

SHABESTAN

LA FAYETTE



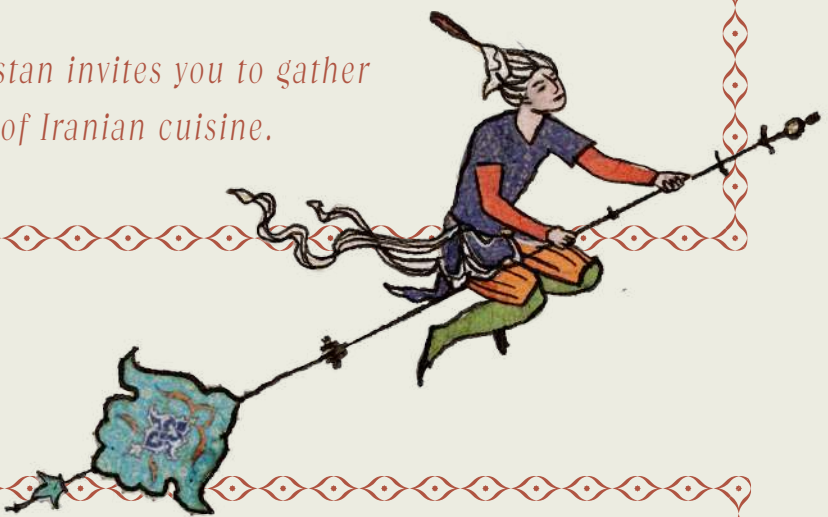
66 rue de Provence, Paris IX

SHABESTAN



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

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 FEFEL **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*



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*



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*



KABABS SELECTION

FOR 2 **60**

4 skewers

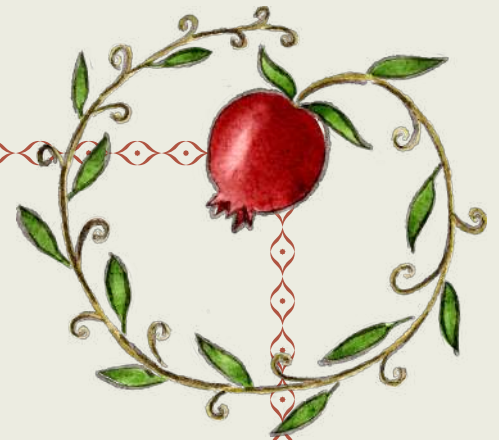
FOR 3 **90**

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**

SAFFRON TEA **5.5**

HOMEMADE MINT TEA **4.5**

NABAT TEA **5**



Net prices in euros, taxes and service included