

SHABESTAN

CHAMPS-ÉLYSÉES

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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.

MAZEH

KASHK BADEMJAN **14**

Eggplant, kashk, herbs and crispy onions

MIRZA GHASEMI **14**

Smoked eggplant, tomato, garlic and egg

OLIVIER SALAD **10**

Potatoes, vegetables and shredded chicken, bound with mayonnaise

MAST O MOSIR **9**

Yogurt with dried Persian shallots

MAST O KHIAR **8**

Yogurt, cucumber and dried mint

DOLMEH BARGEH MO **10**

Vine leaves stuffed with rice

DOLMEH FEFEL **14**

Stuffed pepper with rice, herbs and meat

KOUKOU SABZI **12**

Herb frittata with eggs and walnuts

HOUMOUS **9**

Chickpea and tahini purée with sumac

TABOULÉ **8**

Parsley salad

SHABESTAN KEBAB **18**

MAZEH TO SHARE

FOR 2 **30**

FOR 4 **50**

SOUPS

SOUP-E-JO **12**

Hearty barley soup

ADASSI **12**

Lentil soup

SALADS

SALADE SHIRAZI **8**

Diced fresh vegetables, lightly dressed

GOLESTAN SALAD **14**

Tomatoes, cucumber, radish, feta, herbs, lemon

KABABS

TRADITIONALLY SERVED WITH SAFFRON RICE

OR side dish of your choice

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

Additional side dish **+7**

KOOBIDEH **24**

Persian minced lamb, juicy and delicately spiced

JOOJEHBI **24**

Saffron-marinated chicken

JOOJEHBA **25**

Saffron-marinated spring chicken

BARG **26**

Lamb fillet, finely sliced

CHENJEH **26**

Diced lamb fillet

SOLTANI 1 **32**

One Koobideh skewer and one Barg skewer

SOLTANI 2 **30**

One Koobideh skewer and one Joojehbi skewer

SOLTANI 3 **31**

One Koobideh skewer and one Joojehba skewer

MAKHSOUS **32**

One Koobideh skewer and one Chenjeh skewer

TORSH **27**

Lamb fillet with pomegranate sauce

CHICHLIK **27**

Lamb chops

ROYAL **44**

Two skewers of your choice from Joojehbi, Joojehba, Chenjeh, and Barg

MAHI KABABI **30**

Marinated sea bass

KABABS TO SHARE

FOR 2 **60**
4 skewers

FOR 3 **90**
6 skewers

FOR 4 **120**
8 skewers

RICES

AND 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

FESSENDJAN **28**

Braised chicken leg served with saffron rice and a rich walnut-pomegranate sauce.

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

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

COLD DRINKS

Evian 50cl / 1L	5 / 8
Perrier 50cl / 1L	6 / 9
Chateldon 75cl	10
Coca-Cola / Zero 33cl	5,5
7up 33cl	5,5
Orangina 25cl	5,5
Ice Tea 25cl	5,5
Fruit juice	5
Squeezed lemon juice	9
Homemade lemonade	8
Dough 50cl / 1L	6/12

SHARBAT - PERSIAN DRINKS

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

HOT DRINKS

Coffee	3.5
Double coffee	5
Coffee with milk	4,5
Tea	4
Iranian herbal tea	5
Homemade mint tea	5
Saffron tea	5,5
Nabat tea	5

BEERS

Heineken 33cl	7
1664 33cl	7
Saffron Beer 33cl	8,5

SPIRITS

Shabestan Spritz	11
Elderflower liqueur and orange blossom	
Kir Blackcurrant, Peach or Raspberry 12cl	10
Kir Royal Blackcurrant, Peach or Raspberry 12cl	12
Pastis / Ricard 4cl	7
Porto rouge 6cl	6
Martini Rosso / Bianco 6cl	8
Chivas Regal 4cl	10
Nikka from the barrel 4cl	12
Jack Daniel's 4cl	9
Rhum Angostura 1919 4cl	8
Cognac Camus VS Élégance 4cl	8
Tequila San José Silver 4cl	6
Vodka Grey Goose 4cl	7