



SHABESTAN

LA FAYETTE

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. TAHCHIN 24

Crispy chicken rice cake,
cucumber yogurt

8. LAMB SHANK 24

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

9. KOTLET 24

Persian meat patties, salad

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



DRINKS

SPIRITS

Tequila Don Julio 1942 4cl 24

Tequila 1800 Reposado 4cl 8

Gin Hendrick's 4cl 15

Porto Sandeman Ruby 6cl 10

Vermouth Carpano Bianco 6cl 8

Vodka Grey Goose 4cl 10

Rhum Flor de Caña 12 years 4cl 12

Cognac Hennessy VS 4cl 12

Whisky Chivas 12 years 4cl 12

Pastis Ricard 4cl 8

Saffron beer 33cl 8.5

NOAM beer 34cl 7

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
Arugula seeds and honey 5

Tokhme Sharbati
Basil seeds, rose water, lemon 5

Golab Safran
Rose water and saffron 5

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

