



THE PERSIAN TERRACE

SET MENU





THE PERSIAN TERRACE

VEGETARIAN MENU

MEZZE PLATTER

Hummus

Delicious dip made with chickpeas, garlic, lemon, olive oil and sesame paste

Baba Ganoush

Dip made with roasted eggplant red and green capsicum, onion, pomegranate, and extra virgin olive oil

Cheese Sambusek

Pastry stuffed with cheese, raisin and dry mint, served with tahini

Muhāmmara

Walnut, sundried tomato, bread crumbs, pomegranate, olive oil, Turkish chili paste

SOUP

Ash e Sabzi

Green lentil, spinach, parsley, coriander and leeks

KEBAB

Phaldhari Kebab

Mixed vegetable, walnut and cheese kebab served with garlic mayonnaise

Veggie Skewers

Charbroiled assorted vegetables with pomegranate sauce

Cottage Cheese Sabzi Kebab

Charbroiled marinated cottage cheese, bell pepper and onion

Mushroom Sabzi Kebab

Mushrooms, onion, bell pepper skewer

Falafel

Crispy patties of mashed chickpeas with parsley, sesame seeds and garlic served with tahini sauce

Served with vegetable Zereshk rice

DESSERT

Chef's Special Dessert Sampler

Omali, Baklava, Kareeme e Zaferan

INR 2,500 + Taxes

*If you have any allergies, please inform us before placing the order.



THE PERSIAN TERRACE

NON-VEGETARIAN MENU

MEZZE PLATTER

Hummus

Delicious dip made with chickpeas, garlic, lemon, olive oil and sesame paste

Baba Ganoush

Dip made with roasted eggplant red and green capsicum, onion, pomegranate, and extra virgin olive oil

Cheese Sambusek

Pastry stuffed with cheese, raisin and dry mint, served with tahini

Muhammara

Walnut, sundried tomato, bread crumbs, pomegranate, olive oil, Turkish chili paste

SOUP

Soup e Morgh

Creamy chicken soup with carrot and celery

KEBAB

Shish Taouk

Marinated chicken, Turkish chili paste

Joojeh e Koobideh

Minced chicken with onion, parsley, coriander and white pepper

Joojeh Kabab

Saffron and labra marinated chicken

Chelo Kebab Koobideh

Minced lamb kebab

Served with vegetable Zereshk rice

DESSERT

Chef's Special Dessert Sampler

Omali, Baklava, Kareeme e Zaferan

INR 3,000 + Taxes



THE PERSIAN TERRACE

SEA FOOD MENU

MEZZE PLATTER

Hummus

Delicious dip made with chickpeas, garlic, lemon, olive oil and sesame paste

Baba Ganoush

Dip made with roasted eggplant red and green capsicum, onion, pomegranate, and extra virgin olive oil

Cheese Sambusek

Pastry stuffed with cheese, raisin and dry mint, served with tahini

Muhammara

Walnut, sundried tomato, bread crumbs, pomegranate, olive oil, Turkish chili paste

SOUP

Soup e Rubian

Creamy seafood soup

KEBAB

Shish Taouk

Marinated chicken, Turkish chili paste

Chelo Kebab Koobideh

Minced lamb kebab

Mahi e Kebab

Charbroiled skewer of marinated seer fish fillet

Meigoo e Kebab

Skewer of jumbo shrimps with zesty saffron

Served with vegetable Zereshk rice

DESSERT

Chef's Special Dessert Sampler

Omali, Baklava, Kareeme e Zaferan

INR 3,500 + Taxes

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THE PERSIAN TERRACE

LOBSTER MENU

MEZZE PLATTER

Hummus

Delicious dip made with chickpeas, garlic, lemon, olive oil and sesame paste

Baba Ganoush

Dip made with roasted eggplant red and green capsicum, onion, pomegranate, and extra virgin olive oil

Cheese Sambusek

Pastry stuffed with cheese, raisin and dry mint, served with tahini

Muhammara

Walnut, sundried tomato, bread crumbs, pomegranate, olive oil, Turkish chili paste

SOUP

Soup e Rubian

Creamy seafood soup

KEBAB

Karajan e Kebab

Saffron marinated lobster with lemon butter garlic sauce

Shish Taouk

Marinated chicken, Turkish chili paste

Chelo Kebab Koobideh

Minced lamb kebab

Served with vegetable Zereshk rice

DESSERT

Chef's Special Dessert Sampler

Omali, Baklava, Kareeme e Zaferan

INR 4,000 + Taxes



THE PERSIAN TERRACE





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COLD MEZZE

- **Pita Bread** 200
Leavened flat bread
- **Hummus** 400
A delicious dip made with chickpeas, garlic, lemon, olive oil and sesame paste
- **Baba Ganoush** 400
A rich dip made with roasted eggplant, red and green capsicum, onions, pomegranate, lemon and extra virgin olive oil
- **Muhammara** 400
A delicious dip made with walnut, sundried tomato, bread crumbs, pomegranate, olive oil and Turkish chili paste
- **Borani Spinach** 400
A classic Persian dip made with spinach, 0garlic, yogurt and crispy brown onion

HOT MEZZE

- **Falafel** 400
Crispy patties of mashed chickpeas with parsley, sesame seed and garlic, served with tahini sauce
- **Cheese Sambusek** 400
Middle Eastern pastry stuffed with cheese, raisin and dry mint, served with tahini sauce
- **Spinach Fatayer** 400
Feta cheese and spinach served with smoked chili sauce
- **Kibbeh** 450
Minced lamb croquette with burghul (broken wheat) and onion garlic served with tahini sauce

SALAD

- **Fattoush Salad** 450
Cucumber, onion, lettuce, bell peppers, tomato and sumac, served with pita bread
 - **Tabbouleh** 450
Broken wheat, chopped parsley, tomato, extra virgin olive oil and fresh lemon juice
- ## SOUP
- **Ash e Sabzi** 400
Green lentil, spinach, parsley, coriander and leeks
 - **Soup e Morgh** 400
Creamy chicken soup with carrot and celery

KABABS

- ## CHICKEN
- **Joojeh Kabab** 1050
Chicken marinated with saffron and labna
 - **Shish Tawook** 1300
Chicken, Turkish chili paste, lemon juice and garlic
 - **Joojeh e Koobideh** 1050
Minced chicken with onion, parsley, coriander and white pepper
 - **Chicken Sultani** 1300
Combination of minced chicken and marinated charbroiled boneless chicken breast

■ Vegetarian ■ Non-Vegetarian

All stews are served with Persian specialty rice. Consuming raw or undercooked meats, poultry, seafood, shell fish, egg or unpasteurized milk may increase your risk of food-borne illness. We do not levy service charge. All prices are in INR. Government taxes are levied as applicable. Please inform your server in case of special dietary preferences.





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LAMB

- **Chelo Kabab Koobideh** 1050
 Minced lamb kabab, turkish spice,
 onion, garlic juice
- **Kabab e Rastaye**
Goosfand 1950
 New Zealand lamb chops with saffron

FISH AND SEAFOOD

- **Mahi e Kabab** 1300
 Charbroiled skewer of
 marinated seer fish fillet
- **Meigoo e Kabab** 1500
 A skewer of shrimps marinated
 in a zesty saffron, charbroiled,
 finished with citrus sauce
- **Karajan e Kabab** 2000
 Saffron marinated lobster,
 with lemon garlic butter sauce
- **Pomfret Sumac Hara** 1750
 Char grilled Turkish chili and
 arabic spiced pomfret

VEGETARIAN

- **Veggie Skewers** 750
 Charbroiled assorted vegetables
 with pomegranate sauce
- **Phaldhari Kabab** 900
 Mixed vegetable, walnut and cheese
 kabab served with garlic mayonnaise
- **Mushroom Sabzi Kabab** 950
 Mushrooms, onion and bell pepper
 skewer with Turkish chili sauce
- **Cottage Cheese**
Sabzi Kabab 950
 Charboiled marinated cottage cheese,
 bell pepper and onion skewer
 with chimichuri sauce
- **MIX GRILL PLATTER**
- **Kabab e Mukhtalif** 1950
 Mixed grill of chicken, fish,
 prawns, New Zealand lamb
 chop and lamb mince kabab
- **Kabab Makhsoos** 1600
 Combination of minced chicken
 and minced lamb meat skewer
- **Veg Kabab e Mukhtalif** 1600
 Cottage cheese sabji kabab,
 char grilled broccoli, mushroom sabji
 kabab, falafel and phaldari kebab

STEWES

- **Khoresh Bamieh** 900
 Iranian lamb and okra stew
- **Gheimeh Bademjan** 900
 Chicken, eggplant, and yellow peas
 cooked in tomato sauce
- **Assyrian Masha Stew** 800
 White bean stew
- **Vegetable Salona** 800
 Carrot, beans, potatoes
 and tomatoes

PERSIAN SPECIALITY RICE

- ■ **Baghali Polo** 1000/1250
 Basmati rice with dill leaf and
 lima beans, served with freshly
 seasoned braised lamb shank.
- ■ **Zereshk Polo** 850/1000
 Basmati rice with Iranian
 berries & saffron served with
 braised chicken breast.

DESSERTS

- **Baklava** 450
 Baked Mixed nuts roll
- **Omali** 350
 Traditional Arabic sweet pudding.
- **Kareem e Zafran** 450
 Saffron and dates tart
 served with rose Ice cream
- **Iranian Ice Cream** 350
 Saffron, pistachio and
 dates ice cream

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