

## Stews and Rice Dishes

<b>GHEYMEY</b> (GF) خورش قیمة	\$16
Slow-cooked lamb & split peas in tomato sauce	
<b>GHEYMEY BADEMJAN</b> (GF) قیمة بادمجان	\$18
Lamb stew with split peas and fried eggplant in a rich tomato sauce	
<b>ZERESHK POLO</b> (GF) زرشک پلو	\$18
Slow cooked chicken in tomato sauce, served with sautéed vegetables	
<b>CHELO MAHICHE</b> (GF) چلو ماهیچه	\$18
Slow-cooked lamb shank, served with sautéed vegetables	
<b>DIZI SANGI WITH TORSHI</b> (GF) دیزی	\$20
Slow-cooked lamb stew with potatoes, tomatoes and mixed beans	
<b>GHORMEH SABZI</b> (GF) قورمه سبزی	\$16
Slow-cooked lamb stew with red kidney beans and a mixed herbs sauce	
<b>FESENJAN</b> (GF) خورش فسنجان	\$20
Chicken stew with a tangy pomegranate sauce	
<b>GHALYE MAHI</b> (GF) قلیه ماهی	\$20
Barramundi fillets in a coriander and herb sauce	
<b>TAH-DIG CRISPY RICE</b> (V/GF) ته دیگ	\$10
Specially crafted Saffron rice with a crispy crust	
<b>TAH-CHIN</b> (GF) ته چین	\$18
Rice with shredded chicken, yoghurt, egg and a crispy saffron crust	
<b>BAGHALI POLO</b> (V/GF) باقالی پلو	\$6
Rice with broad beans and fresh dill	
<b>SHEVID POLO</b> (V/GF) شویده پلو	\$4
Rice, flavoured with fresh dill	
<b>EXTRA RICE</b> (V/GF)	\$3/4
Saffron rice/Zereshk rice	

All stews are served with Saffron rice

## Breads

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

V = Vegetarian; GF = Gluten Free

## Desserts

<b>BAKLAVA</b> (V) باقلوا	\$7
Layers of filo filled with chopped nuts and syrup	
<b>PERSIAN ICE CREAM</b> (V/GF) بستنی زعفرانی	\$9
Traditional Persian ice cream flavoured with vanilla, saffron, pistachios and crushed walnuts	
<b>FALOODEH</b> (V/GF) فالوده	\$9
Iced vermicelli noodles, rose water and sugar, finished with a touch of lemon juice	
<b>FALOODEH WITH PERSIAN ICE CREAM</b> (V/GF)	\$15
Faloodeh 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</b>	\$9
<b>FLOAT</b> (V/GF) آب هویج بستنی	
Fresh carrot juice topped with Persian ice cream and crushed walnuts	

## Drinks

<b>DOUGH (SALTY LASSI)</b> دوغ	Cup/Btl	\$3/4
<b>SOFT DRINKS/ JUICES</b>	Can/Btl	\$3/4
<b>CHIA AND SAFFRON DRINK</b>		\$7
<b>PERSIAN NON-ALCOHOLIC BEER</b>		\$5
<b>PERSIAN TEA</b> چای ایرانی		\$3
<b>SAFFRON TEA</b> چای زعفرانی		\$5
<b>SPRING WATER</b>		\$2

## PARTIES AND EVENT CATERING

We are fully equipped to cater for up to 100 guests in-house and 600 guests off-site for your birthdays, weddings and corporate events.

## ONLINE ORDERING

For your added convenience, you can also order online at



## Taste of Saffron Restaurant

55 Old Cleveland Road

Greenslopes (Stones Corner), QLD 4120

Tel: 07 3158 8142/0426 377 206

www.tasteofsaffronrestaurant.com.au

Email: tasteofsaffronrestaurant@gmail.com



TASTE OF  
**Saffron**  
RESTAURANT

Persian and  
Mediterranean Cuisine



## TAKE AWAY MENU

### OPENING HOURS

#### LUNCH

Tuesday - Sunday 11AM - 3PM

#### DINNER

Tuesday - Thursday & Sunday 5PM - 9:30PM

Friday & Saturday 5PM - 10:30PM

MONDAYS CLOSED

☎ 3158 8142

☎ 0426 377 206

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## Cold Starters and Sides

<b>MAST-O-KHIYAR</b> (V/GF) ماست خیار	\$6
Creamy yoghurt with diced cucumber, seasoned and topped with dried mint	
<b>MAST-O-ESFENAJ</b> (V/GF) ماست اسفناج	\$6
Steamed baby spinach in yoghurt, lightly seasoned and topped with dried mint	
<b>MAST-O-MOOSIR</b> (V/GF) ماست موسیر	\$7
Homemade yoghurt dip with chopped shallots	
<b>HUMMUS</b> (V/GF) حموس	\$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) آوآکادو دیپ	\$7
Deliciously creamy mashed avocados	
<b>BEETROOT DIP</b> (V/GF) لیو دیپ	\$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) دلمه	\$8
Vine leaves (8 pieces) stuffed with rice, herbs and our special blend of spices	
<b>TORSHI</b> (V/GF) ترشی	\$6
Mixed pickle of chunky cauliflower, cabbage, celery, carrots and seasonal vegetables	
<b>ZEITON PARVARDEH</b> (V/GF) زیتون پرورده	\$7
Marinated mixed olives and crushed walnuts, drizzled with a tangy pomegranate sauce	
<b>SHIRAZI SALAD</b> (V/GF) سالاد شیرازی	\$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) سالاد حبوبات	\$10
An all-time Persian favourite with beans, corn, olives and Persian Feta	
<b>CHEESY OLIVE SALAD</b> (V) سالاد یونانی	\$8
A combination of lettuce, tomatoes, cucumber, olives and Persian feta	
<b>GARDEN SALAD</b> (V/GF) سالاد فصل	\$6
Mixed salad leaves, cucumber, shredded carrots, tomatoes and herbs seasoned with a lemony mayonnaise dressing	

## Warm Starters and Sides

<b>SOUP OF THE DAY</b> سوپ روز	\$6
Freshly prepared soup. Please ask our friendly staff for today's special	
<b>ASH RESHTE</b> (V) آش رشته	\$10
A hearty soup with flour noodles, chick peas, mixed beans, herbs and a creamy whey. Subject to availability	
<b>MIRZA GHASEMI</b> (V/GF) میرزا قاسمی	\$8/12
Sautéed eggplant, tomatoes and garlic. Topped with an egg (S/L)	
<b>KASHK-E-BADENJAN</b> (V/GF) کشک بادمجان	\$8/12
Mashed eggplant with fried onions, special herbs and garlic. Topped with crushed walnuts (S/L)	
<b>TEMPURA PRAWNS</b> میگو سوخاری	\$12
Deep fried crispy tempura battered prawns	
<b>CHICKEN WINGS</b> (GF) بال و کتف	\$14
Barbecued wings, marinated in a creamy Persian mayonnaise, saffron and lemon juice	
<b>SAMBUSEH</b> (V) سمبوسه	\$10
A medley of vegetables, wrapped in pastry (8 pieces). 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</b> (V/GF) سیب زمینی سرخ کرده	\$4/6
Small/Large	

## Vegetarian Dishes

<b>BAMIEH</b> (V/GF) بامیه	\$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 لوبیا سبز	\$16
Green beans and potatoes in tomato sauce, served with Saffron rice	
<b>MIXED VEGETABLES</b> (V/GF) سبزیجات آبیژ	\$14
Mixed seasonal vegetables in yoghurt sauce	
<b>MIXED GRILL</b> (V/GF) گریل سبزیجات	\$16
Grilled corn, capsicum, mushrooms and seasonal vegetables	
<b>ADDAS POLO</b> (V/GF) عدس پلو	\$14
Saffron rice with lentils, fried onions and sultanas	

## Barbecues and Grills

<b>KOOBIDEH KEBAB</b> (GF) کوئیده کباب	\$18
Two skewers of minced lamb kebabs seasoned with herbs and spices and char-grilled to perfection Extra skewer: \$8	
<b>JOOJEH KEBAB</b> (GF) جوجه کباب	\$18
Two perfectly char-grilled skewers of boneless chicken thigh fillets marinated in olive oil, lemon juice and saffron Extra skewer: \$8	
<b>SHISH KEBAB</b> (GF) شیش کباب	\$24
Two skewers of succulent boneless chicken pieces 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 Extra skewer: \$12	
<b>BARG KEBAB</b> (GF) برگ کباب	\$26
Marinated lamb backstrap, tenderised, skewered and char-grilled to perfection	
<b>SHISHLIK</b> (GF) شیشلیک	\$32
Succulent lamb cutlets marinated and char-grilled to perfection	
<b>BAKHTIARI KEBAB</b> (GF) بختیاری کباب	\$24
A combination of one skewer each of Joojeh (chicken) and Chenjeh (lamb) kebabs	
<b>SOLTANI KEBAB</b> (GF) سلطانی کباب	\$30
A combination of one skewer each of Koobideh (minced lamb) and Barg (lamb) kebabs	
<b>MOMTAZ</b> (GF) ممتاز	\$24
A combination of one skewer each of Koobideh (minced lamb) and Chenjeh (lamb) kebabs	
<b>MAKHSOOS</b> (GF) مخصوص	\$20
A combination of one skewer each of Koobideh (lamb) and Joojeh (chicken) kebabs	
<b>MIXED GRILL</b> (GF) میکس کباب	\$32
A combination of one skewer each of Koobideh (minced lamb), Chenjeh (lamb) and Joojeh (chicken) kebabs	
<b>PLATTER FOR 2/4 PERSONS</b>	\$59/99
A feast of assorted kebabs, salad and chips, served with a variety of rice seasoned with saffron, dill and barberries	

All barbecued dishes and grills are served with grilled tomatoes and complimentary saffron rice