



— TASTE OF —  
**PERSIA**

Authentic Persian Cuisine





## SIMORGH

A mythical bird of Persian culture, symbolising wisdom, rebirth, and renewal. Inspired by classical Persian miniature art.

# INTRODUCTION

For thousands of years, **Persia** has stood at the crossroads of culture, trade, and civilisation. From the ancient Achaemenid Empire to the poetry of **Hafez** and **Rumi**, Persian history is shaped by hospitality, craftsmanship, and a deep respect for balance and nature. Food has always played a central role in this culture, bringing together fragrant herbs, slow-cooked dishes, and carefully layered flavours that reflect both the land and its people.

The cuisine at **Taste of Persia** is deeply rooted in Persian culinary tradition. Some dishes may also be found in Greek and Turkish cuisines, reflecting centuries of cultural exchange and historical change throughout the region. Despite these influences, the essence of Persian cooking has remained unchanged. All meat served at Taste of Persia is prepared according to halal guidelines, an important consideration for many guests.

**GOLESTAN PALACE IN TEHRAN**  
Historic Qajar palace in Tehran, Iran.

# DRINKS

Available all day

## SOFT DRINKS

|                                                                      |                                                                                     |      |
|----------------------------------------------------------------------|-------------------------------------------------------------------------------------|------|
| Still Water                                                          |    | 3.9  |
|                                                                      |    | 6.9  |
| Sparkling Water                                                      |    | 4.1  |
|                                                                      |    | 7.1  |
| Cola                                                                 |                                                                                     | 4.1  |
| Fanta                                                                |                                                                                     | 4.1  |
| Sprite                                                               |                                                                                     | 4.1  |
| Homemade Doogh                                                       |  | 5    |
|                                                                      |  | 12.5 |
| Traditional Persian yogurt drink with dried mint and a hint of salt. |                                                                                     |      |
| Bitter Lemon                                                         |                                                                                     | 4.4  |
| Tonic                                                                |                                                                                     | 4.4  |
| Ice Tea                                                              |                                                                                     | 4.4  |
| Fresh Orange Juice                                                   |                                                                                     | 4.9  |

## HOT DRINKS

|                    |           |                 |
|--------------------|-----------|-----------------|
| Espresso           |           | 3.6             |
| Double Espresso    |           | 4.1             |
| Espresso Macchiato |           | 3.95            |
| Black Coffee       | S   M   L | 3.9   5.2   6.4 |
| Cortado            | S   M   L | 4   5.3   6.5   |
| Flat White         | S   M   L | 4.2   5.5   6.7 |
| Cappuccino         | S   M   L | 4.2   5.4   6.6 |
| Café Latte         | S   L     | 4.6   5.9       |
| Hot Chocolate      |           | 5.1             |
| Mocha              |           | 5.4             |
| Chai Latte         |           | 5.3             |
| Chai Latte Dirty   |           | 6.1             |
| Matcha Tea         |           | 5.3             |
| Matcha Latte       |           | 5.6             |

## ICE COFFEE & MATCHA

|                                                                         |     |
|-------------------------------------------------------------------------|-----|
| Iced Long Black                                                         | 4.6 |
| Iced Latte                                                              | 5.3 |
| Iced Mocha                                                              | 6.1 |
| Freddo Espresso                                                         | 4.6 |
| Freddo Cappuccino                                                       | 5.3 |
| Iced Matcha Latte                                                       | 6.2 |
| Flavoured Iced Matcha                                                   | 6.9 |
| (Strawberry, Mango, Peach, Pistachio, Vanilla, Blueberry, Passionfruit) |     |
| Alternative Milk                                                        | 0.7 |
| (Oat, Soya, Coconut, Almond)                                            |     |
| Syrup                                                                   | 0.7 |
| (Cinnamon, Caramel, Maple Spice, Hazelnut, Coconut, Vanilla)            |     |
| Decaf Coffee                                                            | 0.9 |
| Whipped Cream                                                           | 0.7 |

## TEA

|                  |     |
|------------------|-----|
| Persian Tea      | 5.1 |
| Fresh Ginger Tea | 4.4 |
| Fresh Mint Tea   | 4.4 |
| White Tea        | 4.3 |
| Green Tea        | 4.3 |

MAQBARATOSHOARA (MAUSOLEUM OF POETS) IN TABRIZ  
Modern monument honoring Iran's many poets

# ICED DRINKS

## ICED MATCHA LATTE

Layered matcha, milk, and ice create a fresh balance of earthy green tea and gentle sweetness. Cool, vibrant, and energising, a modern way to enjoy a centuries-old tradition.



## CAPPUCCINO

A classic Italian coffee made with espresso and gently steamed milk, finished with soft foam. Balanced, comforting, and defined by its smooth warmth and subtle bitterness.



## MATCHA LATTE

Finely ground green tea blended with warm milk, creating a smooth, earthy flavour with gentle sweetness. A modern interpretation of a centuries-old Japanese tea tradition.

# HOT DRINKS

# DRINKS

Available all day

## WINES

### RED WINE

|         |                                                                                     |     |  |    |
|---------|-------------------------------------------------------------------------------------|-----|--|----|
| Shiraz  |    | 6.2 |  | 35 |
| Merlot  |   | 6   |  | 33 |
| Chianti |  | 6   |  | 33 |

### WHITE WINE

|            |                                                                                     |     |  |    |
|------------|-------------------------------------------------------------------------------------|-----|--|----|
| Chardonnay |  | 6.2 |  | 35 |
| Sauvignon  |  | 5.8 |  | 33 |
| Pinot      |  | 6.2 |  | 35 |

### ROSÉ

|      |                                                                                     |     |  |    |
|------|-------------------------------------------------------------------------------------|-----|--|----|
| Rosé |  | 5.8 |  | 33 |
|------|-------------------------------------------------------------------------------------|-----|--|----|

## BEERS

|            |     |
|------------|-----|
| Heineken   | 4.2 |
| Hertog Jan | 4.5 |
| Radler     | 4.5 |

## COCKTAILS

|                   |      |
|-------------------|------|
| Pornstar Martini  | 14   |
| Moscow Mule       | 12.5 |
| Espresso Martini  | 14   |
| Aperol Spritz     | 11.5 |
| Gin Tonic         | 11.5 |
| Hugo Spritz       | 11.5 |
| Mojito            | 12   |
| Strawberry Mojito | 12.5 |
| Piña Colada       | 12.5 |
| Mimosa            | 11   |

All cocktails are freshly prepared.

## THE HISTORIC CITY OF YAZD

Ancient desert city in the heart of Iran with beautiful windcatchers

# COCKTAILS



## MOJITO

Fresh mint, lime, and sparkling soda come together in this Cuban classic. Bright, cooling, and endlessly refreshing.



## PORNSTAR MARTINI

A smooth blend of vanilla vodka and passionfruit, finished with a light foam. Bold, tropical, and indulgent by design.

# BREAKFAST



## GRANOLA BOWL

Creamy coconut yogurt and red fruits infused with rosewater; topped with seasonal fruits, crunchy granola, chia seeds, cinnamon, pistachio, and honey.

# BREAKFAST & LUNCH

Served until 16:30

## GRAN-oh-LA-LA

**Granola Bowl** 15.4

Creamy coconut yogurt and red fruits infused with rosewater, topped with seasonal fruits, crunchy granola, chia seeds, cinnamon, pistachio, and honey.

## PANINI

**Mozza Pesto Classico** 11

Mozzarella, green pesto and tomato.

**Feta Honey Walnut Crush** 12.6

Warm feta with honey and crunchy walnuts.

**Smoked Chicken Melt** 13.9

Smoked chicken with saffron truffle mayo and cheese.

## EXTRA FLAVOR BOOSTERS

Available with sandwiches, salads & panini

|                   |     |
|-------------------|-----|
| Gluten-Free Bread | 2.5 |
| Vegan Cheese      | 2.5 |
| Boiled Egg        | 2.5 |
|                   |     |
| Hummus            | 3   |
| Tuna Salad        | 3   |
|                   |     |
| Avocado           | 3.5 |
| Chicken           | 3.5 |
| Salmon            | 3.5 |
| Salad             | 3.5 |

## SANDWICHES & SALADS

Served on sourdough, croissant, bagel or as a salad bowl

|                                                |                                                                          |
|------------------------------------------------|--------------------------------------------------------------------------|
| <b>Imperial Salmon &amp; Lime</b> 15.4         | Smoked salmon, fresh herbs and a touch of lime.                          |
| <b>Saffron Truffle Egg Royale</b> 14.9         | Smashed egg with creamy saffron truffle mayo.                            |
| <b>Sumac-Kissed Hummus Velvet</b> 14.7         | Silky hummus finished with aromatic sumac.                               |
| <b>Avocado &amp; Pomegranate Elegance</b> 15.3 | Smashed avocado topped with pomegranate.                                 |
| <b>Chicken, Zereshk &amp; Saffron</b> 15.3     | Smoked chicken with creamy saffron truffle mayo topped off with zereshk. |
| <b>Tuna Salad Classic</b> 14.7                 | Creamy tuna salad with herbs and lemon.                                  |
| <b>Duo Cheese Melt</b> 14.5                    | Grilled yellow cheese with creamy feta.                                  |

FIN GARDEN IN KASHAN  
Ancient Persian garden, a tranquil oasis.

## CHICKEN, ZERESHK & SAFFRON

Tender smoked chicken layered with fresh greens finished off with creamy saffron truffle mayo and zereshk. A rich yet balanced bite where warmth, smoke and freshness come together.



# LUNCH

# LUNCH

## IMPERIAL SALMON & LIME

Delicately smoked salmon layered with fresh greens and tomato, finished with a touch of lime. Light, elegant, and refreshing, a refined balance of sea, citrus, and texture.



## MIXED APPETIZERS

A curated selection of classic Persian starters, from herb rich Kuku Sabzi to tasteful Mirza Ghasemi, slow cooked Kashke Bademjan, and delicately stuffed vine leaves in Dolmeh Barg. A balanced introduction to the flavours, textures, and traditions of Persian cuisine.



# APPETIZERS

# DINNER

Served from 17:00

## APPETIZERS

Nan o Panir o Sabzi 🌿 12

Traditional Persian flatbread served with feta cheese, walnuts, fresh herbs, tomatoes and cucumber.

Kuku Sabzi 🌿 12

Persian herb frittata made with fresh greens, garlic and eggs, lightly pan-fried.

Dolmeh Barg 🌿 12

Tender grape leaves filled with seasoned rice, fresh herbs and aromatic spices.

Kashke Bademjan 🌿 12

Slow-cooked eggplant with caramelised onion, garlic, dried mint and creamy whey.

Mirza Ghasemi 🌿 12

Smoked eggplant blended with tomato, garlic and egg.

Mixed Appetizers 🌿 46

A generous selection of Kuku Sabzi, Dolmeh Barg, Kashke Bademjan and Mirza Ghasemi **for 2 people.**

Soup Morgh (Chicken) 9

Homemade Persian chicken soup with vegetables and barley flakes.

🌿 vegetarian

## KHAJU BRIDGE IN ISFAHAN

Historical Persian bridge, beautiful Isfahan landmark.

# SIDE DISHES

SHIRAZI SALAD



MAST - O - KHIAR



TORSHI MAKHLOUT

MAST - O - MUSIR



# DINNER

Served from 17:00

## SIDE DISHES

**Mast-o-Musir** 🌿  
Thick strained yogurt blended with wild Persian garlic, creamy and aromatic.

6

**Mast-o-Khiar** 🌿  
Refreshing yogurt with diced cucumber and dried mint.

6

**Mast-o-Esfenaj** 🌿  
Creamy yogurt with spinach, delicately seasoned.

6

**Torshi Makhkout** 🌿  
Assorted vegetables pickled in vinegar, tangy and vibrant.

6

**Torshi Liteh** 🌿  
Pureed eggplant, cabbage and herbs in vinegar, rich and gently spiced.

6

**Sir Torshi** 🌿  
Whole garlic bulb aged and pickled in vinegar, deep and complex in flavour.

7

**Khiar Shoor** 🌿  
Traditional Persian pickled cucumbers, crisp and refreshing.

6

**Shirazi Salad** 🌿  
Finely diced cucumber, tomato and onion with lemon and dried mint.

7

**Zaytoon** 🌿  
Selection of black and green olives.

5

**Zaytoon Parvardeh** 🌿  
Green olives marinated with ground walnuts and pomegranate paste.

8

**Sabzi Khordan** 🌿  
Fresh herb platter with radish, mint, spring onions, basil and tarragon.

8

**Nan – Persian Flatbread** 🌿  
Lavash or Taftoon, freshly served.

4

🌿 Vegetarian

## DARBAND IN TEHRAN

Scenic riverside dining spot in the mountains.

## ROYAL MIXED GRILL

Kubideh, Barg, Chenjeh, and Joojeh Kabab come together in this royal selection, grilled to perfection and brushed with saffron butter. Served with fragrant basmati rice, a true celebration of Persian grilling.



# GRILLED DISHES

## SABZI POLO BA MAHICHEH

Slow-cooked lamb shank, tender and rich, served alongside fragrant herb rice infused with dill and saffron. A celebratory Persian dish, traditionally enjoyed during festive moments and special gatherings.



# STEWED DISHES

# GRILLED DISHES



## HAMASH GOOSHTEH

A generous mixed grill rooted in Persian family feasts, where abundance is meant to be shared. Combining Kubideh, Barg, and Chenjeh, it reflects a tradition of hospitality built around fire, patience, and togetherness.

# DINNER

Served from 17:00

## GRILLED DISHES

|                                                                                                     |    |
|-----------------------------------------------------------------------------------------------------|----|
| <b>Chelo Kabab Kubideh</b><br>Two skewers of seasoned minced meat, grilled over open flame.         | 23 |
| <b>Chelo Joojeh Kabab</b><br>Tender marinated chicken pieces grilled to perfection.                 | 25 |
| <b>Chelo Kabab Barg</b><br>Delicately grilled lamb fillet, juicy and full of flavour.               | 27 |
| <b>Chelo Chenjeh</b><br>Thick-cut marinated lamb, grilled and served with saffron basmati rice.     | 33 |
| <b>Chelo Kabab Vaziri</b><br>A combination of grilled chicken and one skewer of Kubideh.            | 34 |
| <b>Chelo Kabab Soltani - Barg</b><br>One skewer of Kubideh paired with tender lamb fillet.          | 34 |
| <b>Chelo Kabab Soltani – Chenjeh</b><br>One skewer of Kubideh combined with thick-cut grilled lamb. | 41 |

All grilled dishes are served with grilled tomatoes and saffron basmati rice.

## STEWED DISHES

|                                                                                                                                              |    |
|----------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Chelo Ghormeh Sabzi</b><br>Traditional Persian herb stew with spinach, parsley and coriander, slow-cooked with tender lamb and red beans. | 26 |
| <b>Chelo Fesenjan</b><br>Rich walnut and pomegranate stew with chicken, balancing sweet and sour flavours.                                   | 27 |
| <b>Chelo Gheymeh Bademjan</b><br>Tomato-based stew with split peas and tender lamb, topped with soft eggplant.                               | 27 |
| <b>Sabzi Polo ba Mahicheh</b><br>Slow-cooked lamb shank served with fragrant herb rice infused with dill and garlic.                         | 29 |

## 2-PERSON MIXED GRILLS

|                                                                              |    |
|------------------------------------------------------------------------------|----|
| <b>Taste of Persia</b><br>A shared platter of two Kubideh, Barg and Joojeh.  | 67 |
| <b>Hamash Gooshteh</b><br>Two Kubideh skewers with Chenjeh and Barg.         | 74 |
| <b>Royal</b><br>An elegant combination of Kubideh, Chenjeh, Barg and Joojeh. | 81 |

MOZAFFARIYEH TIMCHEH IN TABRIZ GRAND BAZAAR  
World's largest covered market, a UNESCO site.

# STEWED DISHES



## CHELO FESENJAN

Fesenjan originates from northern Iran, particularly the Gilan region along the Caspian Sea. Its roots lie in Persian court cuisine, where walnuts and pomegranates were prized ingredients, symbolising abundance, balance, and refinement.

## SABZI POLO WITH KUKU SABZI

Fragrant herb rice paired with Kuku Sabzi, a traditional Persian herb omelette rich with greens and aromatic spices. Fresh, comforting, and deeply rooted in home-style Persian cooking.



# VEGETARIAN DISHES

# DINNER

Served from 17:00

## VEGETARIAN DISHES

### Chelo Mirza Ghasemi 21

Smoked eggplant with tomato, garlic and egg, served with saffron basmati rice.

### Sabzi Polo with Kashke Bademjan 21

Slow-cooked eggplant with caramelised onion, garlic, dried mint and creamy whey, served with dill and saffron basmati rice.

### Sabzi Polo with Kuku Sabzi 21

Persian herb omelette served with dill and saffron basmati rice.

### Chelo Ghormeh Sabzi 28

A vegetarian version of the classic herb stew with spinach, herbs and eggplant.

### Chelo Fesenjan 29

Walnut and pomegranate stew with pumpkin and apricot.

### Addas Polo 27

Lentil rice with potato cubes, raisins, dates and caramelised onions.

### Vegetarian Mixed Platter 57

A selection of vegetarian appetizers served with saffron basmati rice or barberry rice, **for 2 people**

Vegetarian

**PERSEPOLIS, GATE OF ALL NATIONS IN SHIRAZ**  
Ancient Achaemenid capital, a UNESCO World Heritage site.

# VEGETARIAN DISHES



## **SABZI POLO WITH KASHKE BADEMJAN**

Slow-cooked eggplant with caramelised onion, garlic, dried mint and creamy whey, served with dill and saffron basmati rice.

# DESSERTS



## MAKHLOOT

A refreshing blend of saffron ice cream and delicate faloodeh, layered with citrus and gentle sweetness. Light, aromatic, and unmistakably Persian, a classic dessert of contrast and balance.

## RED VELVET CAKE

A refined cocoa cake with a soft, velvety crumb, layered with smooth cream cheese frosting. Subtly rich, with a gentle chocolate nuance and a clean, elegant finish.



## HONEY WALNUT CAKE

Delicate layers of honey-infused cake, filled with a light cream and finished with toasted walnuts. Mildly sweet, with a graceful nutty depth and a refined after-taste.



# DESSERTS

Available all day

## ICE CREAMS

|                                       |   |
|---------------------------------------|---|
| Persian Ice Cream                     | 8 |
| Saffron ice cream with pistachio.     |   |
| Faloodeh                              | 8 |
| Rosewater ice with fine rice noodles. |   |
| Makhloom                              | 9 |
| Mix of Persian Ice Cream and Faloodeh |   |

## PASTRIES

|                       |     |
|-----------------------|-----|
| Honey Walnut Cake     | 6.1 |
| Carrot Cake           | 5.9 |
| Red Velvet Cake       | 5.9 |
| Caramel Cheesecake    | 6.3 |
| Strawberry Cheesecake | 5.9 |
| Lemon Cheesecake      | 5.9 |
| Apple Pie             | 5.9 |

THE TOMB OF HAFEZ (HĀFEZIEH)  
Persian poet Hafez's serene garden memorial.