

Catering Menu

PERSIAN Cuisine



Salads & Starters

CHEESE & VEGETABLES

FRESH MARKET VEGETABLES OF SCALLION, TOMATO, CUCUMBER, FRESH GREENS WITH FETA CHEESE

BABA

OVEN BAKED EGGPLANT MASHED MIXED WITH WALNUT AND KASHK.

HUMUS

GROUND CHICKPEAS MIXED WITH TAHINI SAUCE

YOGURT & CUCUMBER

HOMEMADE YOGURT MIXED WITH CUCUMBER AND DRIED MINT

SHIRAZI SALAD

DICED TOMATO, CUCUMBER, ONION, PARSLEY MIXED WITH CITRUS OLIVE OIL SAUCE.



Entrees

BABY LAMB BARG

MARINATED TENDER SLICES OF BABY LAMB ON A SKEWER

GROUND STEAK KEBAB KUBIDEH

SKEWERS OF GROUND AGED SIRLOIN MEAT KEBAB

SAFFRON CHICKEN

SAFFRON MARINATED BREAST OF TENDER CHICKEN ON SKEWER

GAIMAH,

LAMB, EGGPLANT, SPLIT PEA, TOMATO SAUCE

GORMAH SABZI,

FILET MIGNON, KIDNEY BEANS, GREEN VEGETABLE

All above served with White Rice 'Polo Sefid' & Almond Rice (Polo Shirin)

Side Dish

TORSHI Mixed pickle Vegetables aged in vinaigrette

TADIK Grand mother's style rice from bottom of the pot.



Dessert's

BAKLAVA TRADITIONAL PERSIAN PASTRY WITH HONEY AND PISTACHIO

FAHLUDEH LEMON FLAVOR PERSIAN SORBET WITH CHERRY COMPOTE

Thank You for choosing Persepolis Catering Team