

Hot Starters

1. Mirza Ghassemi **6€**

Grilled eggplant, mixed with eggs, tomato sauce, onion and garlic
Served with Iranian bread with sesame.

2. Kashk-O-Bademjan **6€**

The braised eggplant mixed with garlic, seasoned with herbs, topped with dried mint, sautéed onions and sour milk
Served with Iranian bread with sesame.

3. Dolmeh Barge Mou **4€**

Cooked grape leaves with rice, chick peas, tarragon, basil, parsley, chives and rosemary
Served with Iranian bread with sesame seeds.

4. Sabzi Koko **6€**

special vegetables, eggs and garlic
Served with Iranian bread with sesame .

5. Scampi with garlic **11€**

Scampi with fresh cream, garlic and curry
served with rice Persian saffron and salad.

Cold starters

- 1. Mast-O-Khiar** 3€
Yogurt, cucumber, dried mint
- 2. Mast-O-Mosir** 3€
Yogurt, garlic, Wild Mountain
- 3. Mast-O-Borani** 3€
Yogurt, spinach, garlic, olive oil
- 4. Sabzi Khordan Panir** 4€
Iranian fresh cheese, mint, basil, tarragon and walnuts
- 5. Zeitoun Parvardeh** 3€
Pitted olives, concentrated pomegranate, walnuts and garlic
- 6. Torshi** 3€
Pickled vegetables
(Garlic, pepper, cauliflower, carrot, beet, eggplant)
- 7. Khiarshoor** 3€
Pickles with garlic, parsley, basil and tarragon
- 8. Zeitoun** 3€
Mixed olives
- 9. Salade Olivieh** 4.50€
Potato, boiled egg, pickles, chicken, peas, mixed with mayonnaise
Served with Iranian bread with sesame.

Salads

- 1. Salade Caspian** 6€
Combination of lettuce, cucumber, tomato, onion, fresh vegetables, carrots, corn and chicken
Served with Iranian bread with sesame.
- 2. Salade Shirazi** 3.5€
Mixture of tomato, cucumber, onion with our traditional sauce
Served with Iranian bread with sesame

Meat and Vegetarian Stew Dishes

1. Ghormeh Sabzi

12.50€

Mixed sautéed vegetables (parsley, leeks, mint, coriander, fennel leaves Greek), cooked with red beans, lemon dry pieces of lamb
Served with saffron rice and Persian salad.

2. Gheimeh Bademdjan

12.50€

Dishes of minced lamb and chickpeas with eggplant, tomatoes and preserved lemons
Served with rice Persian saffron.

3. Fessendjan

14.50€

Plate with toasted walnuts, pomegranate concentrate, chicken and sugar
Served with rice Persian saffron.

4. Gheymeh Sibzamini

12.50€

Dish of lamb, chickpeas, fried and preserved lemons
Served with rice Persian saffron.

5. Bamieh

12.50€

Dish with okra mixed with pieces of lamb, tomatoes, onions and lemon juice
Served with rice Persian saffron.

Soups

1. Ache Reshteh

6€

Soup based noodles Iranian sour milk and lentils, mixed with red beans, chick peas and pulses
Served with Iranian bread with sesame

2. Soupe Djo

6€

Cooked mixture of barley, onion, carrot and parsley
Served with Iranian bread with sesame.

Rice, meat and fish

1. Baghali Polo Ba Morgh **11€**

Persian rice mixed with dill weed and beans with saffron
Served with marinated chicken thighs.

2. Baghali Polo Ba Mahitcheh **16€**

Persian rice mixed with dill weed and beans with saffron
Served with seasoned lamb shanks.

3. Zereshk Polo Ba Morgh **11€**

Persian rice mixed with barberries, saffron and little sugar
Served with marinated chicken thighs.

4. Zereshk Polo Ba Mahitche **16€**

Persian rice mixed with barberries, saffron and little sugar
Served with seasoned lamb shanks.

5. Sabzi Polo Ba Mahi (poisson) **16€**

Persian rice mixed with coriander, dill and garlic
Served with fillet of sole, marinated and seasoned.

6. Scampi with garlic **20€**

Scampi with fresh cream, garlic and curry
Served with rice persian saffron and salad.

7. Scampi home **20€**

Scampi marinate in saffron, spices and grilled
Served with rice persian saffron and salad

Marinated skewers

1. Kabab Koubideh **10€**

Juicy skewers of ground lamb, mixed with grilled onions
Served with rice Persian saffron, tomatoes and salad.

2. Kabab Barg **14€**

A skewer of lamb fillet, especially seasoned and grilled
Served with rice Persian saffron, tomatoes and salad.

3. Kabab Tchendjeh **13€**

A skewer of filet mignon, marinated and grilled
Served with rice Persian saffron, tomatoes and salad.

4. Djoudjeh Kabab Bi Ostokhan **12€**

Skewer of chicken breast, marinated with saffron and spices, grilled
Served with rice Persian saffron, tomatoes and salad.

5. Kabab Soltani **16€**

Combination of skewered lamb fillet seasoned and juicy skewer of lamb
mixed with onions, roasted
Served with rice Persian saffron, tomatoes and salad.

6. Kabab Bakhtiari **16€**

A skewer of filet mignon combined lamb and chicken, marinated and
seasoned
Served with rice Persian saffron, tomatoes and salad.

7. Kabab Makhlout **20€**

Combination of two skewers:
A skewer of filet mignon of lamb and chicken, marinated and grilled
A juicy skewer of ground lamb, mixed with onion, toasted
Served with rice Persian saffron, tomatoes and salad.

8. Kabab shirazi

15€

Combination with a skewer of chicken breast marinated in saffron and grilled skewer of juicy lamb mixed with onions, toasted Persian rice served with saffron, tomatoes and salad

9. Kabab caspian

20€

Combination with a skewer of lamb fillet, seasoned and particularly with a skewer of filet mignon, marinated and grilled Persian rice served with saffron, tomatoes and salad

10. Shishlik kabab

19,50€

Marinated and roasted calf rib steak

Been used with Persian rice for the saffron, tomatoes and salad



Menu caspian 23€

Hot entry:

Mirza Ghassemi

or

kashk-O- Bademjan

or

Djo soup

Input cold

Mast-O-Khiar or Mast-O-Mosir

Plat:

Kabab makhlout

dessert:

Iranian tea or bakhlava

Menu Royal caspian

Menu caspian min for two **30€ pp**

hot entry:

Mirza Ghassemi more Kashk-O-Bademjan

Input cold:

Mast-O-Khiar & Mast-O-Mosir

Plat :

Choice between two stews (except fessenjan)

Or

Baghali Polo Ba Mahitcheh

more

Kabab Makhlout

Dessert :

Bakhlava & iranien tea

Drinks Mineral

Doogh (Iranian drink yoghurt)		2.50€
Pepsi		2€
Pepsi max		2€
Fanta		2€
Sprite		2€
Eau plate	2€	1/2 3,50€
Eau Gazeuse	2€	1/2 3,50€
Schweppes Agrumes		2€
Schweppes Indian Tonic		2€
Ice Tea		2€
Ice Tea Pêche		2€
Ice Tea Green		2€

Organic fruit juice

Orange Juice	2.50€
Peach Juice	2.50€
Pineapple Juice	2.50€
Tomato Juice	2.50€
Fruit Cocktail	2.50€

Hot Drinks

Traditional Iranian Tea scented	2€
Black tea flavored with mint Iran	2€
Black tea	2€
Green tea	2€
Chamomile tea	2€
Coffee	2.20€
Decaffeinated coffee	2.20€
Espresso	2.20€
Cappuccino	2,50€
Hot Chocolate	2,50€



Beer

Duvel	3.20€
Karmeliet triple	3.30€
Leffe Blonde	3€
Leffe Brune	3€
Carlsberg	2.50€
Hoegaarden Blanche	2.50€
Kriek	3€
Bière maison	3€

Aperitif

Porto Rouge	3€
Porto Blanc	3€
Martini Rouge	3€
Marti Blanc	3€
Amaretto	4.50€
Baileys	4.50€
Ricard	4.50€

Alcohol

Jack Daniels	5.50€
Chivas	5.50€
Havana Club (Rhum)	5.50€
Tequila	3€
Cognac	4.50€
Vodca	4.50€
Vodca Rouge	4.50€
J&B	4.50€

Desserts

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|---|-----------|
| 1. Bastani | 6€ |
| Persian Ice cream made with saffron, cream and nuts. | |
| 2. Faloudeh | 6€ |
| Persian noodle sorbet with a hint of lemon juice | |
| 3. MIX (Bastani & Faloudeh & Fruités) | 7€ |
| 4. Dame Blanche | |
| 5. Baghlava | 3€ |

Wine

Un verre	2.50€
¼ carafe	4€
½ carafe	7€
Une bouteille	14€

