

STARTERS

The special treat for the gourmet

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| 01 | Kaschko Bademdjan
Minced and fried aubergines with Kaschko, peppermint-roasted onions, refined with garlic and Persian spices and extra bread | کاشکبادمجان | 16,99 |
| 02 | Mirza Ghassemi
Grilled and smoked aubergines with eggs und braised tomatoes, refined with garlic und Persian spices and extra bread | میرزاقاسمی | 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 | Sambose
Filled cushions of pastry with spinach, sheep's milk cheese, fresh mushrooms and garlic | سمبوسه | 14,99 |
| 05 | Sambose Reyhani
Filled cushions of pastry with basil, aubergines, garlic, dried tomatoes, fresh mushrooms, goase cheese and salad garniture | سمبوسه ریحانی | 15,99 |
| 06 | Meygu-Chutney
Shrimps (breaded and peeled) in a mango-chutney sauce (mango, chilli, ginger, barberries, garlic, coconut, onions and spices), with it oriental bread | میگو چاتنی | 19,99 |
| 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 of pureed chickpeas, herbs and spices. spices, served with Shirazi salad, hummus and salad garnish | فالافل | 15,99 |
| 09 | Dolme
Home-made filled wine leaves with wild garlic-yoghurt and extra bread | دلمه | 11,99 |
| 10 | Mixed starter platter for 2-3 persons
A fine choice of all starters, with it oriental bread | دیس پیش غذا | 35,00 |



GARNISHES

All side dishes are served with oriental bread

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| 11 | Masto Khiar
Creamy yoghurt with fine cucumber pieces | ماست و خیار | 8,99 |
| 12 | Masto Musir
Creamy yoghurt with wild garlic | ماست و موسیر | 9,99 |
| 13 | Hummus Lebanese style
Pureed chick peas, sesame-mush (Tahina), garlic, olive oil, chilli powder, lime juice and salad garniture | هوموس | 9,99 |
| 14 | Borani
Fine minced spinach in a light garlic-yoghurt sauce and extra bread | برانی | 9,99 |

SOUPS

All soups are served with oriental bread

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| 15 | Djo ba Khame soup
Barley soup with carrots and chicken, refined with cream, Persian style | سوپ جو با خامه | 11,99 |
| 16 | Djo ba Godje soup
Barley soup with carrots, chicken and tomato sauce, Persian style | سوپ جو با گوجه | 11,99 |
| 17 | Suppe Djo Mix
Barley soup with carrots and chicken, refined with Tomato cream sauce, Persian style | سوپ جو با خامه و گوجه | 11,99 |

SALADS

All salads are served with oriental bread

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|----|---|---------------|-------|
| 20 | Shirazi Salad Persian style
Fine chopped tomatoes, cucumbers, onions and parsley, refined with lime juice | سالاد شیرازی | 9,99 |
| 21 | Taboulé-Salad Syrian style
Fine minced parsley, tomatoes, onions, wheat semolina and limes | سالاد تابوله | 9,99 |
| 22 | Salad Fassl
Mixed fresh garden salad with grated sheep's milk cheese, carrots, cucumbers, tomatoes and Giant olives | سالاد فصل | 13,99 |
| 23 | Salad Djudje
Mixed fresh garden salad with tomatoes, cucumbers, sheep's milk cheese, carrots, fine minced onions, giant olive and a skewer of grilled chicken breast fillet | سالاد جوجه | 18,99 |
| 24 | Salad Bakhtiari
Mixed fresh garden salad with tomatoes, cucumbers, sheep's milk cheese, fine minced onions, giant olive, a mixed skewer of grilled lamb and chicken breast fillet | سالاد بختیاری | 20,99 |
| 25 | Salad Esfenadj
Mixed fresh garden salad with tomatoes, cucumbers, carrots, giant olives, fine minced onions and fried spinach medallions | سالاد اسفناج | 18,99 |

GRILL DISHES WITH MARINADE SAUCE

CHICKEN

Chicken fillet, marinated in a lime-saffron marinade

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|----|---|-----------------|-------|
| 30 | Djudje Balutschi <i>light spicy</i>
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 Mango-Chutney
Grilled chicken breast fillet, covered by a mango-chutney-sauce (mango with ginger, barberries, garlic, coconut shavings and spices), served as side dish Basmati-saffron-rice | جوجه چاتنی | 28,99 |
| 38 | Djudje Tschupan
Grilled chicken breast fillet with sheep's milk cheese, green chillies, fresh mushrooms, cocktail tomatoes and garlic in a mint-cream-sauce, served as side dish Basmati-saffron-rice | جوجه چوپان | 27,99 |
| 39 | Djudje Reyhani <i>spicy</i>
Grilled chicken breast file, Eggplant, Balsamic, dried tomato, mushroom, garlic, goats cheese mixed with juicy Masala-cream sauce, served as side dish Basmati-saffron-rice | جوجه ریحانی | 27,99 |

GRILL DISHES WITH MARINADE SAUCE

BEEF

Grilled beef fillet, specially marinated

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|----|---|--------------|-------|
| 40 | Gusht Balutschi <i>light spicy</i>
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 Mango-Chutney
Pieces of beef fillet, grilled on skewer, covered by a mango-chutney-sauce (mango with ginger, barberries, garlic, coconut shavings and spices), served as side dish Basmati-saffron-rice | گوشت چاتنی | 32,99 |
| 48 | Gusht Tschupan
Pieces of beef fillet, grilled on skewer, with sheep's milk cheese, green chillies, fresh mushrooms, cocktail tomatoes and garlic in a mint-cream-sauce, served as side dish Basmati-saffron-rice | گوشت چوپان | 31,99 |
| 49 | Gusht Reyhani <i>spicy</i>
Beef pieces grilled on skewer, Eggplant, Balsamic, dried tomato, mushroom, garlic, goats cheese mixed with juicy Masala-cream sauce, served as side dish Basmati-saffron-rice | گوشت ریحانی | 31,99 |

GRILL DISHES WITH MARINADE SAUCE

LAMB

Grilled lamb fillet, specially marinated

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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 فسناجان | 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 Mango Chutney
Lamb fillet pieces, grilled on skewer, covered by a mango-chutney-sauce (mango with ginger, barberries, garlic, coconut shavings and spices), served as side dish Basmati-saffron-rice | فیله چاتنی | 32,99 |
| 58 | Barg Tschupan
Saddle of lamb fillet, grilled on skewer, with sheep's milk cheese, green chillies, fresh mushrooms, cocktail tomatoes and garlic in a mint-cream-sauce, served as side dish Basmati-saffron-rice | برگ چوپان | 31,99 |
| 59 | Filet Reyhani spicy
Lamb pieces grilled on skewer, Eggplant, Balsamic, dried tomato, mushroom, garlic, goats cheese mixed with juicy Masala-cream sauce, served as side dish Basmati-saffron-rice | فیله ریحانی | 31,99 |

FISH DISHES, SERVED IN TAJIN

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| 60 | Mahi Balutschi light spicy
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 | ماهی بلوچی 24,99 |
| 61 | Mahi Esfenaj
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 | ماهی اسفناج 24,99 |
| 62 | Mahi Mango-Chutney
Fish fillet (Lake Victoria perch) covered by a piquant
mango-chutney-sauce (mango with chilli, ginger, barberries,
garlic, coconut and spices), served as side dish dill-bean-saffron-rice | ماهی چاتنی 26,99 |
| 63 | Mahi Reyhani spicy
Fish's filet (pike-perch), Eggplant, Balsamic, dried tomato,
mushroom, garlic, goats cheese mixed with juicy Masala-cream sauce,
served as side dish Basmati-saffron-rice | ماهی ریحانی 26,99 |
| 64 | Mahi Tschupan
Fish fillet (pike-perch) with sheep's milk cheese, green chillies,
fresh mushrooms, cocktail tomatoes and garlic in a mint-cream-sauce,
served as side dish dill-bean-saffron-rice | ماهی چوپان 26,99 |

KING PRAWNS SERVED IN THE TAJIN

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| 65 | Meygu Balutschi light spicy
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 | میگو بلوچی 29,99 |
| 66 | Meygu Esfenaj
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 | میگو اسفناج 29,99 |
| 67 | Meygu Mango-Chutney
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 | میگو چاتنی 31,99 |
| 68 | Meygu Reyhani spicy
Crispy king prawns (peeled and breaded), Eggplant, Balsamic, dried tomato,
mushroom, garlic, goats cheese mixed with juicy Masala-cream sauce,
served as side dish Basmati-saffron-rice | میگو ریحانی 31,99 |
| 69 | Meygu Tschupan
Crispy king prawns (peeled and breaded) with sheep's milk cheese, green chillies,
fresh mushrooms, cocktail tomatoes and garlic in a mint-cream-sauce,
served as side dish dill-bean-saffron-rice | میگو چوپان 31,99 |

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 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 finely spiced lamb mince
lamb skewers, and a skewer of beef fillet marinated in onions and
grilled marinated in onions and grilled, served with Basmati saffron rice
and Barberries rice, served with grilled peppers and grilled tomatoes. | چلو کباب مخصوص | 50,00 |
| 79 | Djadoo 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 Khiaar (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 جادو | 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 knuckle of lamb 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 | تازین 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 | تازین 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 | تازین مرغ اسفناج | 22,99 |
| 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 | تازین 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 Basmati-saffron-rice | تازین 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 Basmati-saffron-rice | تازین ماهیچه بریانی | 25,99 |
| 88 | Tajin Morgh Berber
Braised chicken drumstick, in saffron-limes
marinated vegetables, (aubergines, courgettes, chillies, pepper,
onion, fresh mushrooms, olives), served as side dish Barberries-saffron-rice | تازین مرغ بربر | 22,99 |
| 89 | Tajin Mahitsche Berber
Braised knuckle of lamb, in saffron-limes
marinated vegetables, (aubergines, courgettes, chillies, pepper,
onion, fresh mushrooms, olives), served as side dish dill-beans-rice | تازین ماهیچه بربر | 25,99 |

BRAISED SAUCE DISHES

- 90 **Ghorme Sabzi** قورمه سبزی 19,99
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
- 91 **Khoreschte Gheyme** قیمه 18,99
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
- 92 **Gheyme Bademdjan** قیمه بادمجان 19,99
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
- 93 **Gheyme Kadu Bademdjan** قیمه کدو بادمجان 20,99
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
- 94 **Khoreschte Fessendjan** فسنجان 20,99
Fried chicken with powdered and fried walnut kernels in delicious pomegranate sauce, served as side dish Basmati-saffron-rice
- 95 **Morghe Mossama** مرغ مسما 19,99
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
- 96 **Khoreschte Morghe Beryani** مرغ بریانی 21,99
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
- 97 **Khoreschte Gusht Reyhani** گوشت ریحانی 24,99
Fried beef's filet small pieces Eggplant, Balsamic, dried tomato, mushroom, garlic, goats cheese mixed with juicy Masala-cream sauce, served as side dish Basmati- saffron-rice.



VEGETARIAN DISHES

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| 100 Tschelo Rata Tou (vegan) | چلو راتاتو | 16,99 |
| Fried courgettes, red pepper, chillies, onions, potatoes and tomatoes in a piquant Masala sauce, served as side dish Basmati-saffron-rice | | |
| 101 Tschelo Balutschi light spicy | چلو بلوچی | 17,99 |
| Fried fresh mushrooms, red pepper, tomatoes, potatoes in a ginger-tomatoes-cream-sauce, chilli lines, served as side dish Basmati-saffron-rice | | |
| 102 Tschelo Esfenadj | چلو اسفناج | 18,99 |
| Fried spinach, tomatoes, garlic, fresh mushrooms, Refined with a sheep's milk cheese-cream-sauce, served as side dish Basmati-saffron-rice | | |
| 103 Schomali | شمالی | 17,99 |
| Fried courgettes, aubergines, garlic, onions and tomatoes, in a tomato-cream-sauce, served as side dish Basmati-saffron-rice | | |
| 104 Kabab Paniri (Grilled cheese) | کباب پنیری | 22,99 |
| Baked grill cheese, covered by fried courgettes, aubergines, garlic, onions, tomatoes, in a Tomato-cream-sauce, served as side dish barberries-saffron-rice and Shirazi salad | | |
| 105 Vegetable pan (vegan) | کباب سبزی | 19,99 |
| 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 | | |
| 106 Tschelo Reyhani | چلو ریحانی | 20,99 |
| Fried Eggplant, Balsamic, dried tomato, mushroom, garlic, goats cheese mixed with juicy Masala-cream sauce, served as side dish Basmati – saffron-rice | | |
| 107 Tschelo Fessendjan (vegan) | چلو فسندجان | 19,99 |
| Ground and fried walnut kernels in tasty pomegranate sauce, served as side dish basmati saffron-rice and Shirazi salad | | |
| 108 Tschelo Beryani (vegan) | چلو بریانی | 20,99 |
| Fried walnuts, onions, fresh parsley, fresh mint, garlic, in a barberry plum pomegranate sauce, served as side dish basmati saffron-rice and Shirazi salad | | |
| 109 Khoreshhte Kadu Badenjan (vegan) | کدو بادمجان | 20,99 |
| Fried aubergines, courgettes, yellow lenses and boiled limes, in a light tomato and onion sauce and roasted potatoes, served with basmati saffron rice | | |



FOR OUR LITTLE GUESTS

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| 120 | Morph Polo Junior
Chicken drumstick cooked in special sauce, with basmati saffron rice | زرشک پلو با مرغ | 12,99 |
| 121 | Kubide Junior
A skewer of grilled minced lamb, served with basmati saffron rice and grilled tomato | چلو کباب کوبیده | 14,99 |

DESSERT

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| 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 | Shole Zard
Persian rice pudding with saffron and rosewater, decorated with cinnamon and almonds, served with pomegranate ice-cream | شله زرد | 10,99 |
| 115 | Bastani Nargil
Coconut ice cream garnished with chocolate sauce and fruit garnish | بستنی نارگیل | 11,99 |
| 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
Rice pudding nomad style, with vanilla sauce, cinnamon and Persian saffron ice cream, served with chocolate soufflé with delicately melted chocolate | فرنی | 17,99 |
| 118 | Madjun
Homemade hot dumpling filled with bananas, coconut, ground walnuts, sultanas, vanilla sauce, cinnamon and barberries, served with pomegranate ice cream | معجون | 14,99 |
| 119 | Dessert plate for 2-3 persons
Bastani, Falude, Vanilla Ice Cream, Pomegranate Ice Cream, chocolate ice cream, Shole Zard, rice pudding, chocolate soufflé, baked dates (with coconut coconut shrapnel, tossed in butter), Madjun with fruit garnish and cream | دیس دسر | 35,00 |

HOT BEVERAGES

Black Tea with Kardamom	2,99
Peppermint tea (fresh mint)	3,99
Apple tea with fresh apple slices and cloves	4,99
Djadoo-Tea Tea with pomegranate syrup, fresh mint and Persian lime juice	4,99
Djadoo-Tea with dates Tea with pomegranate syrup, fresh mint, Persian lime juice, with it dates	5,49
Hibiscus-Tea Tea with edible hibiscus flower, hibiscus syrup and Persian lime juice	4,99
Hibiscus-Special Tea with edible hibiscus flower, hibiscus syrup, fresh mint and Persian lime juice	5,49
Sahlep (decaffeinated) served in espresso cup Wild orchid roots refined with ground cinnamon, Milk, decorated with pistachios and hazelnuts	3,69
Persian Mocha Sweetened mocha with cloves, cardamom, chocolate cream and chocolate sauce	2,99
Oriental mocha with dates Sweetened mocha with cloves, cardamom, white cream, date syrup and a date	3,69

COFFEE

All coffees also decaffeinated available

Coffee	2,99
Espresso	2,89
Espresso macchiato	3,59
Double Espresso	3,99
Cappuccino with milk or cream	3,99
Latte macchiato	4,99

PERSIAN BEVERAGES

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

APERITIF / PROSECCO

Prosecco Mionetto Frizzante	0,1 l	4,99
Prosecco Aperol ²	0,1 l	6,99
Prosecco Hibiskus with edible hibiscus flower	0,1 l	6,99
Martini Bianco	5 cl	7,99
Spritz Aperol Aperol ² , white wine, water and lemon	0,2 l	6,99
Hugo Djadoo (also available without alcohol) Prosecco, pomegranate syrup ² , lime juice, mint, mineral water	0,2 l	7,99
Hibisco (also available without alcohol) Prosecco, hibiscus syrup ² , edible hibiscus flower, lime juice, mint, mineral water	0,2 l	7,99
Lillet Wildberry Lillet, mixed berries, lemonade, prosecco	0,2 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

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

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
Grape juice (Granini)	3,49	5,49
Current nectar (Granini)	3,49	5,49
Banana nectar (Granini)	3,49	5,49
Passion fruit nectar (Granini)	3,49	5,49
Multi vitamin juice (Granini)	3,49	5,49
Kiba (Granini)	3,49	5,49
All juices also available as spritzer	—	5,49

BEERS

Schmucker Meister-Pils draught	0,3 l	3,59
Schmucker 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 Cola ^{1,2} wheat beer	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
Apple wine pure / sweet / sour	0,5 l	4,79

SPARKLING WINE

Fürst von Metternich Chardonnay Sekt, Piccolo	0,2 l	8,99
Fürst von Metternich Chardonnay Sekt	0,75 l	22,90
Veuve Clicquot	0,75 l	99,00
Moët & Chandon	0,75 l	99,00

SPIRITS

Jack Daniel's ²	4 cl	7,99
Rémy Martin V.S.O.P.	4 cl	9,99
Pakdis Vodka with pomegranate 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
Ramazzotti	4 cl	5,99
Grappa 3 years old	2 cl	7,99
Mulberry brandy (from Armenia)	2 cl	9,99
Cornel cherry 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
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.

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

WINES

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 WIINES

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

RED WINE

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 WHITE / ROSÉ 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

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