRINKS

Vodka Lemon ^{2,9}	0,2	l	9,99
Vodka Orange	0,2	l	9,99
Vodka Cherry	0,2	l	9,99
Wodka Pomegranate	0,2	l	9,99
Gin Tonic ³	0,2	l	9,99
Jackie Cola ^{1,2}	0,2	l	9,99
Gordon's Dry Gin Tonic ³	0,2	l	9,99

Other Gin varieties on request.

WINES

OPEN WHITE WINES

Heppenheimer Stemmler	Germany	0,2	1	5,99
Frascati	Italy	0,2	1	7,99
Pinot Grigio	Italy	0,2	1	7,99
La Tentation Bordeaux AOC (house wine) This wine amazes with effervescent freshness, aromas, low acidity, dry yet mild taste and energetic taste and energetic character. The variety of aromas with green pear, citrus fruits, freshly mown grass seduces.	France	0,2	1	8,99
Blanc de Cana light white wine with mellifluous hint, with intensive flavour of peach and quince	Lebanon	0,2	1	8,99
Angora Beyaz Spicy, with power	Turkey	0,2	1	8,99
Segal Ragil Semillon with fruity flavour	Israel	0,2	1	8,99
Zouina Blanc In this cuvée, the aromatic and expressive Sauvignon Blanc with the pleasing Chardonnay forms a harmonious combination, Fine citrus aromas paired with notes of exotic fruits.	Marokko	0,2	1	8,99
Wine spritzer (sour / sweet)		0,2	1	6,99

ROSÉ WINES


Portugieser Weißherbst Sweet, fruity	Germany	0,2	1	6,99
Sogni D'Oro (house wine) A rosé made from white wine grapes, thanks to a special whim of nature. The Pinot Grigio grape variety is a white grape white grape varieties, but the berry skins are reddish.	Italy	0,2	1	7,99
Moulin Montarels Syrah Rosé Fresh and full-bodied, on the nose a complex palette of floral floral notes and red fruits (raspberry (raspberry, blackcurrant and cherry).	France	0,2	1	8,99

OPEN RED WINES

Dornfelder mild	Germany	0,2	1	5,99
Chianti dry, fine-fruity	Italy	0,2	1	7,99
Rioja rich of bouquet, smooth	Spain	0,2	1	8,99
Syrah Moulin Montarels (house wine I) „Own-label“ as passepartout and companion to dishes	France	0,2	1	8,99
Rouge de Cana (house wine II) Cruvee from Cabernet Sauvignon, Grenache, Syrah and Cinsault, an elegant and expressive wine, suitable for beef and lamb	Lebanon	0,2	1	9,99
L 'Harmonie Bordeaux AOC (house wine III) The typical duet of the grape varieties, however, in a finely balanced ratio makes this wine so special: berry special: berry Cabernet meets smooth Merlot. Dry, with pleasant depth and little acidity, it is a pure pleasure.	France	0,2	1	8,99
Ksar Rouge Light and fresh from Beni M'Tir	Morocco	0,2	1	8,99
Angora Kirmizi Hearty, spicy from the region Ankara Kalecik	Turkey	0,2	1	8,49
Segal Ragil Light texture, Beaujolais-type. Also well-cooled	Israel	0,2	1	8,49
Granados - Pomegranate wine Red, semi-dry, fruity, light, served cold	Armenia	0,2	1	8,99



BOTTLED WINES ROSÉ / WHITE WINE

Sidi Brahim grenache Syrah (Rosé) Delicate salmon pink hue. Lively freshness with aromas of red berries and exotic fruits. A hint of mint on the finish.	Tunisia	0,75 l	29,99
Emozione Puglia IGT  The special thing about this not everyday wine: Malvasia is powerful and Sauvignon is fresh and aromatic, Traminer is spicy and fruity. and fruity. This unique combination comes with the purity of the organic grape variety, making the wine a source of elegance and finesse.	Italy	0,75 l	29,99
Surprise For full-bodied wines, the Sémillon grape variety is famous, as the variety gives the wines a unique full-bodied and oily texture. In duet with Sauvignon, this wine with low acidity offers a unique compression of aromatic ingredients, which makes the wine so rich and complex	France	0,75 l	39,99
Clos de Gat Chardonnay 100% Chardonnay from the top three wine-priority in Israel . With 89 to 95 points ; weather with Rogov or Parker. Handpicked grapes, 12 kept in wooden barrels. And the result is a harmonic aroma of fruit and wood with long lasting finish, and nicely drinkable till 7 years after harvest.	Israel	0,75 l	59,99
Bargylus Grapvine grown on clay and lime ground 900 m above the sea level. A bright yellow-colour with light green stiches . In the nose a distinct smell of lime and fresh mint. In palate a refreshing, rich and fruity with a smooth acidity and long lasting elegant finish.	Syria	0,75 l	79,99

BOTTLED WINES RED WINE

Ksara Prieuré Hearty red one from the Békaa Valley, known as top-region for wine-growing since the medieval crusades. Powerful and dry	Lebanon	0,75 l	29,99
La Stella Riserva  This wine comes from the heart of Tuscany. The combination of intense ruby red colour, aroma notes of cherry, plum and black pepper, strong but soft taste on the palate, makes this wine so extraordinary. The gentle drop, full-bodied and spicy with a fine herbal note, is a shining star (La Stella) in the wine sky.	Italy	0,75 l	34,99
La Passion What power and what passion (La Passion)! This noble wine is an exquisite drop with a complex bouquet, fruity aromas and low acidity. and low acidity. With a velvety character, it can also be stored and matured for years.	France	0,75 l	39,99
Domaine de Sahari This composition of Cabernet Sauvignon and Merlot comes from the best Morocco, at an altitude of 600 m, protected by the Atlas mountain range. Aged in oak barrels. Aromas of black and red fruits with hints of tobacco and leather.	Tunisia	0,75 l	39,99
Rothschild / Ausières From the youngest plantations of the „Barons de Rothschild / Lafite” in the abbey property Ausières in Languedoc near Narbonne. 70% CAB, 30% Shiraz; smooth, charming	France	0,75 l	39,99

BOTTLED WINES RED WINE

Egeo Shiraz In between it has been rewarded in Europe many times. Many years the rewards were mostly gold and silver medals. One of the highly creation and idea of the is having Kavaklidere, which is one of the eldest private wine factory in Turkey, which is a very succinct style from bouquet level through aroma till finish.	Turkey	0,75 l	49,99
Shiraz Clos de Gat All grapes from own harvest of the location of Kibbutz Ha'arel. At Parker up to 95 points. Sort-typical, mild red one.	Israel	0,75 l	69,99
Chateau Roslane Rouge The only premier of Cru Lage from Morocco.in Coteaux de l'Atlas, has been classified in 2044 from the familie of Brahim and Reda Zniber. Very soft and long lasting, suggested to mild sauce, braised and also chicken. The wine has been awarded with a Medal by Meiningers "Mundu Vini"	Morocco	0,75 l	79,99
Bargylus Syrah, Cabernet Sauvignon and Melot A complex red wine with dark-red colour with purple reflection. The well-balanced smell of black fruits, pepper and peonies .In the palate a tasty, strong and well-textured with light Tannine and a long lasting flavoured finish.	Syria	0,75 l	89,99

EXCLUSIVE WINE

Château Léoville Poyferré 1982, AOC Saint Julien-Beychelle, Grand Cru Classe, Dezxieme Cru since 1855 The sort and variety of Cuvee: 58% Cabernet Sauvignon, 31% Merlot, 9% Petit Verdot, 2% Cabernet Franc, non- filtered, 22 months in wooden barrel, Parker 95 points, " the '82 is a great wine" The positive side is that the climate in this year was a great benefit for the quality. At the end of 80's a well-known oenologist Michell Rolland took over the responsibility of the place. " This wine is closed to its optimum", said the oenologist," the flowery bouquet, virtue and sweet Tannine, 'brachiales' Finale".	French	0,75 l	1200,00
Château Pontet Canet 1990, AOC Pauillac Since 1855 the Chateau(5.th growth) is classified as the brilliant wine production. Aforesaid it is for its agricultural use under the power of Lenscherrn de Castillon. Later during the 100th years of the war, it had been possessed to the royal family of England . Many neighbours were impressed by the quality's development of Chateau: Mouton, Lafite-Rothdvhild, Latour, Segur, Brane, d'Armailhac, Pontet. Since 1975 went under the power of the Tesseron family and cellarer Jean-Michel and council of oenologist Michel Rolland. The best part war since 2010 as the first biggest biodynamic Chateaux in which instead of tracks, horses and carts has been used. It is reigned finally with handpick process from Cabernet Sauvignon 60%, Merlot 33%, Cabernet Franc 5%, and Petit Verdot 2%. Since 1990 the position has worked its way with its wonderful colleagues, (a 25 years old of it is a good suggestion).	French	0,75 l	490,00

Ingredients of beverages & food

¹caffeinated, ²with colourant(s), ³with quinine, ⁴with taurine, ⁵with sulphur dioxide, ⁶with blackening agent, ⁷with phosphate, ⁸with sweetener(s), ⁹with antioxidants, ¹⁰with preservative(s), ¹¹contains a source of phenylalanine, ¹² with flavour enhancer(s), ¹³with milk protein, ¹⁴axed, beans: calcium chloride,olives: citric acid, saffron contains E110 and E102

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