

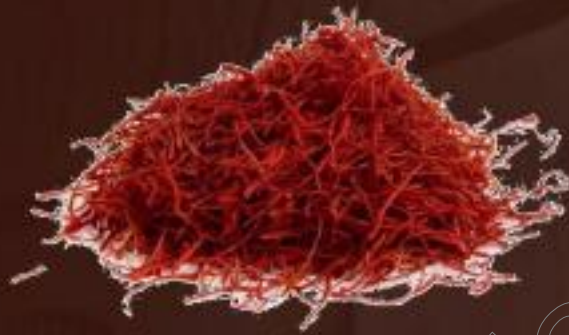
خوش آمدید

WELCOME TO

TASTE OF  
**Saffron**  
RESTAURANT

Persian and Mediterranean Cuisine

<http://www.pdfftools.com>



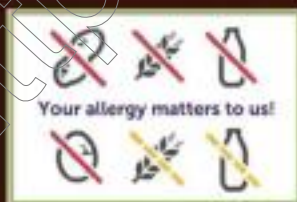
## Saffron - The Wonder Spice

Saffron is a member of the Iris family. Its violet coloured flowers bloom in autumn. To produce saffron, the stigmas are painstakingly handpicked at dawn, cut from the white style and then, to enhance the flavour, dried or toasted over a very low heat to a deep red to orange-red colour.

Apart from its well documented medicinal benefits, saffron is a culinary treasure. It energises dishes with its distinctive fragrance and earthy essence. Iran is the most important producer of saffron. It accounts for approximately 90% of the world production of saffron.

It takes 4,500 flowers to make up one ounce or about 80,000 flowers to produce just 500g of the spice making it the most expensive spice in the world. It is no wonder, therefore, that cheaper imitations have made their appearance.

At **Saffron**, quality is our hallmark and we take pride in sourcing only the most authentic produce for use in our preparations. Be assured, therefore, that with us you will always savour the true **Taste of Saffron**.



**Allergy advice:** Some dishes on our menu may contain tree nuts, wheat, seeds, gluten, eggs and other allergens. Please ask for assistance if you require any information regarding the dishes or ingredients. Where possible, our staff will advise you on alternative dishes. Those bringing celebration cakes, etc. should provide the relevant allergen information to their guests.

Please note: Prices in this menu are subject to change without notice.

## Cold Starters and Sides

<b>MAST-O-KHIYAR</b> (V/GF) <b>ماست خیار</b>	\$6
Seasoned creamy yoghurt with diced cucumber, topped with dried mint	
<b>MAST-O-ESFENAJ</b> (V/GF) <b>ماست اسفناج</b>	\$6
Steamed baby spinach in yoghurt, seasoned and topped with dried mint	
<b>MAST-O-MOOSIR</b> (V/GF) <b>ماست موسیر</b>	\$7
Homemade yoghurt dip with chopped shallots	
<b>HUMMUS</b> (V) <b>حموس</b>	\$6
Mashed chick peas, blended with sesame seed Tahini, olive oil, lemon juice, salt and garlic. Served with Lebanese bread	
<b>AVOCADO DIP</b> (V/GF) <b>اواکادو دیپ</b>	\$7
Deliciously creamy mashed avocados	
<b>BEETROOT DIP</b> (V/GF) <b>لبو دیپ</b>	\$6
Mashed baby beets with chick peas and Tahini	
<b>TRIO OF DIPS</b> (V)	\$12
Your choice of any three of the above. Served with Lebanese bread	
<b>DOLMEH</b> (V/GF) <b>دلمه</b>	\$8
Vine leaves (8 pieces) stuffed with rice, herbs and our blend of spices	
<b>TORSHI</b> (V/GF) <b>ترشی</b>	\$6
Mixed pickle of chunky cauliflower, cabbage, celery, carrots and seasonal vegetables	
<b>ZEITON PARVARDEH</b> (V/GF) <b>زیتون پرورده</b>	\$7
Marinated mixed olives and crushed walnuts drizzled with a tangy pomegranate sauce	
<b>SHIRAZI SALAD</b> (V/GF) <b>سالاد شیرازی</b>	\$6
A colourful refreshing salad with chopped cucumbers, tomatoes, red onions and mint. Dressed with grape verjuice and lemon juice	
<b>HUBUBAT SALAD</b> (V/GF) <b>سالاد حبوبات</b>	\$10
An all-time Persian favourite with beans, corn, olives and Persian feta	
<b>CHEESY OLIVE SALAD</b> (V/GF) <b>سالاد یونانی</b>	\$8
A combination of lettuce, tomatoes, cucumber, olives and Persian feta	
<b>GARDEN SALAD</b> (V/GF) <b>سالاد فصل</b>	\$6
Mixed salad leaves, cucumber, shredded carrots, tomatoes and herbs seasoned with a lemony mayonnaise dressing	

V = Vegetarian GF = Gluten Free

TASTE OF  
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MIRZA GHASEMI



KASHK-E-BADENJAN



MACARONI SALAD



CHICKEN WINGS



SHIRAZI SALAD



FRESH GREEN SALAD



ZEITOUN PARVARDEH



TORSHI

<http://www.persianphoto.com>

## Warm Starters and Sides

<b>SOUP OF THE DAY</b> سوپ روز	\$6
Freshly prepared hearty soup. Ask our friendly staff for today's special	
<b>ASH RESHTE (V)</b> آش رشته	\$10
A hearty soup with flour noodles, chick peas, mixed beans, herbs and a creamy whey. Subject to availability	
<b>MIRZA GHASEMI (V/GF)</b> میرزا قاسمی	\$8/12
Sautéed eggplant, chopped tomatoes, and garlic, drizzled with olive oil and topped with an egg (Small/Large)	
<b>KASHK-E-BADEMJAN (V/GF)</b> کَشک بادمجان	\$8/12
Mashed eggplant with fried onions, special herbs, garlic and topped with crushed walnuts (Small/Large)	
<b>TEMPURA PRAWNS</b> میگو سوخاری	\$12
Deep fried crispy tempura battered prawns	
<b>CHICKEN WINGS (GF)</b> بال و کتف	\$14
Barbecued wings, marinated in a creamy Persian mayonnaise, saffron and lemon juice	
<b>SAMBUSEH (V)</b> سمبوسه	\$10
A medley of vegetables, wrapped in pastry (8 pieces) and deep fried. Served with a side of chips	
<b>SAFFRON MIXED APPETIZERS</b>	\$28
A delicious combination of two cold and two warm starters of your choice	
<b>CHIPS (V/GF)</b> سیب زمینی سرخ کرده	\$4/6
Small/Large	

## Chef's Specials

Please ask our friendly staff for our  
 Chef's Daily and Weekend Specials

TASTE OF  
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**CHELO KEBAB KOOBIDEH**



**SHISHLIK**



**JOOJEH KEBAB**



**MIXED GRILL**



**SOLTANI KEBAB**



**BARG KEBAB**



**MOMTAZ**



**CHENJEH KEBAB**

<http://www.vipartools.com>

## Barbecues and Grills

<b>KOOBIDEH KEBAB</b> (GF) کوبیده کباب	\$18
Two skewers of minced lamb kebabs seasoned with spices and char-grilled to perfection. Served with grilled tomato	
	Extra skewer: \$8
<b>JOOJEH KEBAB</b> (GF) حوجه کباب	\$18
Char-grilled boneless chicken thigh fillets marinated in olive oil, lemon juice and saffron. Served with grilled tomato	
	Extra skewer: \$8
<b>SHISH KEBAB</b> (GF) شیش کباب	\$24
Two skewers of succulent boneless chicken grilled with capsicum and onions. Served with grilled tomato	
	Extra skewer: \$10
<b>CHENJEH KEBAB</b> (GF) چنجه کباب	\$24
Tender boneless pieces of diced lamb, marinated and char-grilled to perfection. Served with grilled tomato	
	Extra skewer: \$12
<b>BARG KEBAB</b> (GF) برگ کباب	\$26
Marinated lamb backstrap, tenderised, skewered and char-grilled to perfection. Served with grilled tomato	
<b>SHISHLIK</b> (GF) شیشلیک	\$32
Succulent lamb cutlets, marinated and char-grilled to perfection. Served with grilled tomato	
<b>BAKHTIARI KEBAB</b> (GF) بختیاری کباب	\$24
A combination of one skewer each of Joojeh (chicken) and Chenjeh (lamb) kebabs, served with grilled tomato	
<b>SOLTANI KEBAB</b> (GF) سلطانی کباب	\$30
A combination of one skewer each of Koobideh (lamb) and Barg (lamb) kebabs, served with grilled tomato	
<b>MOMTAZ</b> (GF) ممتاز	\$24
Combination of one skewer each of Koobideh (lamb) and Chenjeh (lamb) kebabs, served with grilled tomato	

All grills and stews are served with complimentary saffron rice

TASTE OF  
**Saffron**  
RESTAURANT



GHEYMEY



GHORMEH SABZI



ZERESH POLO



CHELO MAHICHE

<http://www.pdrtools.com>



## Barbecues and Grills

**MAKHSOOS** (GF) مخصوص \$20

Combination of one skewer each of Koobideh (lamb) and Joojeh (chicken) kebabs, served with grilled tomato

**MIXED GRILL** (GF) میکس کباب \$32

Combination of one skewer each of Koobideh (lamb), Chenjeh (lamb) and Joojeh (chicken) kebabs, served with grilled tomato

**SAFFRON PLATTER FOR 2/4 PERSONS** \$59/99

A feast of assorted kebabs, salad and chips, served with a variety of rice seasoned with saffron, dill and barberries

**QUEEN KAYNAZ FEAST FOR 4-5 PERSONS** \$120

A feast of 2 lamb shanks, 2 chicken quarters and choice of two stews, served with salad, Torshi, Tah dig and a variety of rice seasoned with saffron, dill and barberries

**KING CYRUS FEAST FOR 4-5 PERSONS** \$120

A feast of Barg, Shishlik, Koobideh kebabs and chicken on bone, served with salad, Torshi, Tah dig and a variety rice seasoned with saffron, dill and barberries

All grills and stews are served with complimentary saffron rice

## Catering Services



We offer affordable solutions for all your weddings, birthday parties, anniversaries and corporate events.

We specialise in catering for up to 100 guests in-house and 600 guests off-site.

Just select the dishes from our extensive menu or plan your own.

Leave the rest to us and we will ensure that your event is a resounding success.

## Stews and Rice Dishes

- GHEYMEY (GF) خورشت قیمه** \$16  
 Slow-cooked lamb stew with split peas in a rich tomato sauce
- GHEYMEY BADEMJAN (GF) خورشت قیمه بادمجان** \$18  
 Lamb stew with split peas and fried eggplant in a rich tomato sauce
- ZERESHK POLO (GF) زرشک پلو** \$18  
 Slow cooked chicken in tomato sauce served with sautéed vegetables
- CHELO MAHICHE (GF) جلو ماهیچه** \$18  
 Slow-cooked lamb shank, served with sautéed vegetables
- DIZI SANGI WITH TORSHI (GF) دیزی** \$20  
 Slow-cooked lamb stew with potatoes, tomatoes and mixed beans.  
 Accompanied by pickled vegetables
- GHORMEH SABZI (GF) خورشت قورمه سبزی** \$16  
 Slow-cooked lamb stew with red kidney beans and a mixed herbs sauce
- FESENJAN (GF) خورشت فسنجان** \$20  
 Chicken stew with a tangy pomegranate sauce and crushed walnuts.  
 A Persian classic
- GHALYE MAHI (GF) قلیه ماهی** \$20  
 Barramundi fillets cooked in a coriander and herb sauce
- SHEVID POLO BA MAHI (GF) شوید پلو با ماهی** \$25  
 Pan-fried salmon fillets served on a bed of Dill rice
- KALEH PACHE (GF) کله پاچه** \$55  
 An all-time Persian favourite. Serves 4 persons  
 Subject to availability

All grills and stews are served with complimentary saffron rice



FALOODEH WITH  
PERSIAN ICE CREAM



BAKLAVA



DOUGH (SALTY LASSI)

<http://www.poftoos.com>

## Stews and Rice Dishes

<b>TAH-DIG CRISPY SAFFRON RICE</b> (V/GF) ته دىگ	\$10
Specially crafted Saffron rice with a delicious crispy golden crust, considered to be the best part of the rice among Persian food lovers	
<b>TAH-CHIN</b> (GF) ته چين	\$18
Rice with shredded chicken, yoghurt, egg and a crispy saffron crust	
<b>BAGHALI POLO</b> (V/GF) باقالى پلو	\$6
Rice with broad beans and fresh dill	
<b>SHEVID POLO</b> (V/GF) شويده پلو	\$4
Rice, flavoured with fresh dill	
<b>EXTRA RICE</b> (V/GF)	\$3/4
Saffron rice/Zereshk rice	

## Vegetarian Dishes

<b>BAMIEH</b> (V/GF) باميه	\$15
Baby okra, spices and herbs in tomato sauce, served with Saffron rice	
<b>KHORESHT ESFENAJ</b> (V/GF) خورش اسفناج	\$15
Potatoes and chopped spinach in an onion and tomato sauce, served with Saffron rice	
<b>LOBIA SABZ</b> (V/GF) خورش لوبيا سبز	\$16
Green beans and potatoes in tomato sauce, served with Saffron rice	
<b>MIXED VEGETABLES</b> (V/GF) سبزيجات اميز	\$14
Mixed seasonal vegetables in yoghurt sauce, served with Saffron rice	
<b>MIXED GRILL (VEGETARIAN)</b> (V/GF) گريل سبزيجات	\$16
Grilled corn, capsicum, mushrooms and seasonal vegetables	
<b>ADDAS POLO</b> (V/GF) عدس پلو	\$14
Saffron rice with green lentils, fried onions and sultanas	

## Breads

<b>LEBANESE BREAD</b> نان لبنان	\$2
<b>TAFTOON BREAD</b> نان تافتون	\$3
<b>TURKISH BREAD</b> نان تركى	\$3

V = Vegetarian GF = Gluten Free

## Desserts

<b>BAKLAVA</b> (V) باقلوا	\$7
A rich Mediterranean dessert pastry made of layers of filo filled with chopped nuts and sweetened with syrup	
<b>PERSIAN ICE CREAM</b> (V/GF) بستنی زعفرانی	\$9
Traditional Persian ice cream delicately flavoured with vanilla, saffron, pistachios and crushed walnuts	
<b>FALOODEH</b> (V/GF) فالوده	\$9
A delicious combination of iced vermicelli noodles, rose water and sugar, finished with a touch of lemon juice	
<b>FALOODEH WITH PERSIAN ICE CREAM</b> (V/GF)	\$15
All the goodness of Faloodah with a serving of Persian ice cream	
<b>CRÈME CARAMEL</b> (V/GF) کرم کارامل	\$7
The Persian version, made with corn starch, milk and vanilla extract	
<b>CARROT AND ICE CREAM FLOAT</b> (V/GF) آب هویج بستنی	\$9
Fresh carrot juice topped with saffron flavoured traditional Persian ice cream and crushed walnuts	

## Drinks

<b>DOUGH (SALTY LASSI)</b> (V/GF) دوغ	\$3 / 4 / 10
Cup/Bottle/Jug	
<b>SOFT DRINKS/JUICES</b>	\$3/4
<b>CHIA AND SAFFRON DRINK</b> چای ایرانی	\$7
Chilled Saffron flavoured drink with Chia seeds	
<b>PERSIAN NON-ALCOHOLIC BEER</b>	\$5
<b>PERSIAN TEA</b> چای ایرانی	\$3/9
Cup/Pot	
<b>SAFFRON TEA</b> چای زعفرانی	\$5/12
Cup/Pot	
<b>SPRING WATER</b>	\$2
<b>BYO CORKAGE</b> (per person)	\$3



## PARTIES AND EVENT CATERING

At **Saffron** we take pride in serving the rich and authentic flavours of Persia featuring fresh herbs, spices and local produce.

We are equally adept at Afghan and Arabic cuisines.

So whether it is a birthday, anniversary or a corporate event, we are fully equipped to provide you with our exemplary personalised service.

Just select your preferences and leave the rest to us.

We can cater to 100 guests in-house and up to 600 guests for off-site events.

## TAKE-AWAY ORDERS

Have unexpected guests or just feeling a bit lazy to cook?

No worries! Help yourself to our Take-Away Menu and enjoy our mouth watering dishes at home.

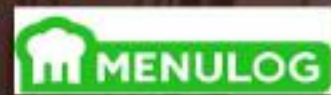
Order your take-away on **3158 8142** or **0426 337 206**

## ONLINE ORDERING

You can also order online at



UBER EATS



TASTE OF  
**Saffron**  
RESTAURANT

Persian and Mediterranean Cuisine

55 Old Cleveland Road, Greenslopes (Stones Corner), QLD 4120

Phone: 3158 8142 Mobile: 0426 337 206

Email: [tasteofsaffronrestaurant@gmail.com](mailto:tasteofsaffronrestaurant@gmail.com)

Website: [www.tasteofsaffronrestaurant.com.au](http://www.tasteofsaffronrestaurant.com.au)

