

منا

FOR THE TABLE

مازه MAZEH

نان BREADS

ROASTED GARLIC KHOBZ

pan-fried whole wheat honey bread 4

MANAKISH ZA'ATAR

flatbread with za'atar & urfa pepper served with yogurt 8

NAAN

nigella seed, cumin, oregano, coriander fresh from our taboon 4

PITA

warm & fluffy out of the wood-fired oven 4

BARBARI

leavened persian flat bread 4



ACCESSORIES 2

ZA'ATAR OIL

roasted garlic, paprika

TOUM

raw garlic, turnip

AMBA

peach, mustard seed, fenugreek, turmeric

TARATOR

tahini, lemon, cumin

DUKKAH

pistachio, hazelnut, cashew, sumac, cumin, sesame

ZHOUG

cilantro, serrano, cardamom

HARISSA MAYO

HOUSE TORSHI
(PICKLES)
cauliflower, carrot, apricot 6

ZEYTOON PARVARDEH
(GRILLED OLIVES)
walnut, pomegranate, mint 7

MAJDOULI CHEESE
lebanese braided cheese, za'atar 9

SABZI KHORDAN
(FRESH HERB PLATTER)
hyssop, mint, feta, lemon, cucumber, radish, walnuts 21

FALAFEL
tahini, lemon, peach amba, pickled peppers 12

SPICED NUTS 7

SALATIM PLATTER 38

hummus, muhammara, cucumber yogurt, green tahini, shallot yogurt, pickles, olives served with naan, roasted garlic fry bread, pita

MAAST O MOUSIR
(SHALLOT YOGURT)
onion blossoms, zaatar oil, served with pita 12

GREEN TAHINI
black lime, fennel, served with pita 12

MAAST O KHIAR
(CUCUMBER YOGURT)
nasturtium, green apple, poppy seed, served with barbari 12

HUMMUS BI TAHINA
garlic oil, lemon, cumin, served with naan 12

CHICKEN SHAWARMA HUMMUS
served with naan 16

MUHAMMARA
roasted red pepper, walnut, herbs, served with roasted garlic fry bread 12

KABOBS

كباب

ALL SERVED WITH BARIBARI. ROASTED TOMATO EZME. SUMAC ONIONS. TOUM

BEEF KOOBIDEH
black pepper, onion, parsley 21

JOOJEH CHICKEN
saffron, turmeric and yogurt marinated chicken breast 21

STEAK KABOB SHISHLIK
onion and sumac marinated wanderer beef babette 26

SOLTANI PLATTER
two beef koobideh two chicken joojeh, grilled veggies, toum & cucumber yogurt, basmati rice 84

GRILLED VEGETABLE SKEWER
market vegetables, zhoug, tahini 18

SALMON SKEWER
harissa marinated scottish salmon, green onion, shishito pepper 26

LARGE PLATES FROM THE FIRE

BRAISED & GRILLED LAMB SHANK
greens, black lime, green garbanzo, fenugreek, served with tahdig 56

WHOLE FISH
red chermoula, tarator, saffron rice 72

SWEETS

دسرھا

SAFFRON ICE CREAM **PISTACHIO ICE CREAM** **MARKET SORBET**
with candy floss & wafer 8

KNAFEH SUNDAE
shredded filo, sweetened cheese, orange blossom syrup, pistachio, seasonal accompaniments. 12

FRESH FRUIT & CORIANDER WHIP (FOR TWO)
pakistani mulberries, tasting of dates, melons & stone fruit 26

FALOODEH
rose, lime, saffron ice cream 11

سبزیجات GARDEN

SHIRAZI SALAD
tomato, cucumber, garlic, mint, basil, verjus 14

TUNA TABBOULEH
tuna, corn, peach amba, black olive, red quinoa 18

GEM LETTUCE FATTOUSH
feta dressing, mint, hazelnut, breadcrumb, shanklish cheese 14

FIRE ROASTED CAULIFLOWER
sun dried tomato, preserved lemon, cumin, dukkah 14

TAH DIG

saffron crispy rice, vermicelli, yogurt 12

CHICKEN TAHCHIN

saffron crispy rice, shredded chicken, apricot and prune, barberry, almond 22

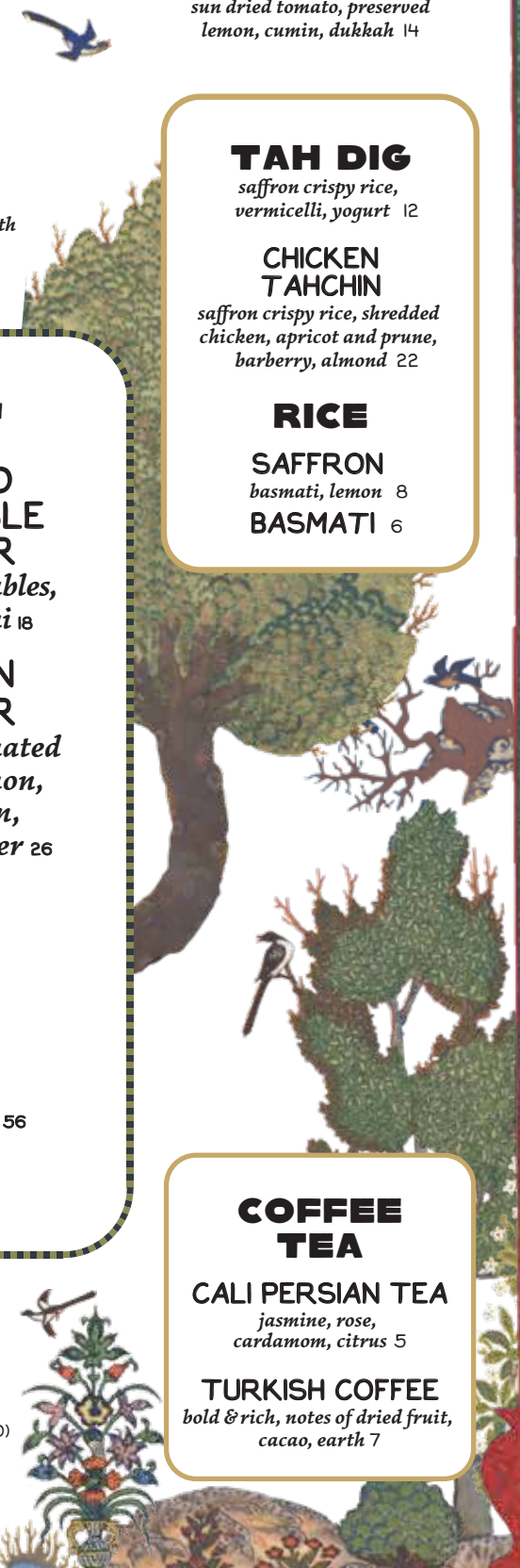
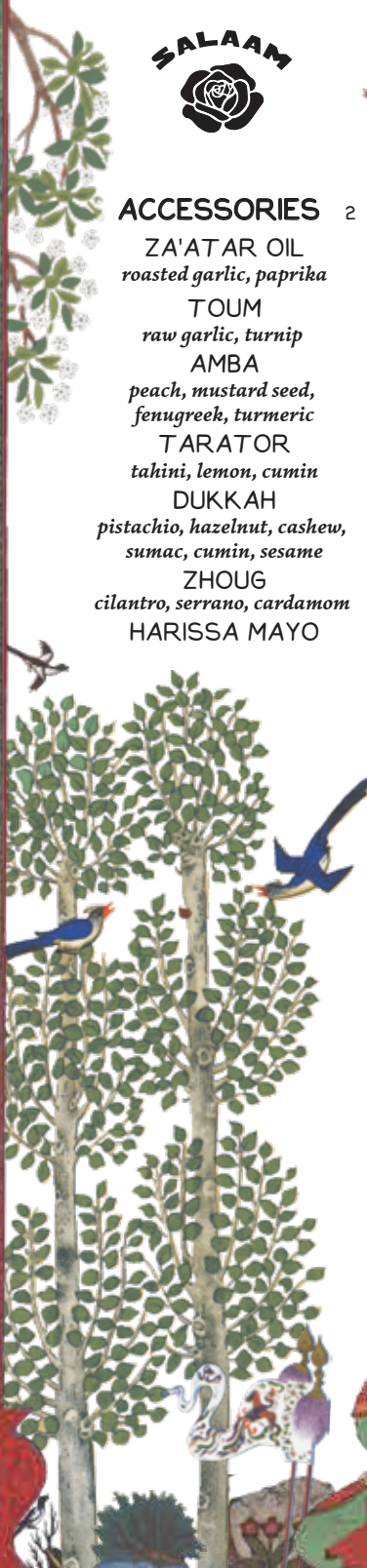
RICE

SAFFRON basmati, lemon 8
BASMATI 6

COFFEE TEA

CALI PERSIAN TEA
jasmine, rose, cardamom, citrus 5

TURKISH COFFEE
bold & rich, notes of dried fruit, cacao, earth 7





سازمان

مجلس شورای اسلامی تهران

COCKTAILS

منوی نوشیدنی

MAJDA

montenegro, ginger, moroccan mint tea, lemon, sparkling wine 15

MOROCCAN SPRITZ.
THINK MINTEAPALMTREES

LALEH

vodka, cilantro, tomato, manzanilla, red pepper, lime 16

ROASTED BY FIRE. A VEGETAL SOUR

RUG DEALER

cognac, amontillado, honey, saffron, rose, lemon 16

THE NOTEABLE GOLD RUSH.
SAFFRON KISSED

RED SEA RITUAL

gin, punt e mes, trail mix, cinnamon, cumin, lemon 16

ARMY NAVY OF THE MIDDLE EAST

CAMEL CLUTCH

jamaican rum, aged rhum, pomegranate tonic, walnut falernum, persian lime, grapefruit, arak, aromatic bitters 18

TEHRAN GOES FULL TIKI.
LIFE AFTER DEATH

FOOZOO

pineapple rum, bourbon, coconut kefir, mango, salt, orange, turmeric, passionfruit, lemon, pineapple 17

LASSI GONE PERSIAN TROPICS

AZIZAM

rum, arak, cardamom, banana, coconut, pineapple, lime 17

SEASIDE. SUNBATHED. ARAK-ALADA

BEDOUIN BREW

aged rum, pasubio, toasted coconut cream, cardamom, turmeric, orange blossom, espresso 17

WHITE RUSSIAN ON
A MAGIC CARPET RIDE

RIAD

rye, cognac, honey, saffron, rose, amaro dilei, arak, aromatic bitters 16

FANCIER. PERHAPS FANCIEST
OLD FASHIONED

SAZ'ARAK

bourbon, arak, apricot, falernum, peychaud's bitters 16

A.K.A SAZERAC. COMPELLING
YET FIGURATIVE

AZADEH

apple brandy, scotch, fig, bergamot, amaro montenegro, lavender 16

ELEGANT YET RHYTHMIC.
SAVOIR-FAIRE

JOON

vodka, leila house brine, dry vermouth, fenugreek, torshi 19

THE ULTIMATE PERSIAN MARTINI.
SLIGHTLY DIRTY. VERY HABIBI

FOR SHARING

DATE NIGHT (FOR TWO)

aged rhum agricole, moscatel, amaro meletti, tea, milk, molasses, apricot sherbet 25

TURKISH DELIGHT. SHERBET. DESSERT COCKTAIL. ADVENTURING

CARAVAN 75 (FOR TWO)

overproof gin, atōst aperitif, pistachio orgeat, lemon, sparkling wine 32

FRENCH 75. CHEERS TO YOU

TANGIER TWILIGHT (FOR FOUR)

apple brandy, japanese whisky, pomegranate, amaro nardini, ruby port, california persian tea 42

HOT TODDY. WARM. INVITING. COMMUNAL

LION'S MILK (PER SERVING)

traditional arak service, leila's way 17

NON-SPIRITED

TONIK

pomegranate tonic, walnut falernum, grapefruit, lime, arabic pepsi 13

KALADA

coconut, cardamom, turmeric, pineapple, lime 12

LASSI

mango, coconut kefir, turmeric, passionfruit, orange, pineapple, lemon 12

BEER

FALL BREWING

let's go ipa 7

ALMAZA

pilsner 7