

# SHABESTAN

GRENELLE



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

*With its sharing platters, Shabestan invites you to gather around the table  
and discover the rich flavors of authentic Persian cuisine together.*

# SHABESTAN

## MAZEH

### MIRZA GHASEMI 12

*Eggplant omelet with tomato sauce*

### KASHK BADEMJAN 12

*Eggplant caviar with aromatic herbs and caramelized onions*

### MAST O KHIAR 7

*Greek yogurt with cucumber*

### MAST O MOSIR 8

*Greek yogurt with wild garlic*

### KOUKOU SABZI 10

*Persian herb soufflé*

### SALADE SHIRAZI 7

*Seasoned diced fresh vegetables*

### HOUMOUS 8

*Chickpea and sesame purée, topped with sumac*

### TABBOULEH 7

*Fresh parsley salad*

### DOLMEH BARGEH MO 7

*Vine leaves stuffed with rice*

### OLIVIER SALAD 9

*Shredded chicken salad with vegetables and potatoes*

### DOLMEH FELFEL 12

*Bell pepper stuffed with rice, herbs, and minced meat*

### SHABESTAN KABAB 18

## MAZEH TO SHARE

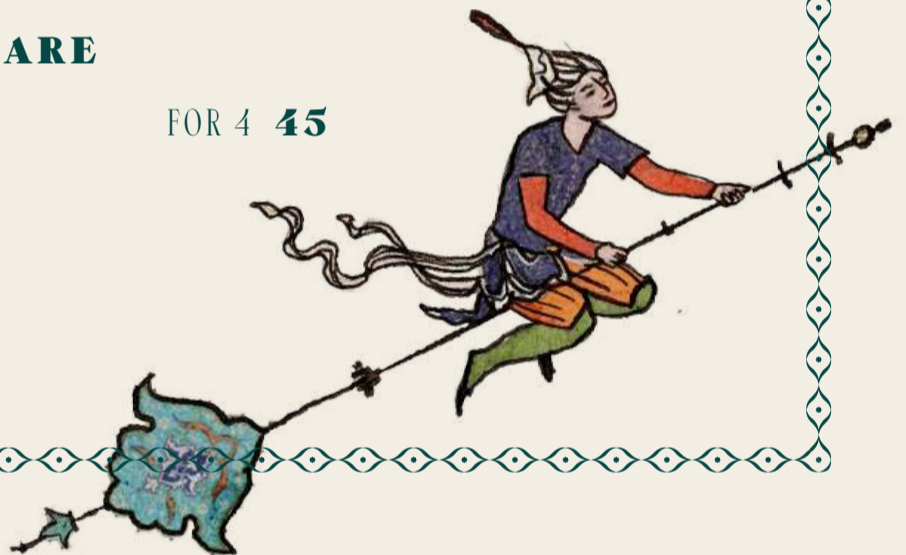
FOR 2 30

FOR 4 45

### SOUP

### ADASSI 10

*lentil soup*



## KHORESHT

SLOW-COOKED DISHES IN SAUCE  
SERVED WITH SAFFRON RICE

### BAMIEH 18

*Okra stew in tomato sauce*

### GHORMEH SABZI 22

*Veal stew with herbs, red beans, dried lime*

### GHEYMEH BADEMJAN 22

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



## RICES

& SPECIALITIES

### BAGHALI POLO 26

*Braised lamb shank with dill and broad bean rice*

### ZERESHK POLO 23

*Braised chicken leg with prunes and barberry rice*

### ALBALOO POLO 24

*Braised chicken leg with sour cherry rice*

### SHIRIN POLO 25

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



# GRENELLE

## KABABS

SERVED ACCORDING TO TRADITION, WITH SAFFRON RICE

OR your choice of side dish:

*sumac fried - vegetables - green salad - special rices +5*  
*additional side dish : +7*

### KOUBIDEH 22

*Minced meat skewers seasoned  
with Persian spices*

### JOOJEHBI 22

*Saffron-marinated chicken fillet skewer*

### JOOJEHBA 23

*Saffron-marinated baby chicken skewer*

### BARG 24

*Lamb fillet skewer*

### CHENJEH 24

*Lamb fillet cubes skewer*

### SOLTANI 1 30

*One Koubideh skewer and one Barg skewer*

### SOLTANI 2 28

*One Koubideh skewer and one Joojehbi skewer*

### SOLTANI 3 29

*One Koubideh skewer and one Joojehba skewer*

### MAKHSOUS 30

*One Koubideh skewer and one Tchenjeh skewer*

### CHICHLIK 27

*Lamb chops skewer*

### MAHI KABABI 30

*Fish skewer*

## KABABS TO SHARE

FOR 2 **55**  
4 skewers

FOR 3 **82,5**  
6 skewers

FOR 4 **110**  
8 skewers



## DESSERTS



### NAN KHAMEI 7

*Cream puff pastry*

### ROULETTE 7

*Rolled pastry with flavored cream*

### FALOUDEH 8

*Persian rosewater sorbet with vermicelli noodles*

### BASTANI 10

*Saffron and pistachio ice cream*

### BAGHLAVA 7

*Traditional Persian pastry with almonds,  
pistachios and walnuts*

### PERSEPOLIS 10

*Assortment of Persian pastries  
served with saffron tea*

### SHIRINI NAPOLENI 8

*Vanilla cream mille-feuille flavored  
with rose water*

### MAKHLOUTE 12

*Saffron and pistachio ice cream  
on a bed of faloudeh sorbet*

### PERSIAN HONEY CAKE 8

*Traditional Persian honey cake*

### PASTRY OF THE DAY 7

*According to the chef's inspiration*

