

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 | 15,99 |
| 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 | 10,99 |
| 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 | 10,99 |
| 21 | Taboulé-Salad Syrian style
Fine minced parsley, tomatoes, onions, wheat semolina and limes | سالاد تابوله | 10,99 |
| 22 | Salad Fassl
Mixed fresh garden salad with grated sheep's milk cheese, carrots, cucumbers, tomatoes and Giant olives | سالاد فصل | 14,99 |
| 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 | 19,99 |
| 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 | 21,99 |
| 25 | Salad Esfenadj
Mixed fresh garden salad with tomatoes, cucumbers, carrots, giant olives, fine minced onions and fried spinach medallions | سالاد اسفناج | 19,99 |

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 | 25,99 |
| 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 | 25,99 |
| 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 | 26,99 |
| 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 | 26,99 |
| 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 | کباب مرغ رودبار | 26,99 |
| 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 | 27,99 |
| 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 | 30,99 |
| 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 | 29,99 |
| 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 | 28,99 |
| 39 | Djudje Reyhani spicy
Grilled chicken breast fillet, Eggplant, Balsamic, dried tomato, mushroom, garlic, goats cheese mixed with juicy Masala-cream sauce, served as side dish Basmati-saffron-rice | جوجه ریحانی | 29,99 |

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 | 34,99 |
| 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 | 33,99 |
| 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 | 32,99 |
| 49 | Gusht Reyhani spicy
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 | 33,99 |

GRILL DISHES WITH MARINADE SAUCE

LAMB

Grilled lamb fillet, specially marinated

- 50 Tschendje Balutschi **light spicy** چنجه بلوچی 29,99
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
- 51 Tschendje Esfenaj چنجه اسفناج 29,99
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
- 52 Tschendje Fessendjan چنجه فسندجان 31,99
Pieces of lamb fillet, grilled on skewer, in a fried-walnut-kernel-crust in delicious pomegranate sauce, served as side dish Basmati-saffron-rice
- 53 Filet Bandari فیله بندری 31,99
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
- 54 Filet Rudbar فیله رودبار 31,99
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
- 55 Filet Beryani فیله بریانی 32,99
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
- 56 Barg Paniri برگ پنیری 34,99
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
- 57 Filet Mango Chutney فیله چاتنی 33,99
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
- 58 Barg Tschupan برگ چوپان 32,99
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
- 59 Filet Reyhani **spicy** فیله ریحانی 33,99
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

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 (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
- 63 Mahi Reyhani **spicy** ماهی ریحانی 26,99
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
- 64 Mahi Tschupan ماهی چوپان 26,99
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

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 Reyhani **spicy** میگو ریحانی 31,99
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
- 69 Meygu Tschupan میگو چوپان 31,99
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

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 | 21,99 |
| 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 | 24,99 |
| 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 | 29,99 |
| 73 | Djudje Kabab
Chicken breast fillet marinated in special sauce,
grilled on skewer, served with Basmati-saffron-rice and grilled tomato | جوجه کباب | 21,99 |
| 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 | 23,99 |
| 75 | Tschelo Tschendje
Lamb fillet pieces, marinated in special sauce, grilled on skewer,
served with Basmati-saffron-rice and grilled tomato | چلو چنجه | 24,99 |
| 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 | 27,99 |
| 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 | 29,99 |
| 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 3 sauces, salad and garnish
A skewer of chicken breast fillet, two finely spiced minced lamb skewers and a skewer of gril-
led beef fillet. Served with three sauce dishes (Ghorm Sabzi, Gheymeh Bademjan and Tschelo
Esfenaj), Baghali Polo ba Mahiche 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 barberry rice,
served with peppers and grilled tomatoes. | دیس مخصوص جادو | 90,00 |

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 | 19,99 |
| 81 | Baghalipolo ba Mahitsche
Braised knuckle of lamb in a special sauce,
with dill-bean-saffron rice | باقالی پلو با ماهیچه | 23,99 |
| 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 | تاژین مرغ بلوچی | 23,99 |
| 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-bean-saffron rice | تاژین ماهیچه بلوچی | 27,99 |
| 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 | تاژین مرغ اسفناج | 23,99 |
| 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-saffron rice | تاژین ماهیچه اسفناج | 27,99 |
| 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 | تاژین مرغ بریانی | 24,99 |
| 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-saffron rice | تاژین ماهیچه بریانی | 28,99 |
| 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 | تاژین مرغ بربر | 24,99 |
| 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-bean-saffron rice | تاژین ماهیچه بربر | 28,99 |

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** **spicy** گوشت ریحانی 24,99
Fried beef's fillet 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)
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, tomatoes, in a Tomato-cream-sauce, served as side dish barberries-saffron-rice and Shirazi salad | کباب پنیری | 23,99 |
| 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 Reyhani
Fried Eggplant, Balsamic, dried tomato, mushroom, garlic, goats cheese mixed with juicy Masala-cream sauce, served as side dish Basmati – saffron-rice | چلو ریحانی | 20,99 |
| 107 | Tschelo Fessendjan (vegan)
Ground and fried walnut kernels in tasty pomegranate sauce, served as side dish basmati saffron-rice and Shirazi salad | چلو فسندجان | 19,99 |
| 108 | Tschelo Beryani (vegan)
Fried walnuts, onions, fresh parsley, fresh mint, garlic, in a barberry plum pomegranate sauce, served as side dish basmati saffron-rice and Shirazi salad | چلو بریانی | 20,99 |
| 109 | Khoreshte Kadu Badenjan (vegan)
Fried aubergines, courgettes, yellow lenses and boiled limes, in a light tomato and onion sauce and roasted potatoes, served with basmati saffron rice | کدو بادمجان | 21,99 |



FOR OUR LITTLE GUESTS

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| 120 | Morgh 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
House recommendation
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	3,49
Peppermint tea (fresh mint)	4,99
Apple tea with fresh apple slices and cloves	5,99
Djadoo-Tea Tea with pomegranate syrup, fresh mint and Persian lime juice	5,99
Djadoo-Tea with dates	6,49
Tea with pomegranate syrup, fresh mint, Persian lime juice, with it dates	
Hibiscus-Tea	4,99
Tea with edible hibiscus flower, hibiscus syrup and Persian lime juice	
Hibiscus-Special	5,99
Tea with edible hibiscus flower, hibiscus syrup, fresh mint and Persian lime juice	
Sahlep (decaffeinated) served in espresso cup	3,99
Wild orchid roots refined with ground cinnamon, Milk, decorated with pistachios and hazelnuts	
Persian Mocha	4,99
Sweetened mocha with cloves, cardamom, chocolate cream and chocolate sauce	
Oriental mocha with dates	5,49
Sweetened mocha with cloves, cardamom, white cream, date syrup and a date	

COFFEE

All types of coffee are also available decaffeinated, except Persian mocha!

Coffee	3,49
Espresso	2,99
Espresso macchiato	3,99
Double Espresso	4,99
Cappuccino with milk or cream	4,49
Latte macchiato	4,99

ORIENTAL BEVERAGES

Dough	0,21	3,99	0,41	5,99
Salty yoghurt drink with dried mint				
Sharbate Anar (Pomegranate-juice)	0,21	4,49	0,41	6,99
Also available as spritzer				

APERITIF / PROSECCO

Prosecco Mionetto Frizzante	0,1 l	5,99
Prosecco Aperol ²	0,1 l	7,99
Prosecco Hibiskus with edible hibiscus flower	0,1 l	7,99
Martini Bianco	5 cl	8,99
Spritz Aperol Aperol ² , white wine, watter and lemon	0,2 l	7,99
Hugo Djadoo (also available without alcohol) Prosecco, pomegranate syrup ² , lime juice, mint, mineral water	0,2 l	8,99
Hibisgo (also available without alcohol) Prosecco, hibiscus syrup ² , edible hibiscus flower, lime juice, mint, mineral water	0,2 l	8,99
Lillet Wildberry Lillet, mixed berries, lemonade, prosecco	0,2 l	8,99

ALCOHOL-FREE BEVERAGES

	0,2 l	0,4 l
Coca-Cola Classic ^{1,2} / Coca-Cola light taste ^{1,2,8,12}	Bottle 3,49	4,99
Coca-Cola Zero Sugar ^{1,2,8}	Bottle 3,49	4,99
Fanta ² / Sprite	Bottle 3,49	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	3,49	5,99
Homemade Iced Tea / Lemonade seasonal variabel, please ask our stuff	—	7,99

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)	3,49	5,49
Apple juice, unfiltered (Heil)	3,99	5,99
Orange juice (Granini)	3,99	5,99
Rhubarb nectar (Granini)	3,99	5,99
Cherry nectar (Granini)	3,99	5,99
Grape juice (Granini)	3,99	5,99
Current nectar (Granini)	3,99	5,99
Banana nectar (Granini)	3,99	5,99
Passion fruit nectar (Granini)	3,99	5,99
Multi vitamin juice (Granini)	3,99	5,99
Kiba (Granini)	3,99	5,99
All juices also available as spritzer	—	5,49

BEERS

Schmucker Meister-Pils draught	0,3 l	3,79
Schmucker alcohol-free	0,33 l	3,79
Schmucker Yeast wheat draught	0,5 l	5,59
Schmucker Wheat dark / clear	0,5 l	5,59
Schmucker Yeast wheat alcohol-free	0,5 l	5,59
Schmucker Cola ^{1,2} wheat beer	0,5 l	5,59
Schmucker Banana wheat beer	0,5 l	5,59
Radler	0,4 l	4,99
Diesel ^{1,2}	0,4 l	4,99

APPLE WINE FROM HEIL

Apple wine pure / sweet / sour	0,25 l	3,49
Apple wine pure / sweet / sour	0,5 l	4,99

SPARKLING WINE

Fürst von Metternich Chardonnay Sekt, Piccolo	0,2 l	9,99
Fürst von Metternich Chardonnay Sekt	0,75 l	24,90
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	6,99
Pinot Grigio	Italy	0,2	1	7,99
La Baume Saint-Paul Sauvignon Blanc (house wine I) A fresh white wine from France with flavours of citrus fruits and green apples. It has a mineral finish	France	0,2	1	8,99
Duo des Mers (house wine II) A fresh white wine with aromas of tropical fruits and floral notes.	France	0,2	1	9,99
Angora Beyaz Spicy, with power	Turkey	0,2	1	8,99
Segal Ragil Semillon with fruity flavour Semillon with a fruity flavour. The variety of flavours with green pear, citrus fruits and freshly mown grass is enticing.	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.	Morocco	0,2	1	8,99
Wine spritzer (sour / sweet)		0,2	1	7,99

ROSÉ WINES

Portugieser Weißherbst Sweet, fruity	Germany	0,2	1	6,99
La Baume Rosé ((house wine) dry) A dry French rosé that delights with fresh flavours of strawberries and raspberries.	France	0,2	1	8,99
Bree Pinot Noir Rose feinherb A tart French rosé that impresses with fruity notes and a pleasant sweetness.	France	0,2	1	9,99

RED WINE

Dornfelder mild	Germany	0,2	1	6,99
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
Epicuro Primitivo Puglia IGP (house wine II) A dry Italian red wine with strong aromas of dark fruit and spicy notes	Italy	0,2	1	9,99
Persian Kiss (house wine III) A full-bodied Spanish red wine that offers rich flavours of ripe berries and fine spices. It has a pleasant depth and softness that makes it an ideal companion for festive occasions.	Spain	0,2	1	9,99
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	8,99
Segal Ragil Light texture, Beaujolais-type. Also well-cooled	Israel	0,2	1	8,99
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
Château Ksara Blanc de Blancs trocken A fresh Lebanese white wine with flavours of citrus fruits and white flowers.	Lebanon	0,75 l	39,99
Monte del Frà Cà del Magro Custoza DOC Superiore An Italian white wine with fine aromas of green apples and floral notes.	Italy	0,75 l	49,99
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
Chardonnay Bourgogne - Domaine A classic French Chardonnay that delights with notes of ripe apples and a hint of vanilla.	France	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
Los Vascos Cabernet Sauvignon dry A powerful Chilean red wine that delights with flavours of dark berries and a subtle spiciness.	Chile	0,75 l	34,99
Vecciano Toscana IGT trocken A dry red wine from Italy that scores with ripe cherry notes and a hint of Mediterranean herbs.	Italy	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.	Morocco	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
L'Antesi Primitivo dry This Italian red wine impresses with intense aromas of black fruits and a light spice profile.	Italy	0,75 l	79,99
KWV Cabinet Sauvignon dry A dry red wine from South Africa with aromas of black currants and fine oak notes.	South Africa	0,75 l	79,99

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".	France	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).	France	0,75 l	490,00

Djadoo - Catering

For companies and private

The magic of our kitchen will accompany you to the place of your choice.

Our professional team is at your disposal.

Contact us!



Djadoo - Voucher

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