

Stews and Rice Dishes

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| 40. GHEYMEY (GF) خورشت قیمه | \$25 |
| Slow-cooked lamb & split peas in tomato sauce | |
| 41. GHEYMEY BADEMJAN (GF) قیمه بادمجان | \$28 |
| Lamb stew with split peas and fried eggplant | |
| 42. ZERESHK POLO (GF) زرشک پلو | \$25 |
| Slow cooked chicken in tomato sauce, served with sautéed vegetables | |
| 43. CHELO MAHICHE ZAFRANI (GF) | \$28 |
| Slow-cooked lamb shank, served with sautéed vegetables and Saffron rice | |
| 44. BAGHALI POLO MAHICHE (GF) | \$32 |
| Slow-cooked lamb shank, served with sautéed vegetables and rice with broad beans | |
| 45. DIZI SANGI WITH TORSHI (GF) دیزی | \$30 |
| Slow-cooked lamb stew with potatoes, tomatoes and mixed beans | |
| 46. GHORMEH SABZI (GF) قورمه سبزی | \$25 |
| Slow-cooked lamb stew with red kidney beans and a mixed herbs sauce | |
| 47. FESENJAN (GF) خورشت فسنجان | \$30 |
| Chicken stew with a tangy pomegranate sauce | |
| 48. GHALYE MAHI (GF) قلیه ماهی | \$30 |
| Barramundi fillets in a coriander and herb sauce | |
| 49. TAH-DIG CRISPY RICE (V/GF) ته دینگ | \$12 |
| Specially crafted Saffron rice with a crispy crust | |
| 50. TAH-CHIN (GF) ته چین | \$30 |
| Rice with shredded chicken, yoghurt, egg and a crispy saffron crust | |
| 51. TAH-CHIN BADEMJAN (GF) | \$35 |
| Rice with shredded chicken, eggplant, yoghurt, egg and a crispy saffron crust | |
| 52. BAGHALI POLO (V/GF) باقالی پلو | \$9 |
| Rice with broad beans and fresh dill | |
| 53. SHEVID POLO (V/GF) شوید پلو | \$6 |
| Rice, flavoured with fresh dill | |

All stews are served with Saffron rice

Breads

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| LEBANESE BREAD نان لبنان | \$3 |
| TAFTOON BREAD نان تافتون | \$4 |
| TURKISH BREAD نان ترکی | \$4 |

Desserts

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| 62. BAKLAVA (V) باقلوا | \$10 |
| Layers of filo filled with chopped nuts and syrup | |
| 63. PERSIAN ICE CREAM (V/GF) | \$12 |
| Traditional Persian ice cream flavoured with vanilla, saffron, pistachios and crushed walnuts | |
| 64. FALOODEH (V/GF) فالوده | \$12 |
| Iced vermicelli noodles, rose water and sugar, finished with a touch of lemon juice | |
| 65. FALOODEH WITH PERSIAN ICE CREAM (V/GF) | \$18 |
| Faloodeh with a serving of Persian ice cream | |
| 66. CARROT AND ICE CREAM FLOAT (V/GF) اب هویج بستنی | \$12 |
| Fresh carrot juice topped with Persian ice cream and crushed walnuts | |

Drinks

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| 67. DOUGH (SALTY LASSI) دوغ | \$4/5 |
| Cup/Bottle | |
| 68. SOFT DRINKS/JUICES | \$4/5 |
| Can/Bottle | |
| 69. CHIA AND SAFFRON DRINK | \$10 |
| 70. PERSIAN NON-ALCOHOLIC BEER | \$5 |
| 71. PERSIAN TEA چای ایرانی | \$3 |
| 72. SAFFRON TEA چای زعفرانی | \$5 |
| 73. HERBAL TEA دمنوش | \$5 |
| Cinnamon/Ginger/Lemongrass/Masala | |
| 74. SPRING WATER | \$3 |

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.

OUR TAKEAWAY & DELIVERY PARTNERS



Taste of Saffron Restaurant

55 Old Cleveland Road

Greenslopes (Stones Corner), QLD 4120

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TASTE OF
Saffron
RESTAURANT

Persian and
Mediterranean Cuisine



TAKE AWAY MENU

OPENING HOURS LUNCH

Thursday - Sunday 12PM - 3PM

DINNER

Thursday - Sunday 5PM - 9:30PM

MONDAYS CLOSED

☎ 3158 8142

0426 377 206

55 Old Cleveland Road

Greenslopes (Stones Corner), QLD 4120

Cold Starters and Sides

- 1. MAST-O-KHIYAR (V/GF) ماست خیار** \$8
Creamy yoghurt with diced cucumber, seasoned and topped with dried mint
- 2. MAST-O-MOOSIR (V/GF) ماست موسیر** \$8
Homemade yoghurt dip with chopped shallots
- 3. HUMMUS (V/GF) حموس** \$8
Mashed chick peas, blended with sesame seed Tahini, olive oil, lemon juice, salt and garlic. Served with Lebanese bread
- 4. AVOCADO DIP (V/GF) آوآکادو دیپ** \$8
Deliciously creamy mashed avocados
- 5. BEETROOT DIP (V/GF) لبو دیپ** \$8
Mashed baby beets with chick peas and Tahini
- 6. TRIO OF DIPS (V)** \$20
Your choice of any three of the above. Served with Lebanese bread
- 7. DOLMEH (V/GF) ذلمه** \$12
Vine leaves (8 pieces) stuffed with rice, herbs and our special blend of spices
- 8. TORSHI (V/GF) ترشی** \$8
Mixed pickle of chunky cauliflower, cabbage, celery, carrots and seasonal vegetables
- 9. ZEITON PARVARDEH (V/GF) زیتون پرورده** \$9
Marinated mixed olives and crushed walnuts, drizzled with a tangy pomegranate sauce
- 10. MIXED OLIVES (V/GF) مخلوط زیتون** \$15
A medley of Mediterranean olives with feta cheese and a herbal dressing
- 11. SHIRAZI SALAD (V/GF) سالاد شیرازی** \$8
A colourful refreshing salad with chopped cucumbers, tomatoes, red onions and mint. Dressed with grape verjuice and lemon juice
- 12. HUBUBAT SALAD (V/GF) سالاد حبوبات** \$16
An all-time Persian favourite with beans, corn, olives and Persian Feta
- 13. CHEESY OLIVE SALAD (V) سالاد یونانی** \$15
A combination of lettuce, tomatoes, cucumber, olives and Persian feta
- 14. GARDEN SALAD (V/GF) سالاد فصل** \$8
Mixed salad leaves, cucumber, shredded carrots, tomatoes and herbs seasoned with a lemony mayonnaise dressing

Warm Starters and Sides

- 15. ASH JO (GF) سوپ جو** \$8
A hearty soup with shredded chicken, oats, beans and vegetables
- 16. ASH RESHTE (V) آش رشته** \$10
A hearty soup with flour noodles, chick peas, mixed beans, herbs and a creamy whey. Subject to availability
- 17. MIRZA GHASEMI (V/GF) میرزا قاسمی** \$12/16
Sautéed eggplant, tomatoes and garlic. Topped with an egg (S/L)
- 18. KASHK-E-BADENJAN (V/GF) کشک بادمجان** \$12/16
Mashed eggplant with fried onions, special herbs and garlic. Topped with crushed walnuts (S/L)
- 19. TEMPURA PRAWNS (GF) میگو سوخاری** \$16
Deep fried crispy tempura battered prawns
- 20. CHICKEN WINGS (GF) بال و کتف** \$18
Barbecued wings, marinated in a creamy Persian mayonnaise, saffron and lemon juice
- 21. SAMBUSEH (V) سمبوسه** \$12
A medley of vegetables, wrapped in pastry and deep fried. Served with a side of chips
- 22. SAFFRON MIXED APPETIZERS** \$48
A delicious combination of two cold and two warm starters of your choice
- 23. CHIPS (V/GF) سیب زمینی سرخ کرده** \$6/9
Small/Large

Vegetarian Dishes

- 54. BAMIEH (V/GF) بامیه** \$24
Baby okra, spices and herbs in tomato sauce. Served with saffron rice
- 55. KHORESHT ESFENAJ (V/GF) خورش اسفناج** \$24
Potatoes and chopped spinach in an onion and tomato sauce, served with Saffron rice
- 56. MIXED VEGGIES (V/GF) سبزیجات آپیز** \$20
Mixed seasonal vegetables in yoghurt sauce
- 57. MIXED GRILL (V/GF) گریل سبزیجات** \$24
Grilled corn, capsicum, mushrooms and seasonal vegetables
- 58. ADDAS POLO (V/GF) عدس پلو** \$22
Saffron rice with lentils, fried onions and sultanas

Barbecues and Grills

- 24. KOOBIDEH KEBAB (GF) کوبیده کباب** \$18
One/Two skewers of minced lamb kebabs seasoned with spices
Extra skewer: \$12
- 25. JOOJEH KEBAB (GF) جوجه کباب** \$18
One/Two skewers of boneless chicken thigh fillets marinated in olive oil, lemon juice and saffron
Extra skewer: \$12
- 26. JOOJEH TORSH KEBAB (GF) جوجه کباب** \$32
Boneless chicken thigh fillets marinated in pomegranate molasses, walnuts, herbs and saffron
Extra skewer: \$14
- 27. SHISH KEBAB (GF) شیش کباب** \$30
Succulent boneless chicken pieces grilled with capsicum and onions.
Extra skewer: \$13
- 28. CHENJEH KEBAB (GF) چنجه کباب** \$32
Tender boneless pieces of diced lamb, marinated and char-grilled to perfection
Extra skewer: \$14
- 29. BARG KEBAB (GF) برگ کباب** \$32
Marinated lamb backstrap, tenderised, skewered and char-grilled to perfection
- 30. SHISHLIK (GF) شیشلیک** \$40
Succulent lamb cutlets char-grilled to perfection
- 31. BAKHTIARI KEBAB (GF) بختیاری کباب** \$32
A combination of one skewer each of Joojeh (chicken) and Chenjeh (lamb) kebabs
- 32. SOLTANI KEBAB (GF) سلطانی کباب** \$42
A combination of one skewer each of Koobideh (minced lamb) and Barg (lamb) kebabs
- 33. MOMTAZ (GF) ممتاز** \$30
A combination of one skewer each of Koobideh (minced lamb) and Chenjeh (lamb) kebabs
- 34. MAKHSOOS (GF) مخصوص** \$28
A combination of one skewer each of Koobideh (lamb) and Joojeh (chicken) kebabs
- 35. NEGIN KEBAB (GF) نگین کباب** \$35
Two skewers of minced lamb kebabs topped with marinated chicken and char-grilled to perfection
- 36. MIXED GRILL (GF) میکس کباب** \$40
A combination of Koobideh (minced lamb), Chenjeh (lamb) and Joojeh (chicken) kebabs
- 37. PLATTER FOR 2/4 PERSONS** \$75/125
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