



# SHABESTAN

CHAMPS-ÉLYSÉES

For over 15 years, Shabestan has embodied the authentic spirit of Persian cuisine.

Through the refinement of carefully selected ingredients and spices from the East, the chef elevates each dish and grilled specialty to offer you an exceptional culinary journey.

## SHABESTAN PLATES

LUNCH ONLY

### 1. JOOJEH 18

Saffron-marinated chicken skewer  
saffron white rice, tabbouleh, hummus,

### 2. ZERESHK POLO 18

Saffron-braised chicken leg with prunes,  
barberry rice, Shirazi salad

### 3. KOOBIDEH 18

Minced lamb skewer,  
fries, Persian shallot yogurt, tabbouleh

### 4. VEGETARIAN 18

Sautéed vegetables, herb soufflé,  
saffron white rice, eggplant omelet

### 5. MAHI 18

Grilled sea bass,  
fava bean rice and dill

### 6. STEW OF THE DAY 24

Traditional stew,  
saffron white rice, Shirazi salad

### 7. SULTAN PLATE 24

Minced lamb kebab, saffron-marinated chicken,  
french fries, tabbouleh, stuffed grape leaves

### 8. LAMB SHANK 24

Slow-cooked lamb shank,  
dill and fava bean rice, Shirazi salad

### 9. TORSH 24

Lamb tenderloin skewer with pomegranate sauce,  
french fries, tabbouleh, persian shallot yogurt.

### 10. LAMB CHOPS 24

Grilled lamb chop skewers,  
fries, cucumber yogurt

## DESSERTS

5

NAN KHAMEI

Persian cream puff

ROULETTE

Cream roll

BASTANI

Iranian saffron ice cream

BAGHLAVA

Traditional Persian pastry with almonds,  
pistachios, and walnuts

## DRINKS

### COLD

Evian 50cl / 1L	4.5 / 8
San Pellegrino 50cl / 1L	5 / 9
Châteldon 75cl	10
Coca-Cola 33cl	5.5
Coca-Cola Zero 33cl	5.5
7Up 33cl	5.5
Orangina 33cl	5.5
Ice Tea 33cl	5.5
Fruit juice 25cl	5
Homemade lemonade	8
Dough 50cl / 1L	6 / 12

### SHARBAT

PERSIAN DRINKS

Khak-E-Shir	5
Arugula seeds and honey	
Tokhme Sharbati	5
Basil seeds, rose water, lemon	
Golab Safran	5
Rose water and saffron	

### HOT

Coffee	3.5
Coffee with cream	4.5
Tea	4
Iranian herbal tea	5
Homemade mint tea	4.5
Saffron tea	5.5
Nabat tea	5