

# SHABESTAN

LA FAYETTE



*In Iran, sharing a meal is a cherished tradition  
of hospitality and generosity.*

*With its selection of dishes made for sharing, Shabestan invites you to gather  
around the table and discover the rich flavors of Iranian cuisine.*

# SHABESTAN



## HOMEMADE BREADS



### TAFTOON 5

*Thin and flexible, slightly soft, oven-baked.*

### BARBARI 5

*Thick and soft, with a golden, slightly crispy crust.*



## MAZEH

### MIRZA GHASEMI 14

*Smoked eggplant, tomato, garlic and egg*

### KASHK BADEMJAN 14

*Eggplant, kashk, herbs and crispy onions*

### MAST O KHIAR 8

*Yogurt, cucumber and dried mint*

### MAST O MOSIR 9

*Yogurt with dried Persian shallots*

### KOUKOU SABZI 14

*Herb frittata with eggs and walnuts*

### KOTLET 15

*Persian meat and herb patties with potatoes*

### SHABESTAN KABAB 18

### HOUMOUS 9

*Chickpea and tahini purée with sumac*

### TABOULÉ 8

*Parsley salad*

### DOLMEH BARGEH MO 10

*Vine leaves stuffed with rice*

### OLIVIER SALAD 12

*Potatoes, vegetables and shredded chicken, bound with mayonnaise*

### DOLMEH FELFEL 16

*Stuffed pepper with rice, herbs and meat*

### PANIR SABZI 14

*Fresh cheese, herbs and walnuts*

### ZEITOUN PARVARDEH 9

*Marinated olives with walnuts, pomegranate molasses and herbs*

## SELECTION OF MEZZE

FOR 2 **30**

FOR 4 **50**

## SALADS

### SHIRAZI 8

*Diced fresh vegetables, lightly dressed*

### GOLESTAN 14

*Tomatoes, cucumber, radish, feta, fresh herbs, lemon and delicate spices*

## SOUPS

### ASH É RESHTEH 14

*Persian herb, vegetable and noodle soup*

### ADASSI 12

*Lentil soup*



# PARIS LA FAYETTE

## KHORESHT

STEWED DISHES SERVED WITH SAFFRON RICE

### BAMIEH 20

*Okra stew with tomato,  
delicately spiced*

### GHORMEH SABZI 24

*Herb stew with slow-cooked veal  
and red beans*

### GHEYMEH BADEMJAN 24

*Veal stew with tomato, split peas  
and grilled eggplant*



## KABABS

TRADITIONALLY SERVED WITH SAFFRON RICE

OR side dish of your choice

*sumac fries - vegetables - green salad - special rice +5*

*Additional side dish +7*

### KOOBIDEH 24

*Persian minced lamb skewer, juicy and delicately spiced*

### JOOJEH 24

*Saffron-marinated chicken skewer*

### BARG 26

*Lamb fillet skewer, finely sliced*

### CHICHLIK 30

*Lamb chop skewer*

### MAHI KABABI 30

*Marinated sea bass*

### ROYAL 44

*Selection of two skewers  
of your choice*



## RICES

& SPECIALITIES

### BAGHALI POLO 28

*Braised lamb shank, saffron rice  
with broad beans and dill*

### ZERESHK POLO 25

*Braised chicken leg, saffron rice with barberries,  
lightly tangy*

### ALBALOO POLO 26

*Braised chicken leg, saffron rice  
with sour cherries*

### SHIRIN POLO 27

*Braised chicken, saffron rice with pistachios,  
almonds and orange zest, lightly sweet*



## TAHCHIN

CRISPY SAFFRON RICE

### MORGH 28

*With a chicken filling*

### VEGETARIAN 27

*With an eggplant and mushroom filling*

## KABABS SELECTION

FOR 2 60  
4 skewers

FOR 3 90  
6 skewers

FOR 4 120  
8 skewers

## DESSERTS

NAN KHAMEI **8**

*Persian cream puffs*

ROULETTE **8**

*Cream roll*

FALOUDEH **10**

*Persian rice noodle sorbet*

BASTANI **12**

*Iranian saffron ice cream*

BAGHLAVA **8**

*Traditional Persian pastry with almonds, pistachios, and walnuts*

PERSEPOLIS **12**

*Iranian pastries with saffron tea*

SHIRINI NAPOLENI **9**

*Flaky puff pastry layers filled with vanilla and rose flavored cream*

MAKHLOUTE **14**

*Iranian saffron ice cream served over Persian rice noodle sorbet*

PERSIAN HONEY CAKE **10**

*Persian pastry with honey*

PASTRY OF THE DAY **12**

*According to our pastry chef's inspiration*

### A WARM FINISH

IRANIAN HERBAL TEA **5**

HOMEMADE MINT TEA **4.5**

SAFFRON TEA **5.5**

NABAT TEA **5**

