

Café Resto L

MENU

A TASTE OF COMFORT



STARTERS

LENTIL SOUP 8.99

Red lentil soup with onion, carrots, garlic, parsley, and creamy butter, served with bread

ASH 8.99

Chickpea soup with lentils and noodles, topped with fried onions and kashk (goat yogurt)

SHIRAZI SALAD 8.99

A delicious cucumber, onion, and tomato salad

CAESAR SALAD 12.99

Lettuce, house Caesar dressing, parmesan, croutons, and bacon (+2\$)

CHEF'S SALAD 12.99

Fresh arugula leaves, Fresca cheese, tomatoes, and the chef's special dressing

DRINKS

SOFT DRINK 3.50

Assorted sodas

PERSIAN TEA / COFFEE 3.50

Our special blend – smooth, aromatic, and timeless

ESPRESSO BAR 5.99

Espresso, double espresso, lungo

DOOGH 4.50

Lightly salted Persian yogurt-mint drink

PERSIAN DIPS

MIRZA GHASSEMI 12.99

Eggplant, tomato, egg, garlic, and herbs purée, served with pita bread

KASHK-E BADEMJAN 12.99

Seasoned eggplant purée with fried onions, garlic, mint, and kashk (goat yogurt), served with pita bread

MAST-O MUSIR 7.50

Refreshing yogurt and shallot dip, served with pita bread

MAST-O KHIAR 7.50

Refreshing yogurt and cucumber dip, served with pita bread

SPECIAL OLIVE 9.99

Green olive dip with walnuts, pomegranate juice, and special Persian vegetables

*The heart is cooking a pot of
food for you. Be patient until it
is cooked.*

— Rumi

GRILLS & SPECIALITIES

RUL MIX 40.99

Mix of grilled beef and chicken with peppers and onions, served with basmati and saffron rice

RUL BEEF 40.99

Grilled filet mignon with special sauce, served with mashed potatoes and vegetables or basmati and saffron rice

BAGHALI POLO MAHICHEH 37.99

Lamb shank simmered in a tomato sauce, served with fava bean basmati rice infused with fresh dill

GRILLED SALMON 34.99

Marinated salmon served with basmati and saffron rice, with garlic sauce

GRILLED SHRIMPS 24.99

Marinated shrimp served with basmati and saffron rice, with garlic sauce

AKBAR JOOJE 27.99

Half a chicken with pomegranate sauce, served with basmati and saffron rice

ZERESHK POLO 27.99

Half a chicken simmered in tomato sauce, served with basmati and saffron rice topped with tangy barberries

GHORMEH SABZI 23.99

Beef and vegetable stew with red kidney beans and herbs, served with basmati and saffron rice

KABAB ÉTAGE 36.99

Layers of seasoned beef filet, ground beef, and beef fat, served with onion salad and pita bread with a special house sauce

VEGETARIAN 24.99

Seasoned vegetables sautéed in butter with tofu, served with basmati and saffron rice, and garlic sauce

EXTRAS (Per Order)

KABAB KOOBIDEH 4.75

JOOJE KABAB 9.99

KABAB BARG 20.99

RICE 4.50

FRIES 4.50

MASHED POTATOES 6.99

MAIN COURSE

KABAB KOBIDEH 24.99

Two seasoned ground beef skewers served with basmati and saffron rice

JOOJE KABAB 29.99

One marinated chicken skewer served with saffron rice

KABAB BARG 36.99

One filet mignon skewer marinated in a traditional home recipe, served with saffron rice

GRILLED BEEF FILET 50.99

250g of grilled marinated beef filet, fried in butter, topped with raspberry and blackberry sauce, served with cooked vegetables and saffron mashed potatoes

SHISHLIK 55.99

Marinated lamb rack with the chef's special sauce, served with saffron mashed potatoes or basmati rice and pepper sauce

VAZIRI 35.99

A delicious combination of ground beef and chicken skewers, served with saffron rice

SULTANI 42.99

A combination of filet mignon and ground beef skewers, served with saffron rice

SHISH KABAB 40.99

Grilled filet mignon steak with peppers and onions, served with basmati and saffron rice

DESSERTS

SAFFRON ICE CREAM 6.99

Persian saffron ice cream with pistachios

BAKLAVA 6.99

Flaky pastry with nuts & pistachios, honey syrup

CHEESECAKE 8.99

Our classic treat — creamy, smooth, and perfectly balanced

CRÈME BRÛLÉE 6.99

Our signature dessert — silky, rich, and caramel-topped perfection