



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, Shirazi salad
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,
rice, 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 <i>Arugula seeds and honey</i>	5
Tokhme Sharbati <i>Basil seeds, rose water, lemon</i>	5
Golab Safran <i>Rose water and saffron</i>	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