

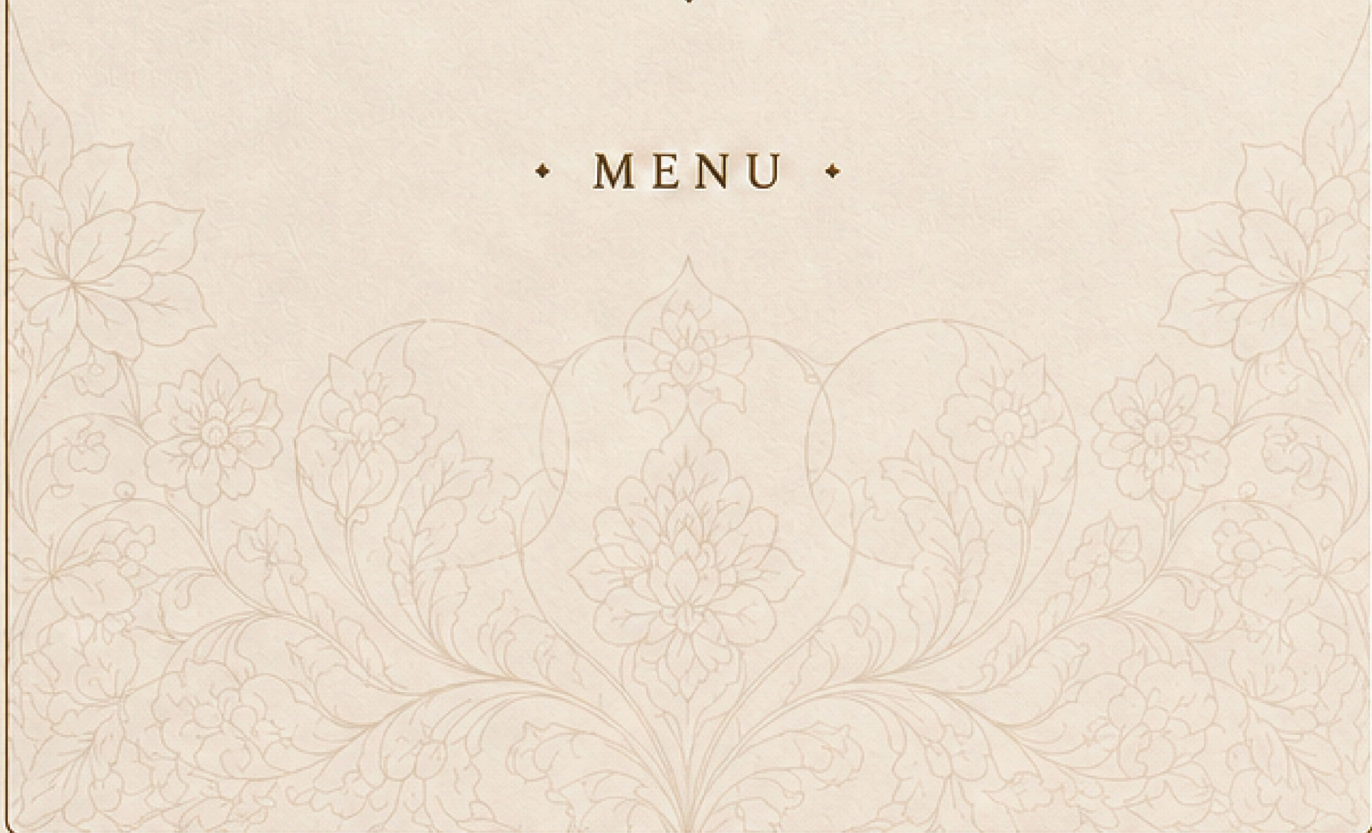


SHIRAZI

AUTHENTIC PERSIAN RESTAURANT



♦ MENU ♦



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APPETIZERS

Zeytoon Parvardeh	22
Olives with walnuts, pomegranate molasses and herbs.	
Mix Zeytoon & Torshi	12
A selection of Persian olives and house pickles.	
Shirazi Vegetarian Plate	28
Falafel, cauliflower, eggplant, hummus and seasonal accompaniments.	
Chicken Wings	18
Marinated chicken wings with Persian spices.	
Garlic Butter Shrimp	28
Pan-seared shrimp with garlic butter, lemon and herbs.	
Falafel	18
Crispy falafel with tahini mango sauce and pickles.	
Grilled Halloumi with Za'atar	20
Golden-grilled halloumi finished with fragrant za'atar.	
Sabzi Paneer	28
Feta cheese, walnuts and fresh greens, served with hot, freshly baked sesame pita.	
Dolma	14
Grape leaves filled with rice, herbs and a touch of lemon.	

SALADS

Salad Shirazi	16
Cucumber, tomato, herbs and lemon with the chef's special dressing.	
Tabbouleh Salad	17
Parsley, cucumber, tomato and mint with lemon dressing.	
Watermelon Salad with Persian Feta	18
Watermelon, Persian feta, mint, black pepper and pomegranate.	
Fattoush	17
Mixed greens, watercress, cucumber, tomato, radish and crispy pita with sumac dressing.	
Joeh Caesar Salad	24
Grilled chicken, romaine lettuce and Parmesan with Caesar dressing.	
Salad Anar	18
Pomegranate, tender spinach and orange with house dressing.	
Salad Olivieh with Truffle	18
Corn-fed chicken, potato, egg, pickles, mayonnaise and black truffle.	

PITA & DIPS

Pita Bread	4.50
Falafel Pita Pocket	28
Hot, freshly baked sesame pita filled with falafel, pickles and spicy mango tahini sauce.	
Original Hummus	16
Classic hummus with tahini and lemon.	
Black Hummus	17
Black chickpeas, black tahini and pine nuts.	
Hummus Lamb	20
Hummus topped with spiced lamb and pine nuts.	
Truffle Hummus	18
Hummus finished with black truffle.	
Kashk-e Bademjan	17
Charred eggplant, aged whey, caramelised onion, walnuts and mint.	
Mirza Ghasemi	18
Coal-roasted eggplant, slow-cooked tomato, garlic and egg.	
Mast o Musir	17
Strained yoghurt, Persian shallots, dried herbs and olive oil.	
Mast o Khiair	15
Strained yoghurt, cucumber, rose petals and green raisins.	
Labneh with Confit Garlic & Za'atar	18
Creamy labneh, slow-confit garlic, za'atar and olive oil.	
Borani Esfenaj	16
Spinach yoghurt dip with Persian seasoning.	

SOUPS

Soup Adas	17
A hearty Persian lentil soup with tender shredded chicken, pumpkin, turmeric, caramelised onion and fresh herbs.	
Ash Shirazi	16
Thick herb and bean soup with kashk, fried onion, dried mint and whey.	

MEZZE PLATTERS

Cold Mezze Platter	42
A selection of Zeytoon Parvardeh, Original Hummus, Salad Olivieh and Labneh.	

Hot Mezze Platter	45
A selection of Kashk-e Bademjan, Borani Esfenaj, Dolma and grilled halloumi.	

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GRILLED PLATTERS

Shirazi Grilled Platter (2 pax) 120

Chef's speciality platter with minced lamb, chicken, fish, prawn, and lamb or beef fillet.

Shirazi Grilled Platter (4 pax) 210

Chef's speciality platter with minced lamb, chicken, fish, prawn, and lamb or beef fillet.

KEBABS

All kebabs are served with saffron rice, grilled tomato and mixed greens.

Soltani 65

Barg and Koobideh, the classic Persian royal kebab.

Kebab Barg 54

Prime lamb fillet, marinated in saffron and grilled.

Shandiz 57

Charcoal-grilled spring lamb on the bone.

Chenjeh 55

Char-grilled lamb tenderloin cubes, marinated in saffron and herbs.

Kabab Lari Beef 50

Tender beef fillet marinated in yoghurt and spices.

Prawn Kebab 43

Tiger prawns marinated in saffron and grilled over charcoal.

Lamb Koobideh 42

Tender ground lamb, charcoal-grilled the Persian way.

Jujeh Kabab 42

Poussin marinated in saffron, lemon and Persian lime.

Mixed Koobideh 38

A char-grilled combination of lamb and chicken Koobideh.

Calamari Char-Grilled 38

Char-grilled calamari with lemon, garlic and mixed herbs.

Chicken Koobideh 34

Tender ground chicken and herbs, grilled over charcoal.

Lari Chicken 42

Boneless chicken thigh marinated in yoghurt, saffron, garlic and spices.

Fish Kebab 39

Charcoal-grilled market fish marinated in saffron and herbs.

KHORESHT & MAIN COURSES

Mahiche Barreh 58

Slow-roasted lamb shank, saffron jus, caramelised onion and Persian rice.

Chelo Neck 58

Slow-cooked lamb neck served with saffron rice.

Ghormeh Sabzi 35

Traditional herb stew with lamb, kidney beans and dried lime.

Fesenjan 39

Duck or chicken slow-cooked in walnut and pomegranate sauce.

Khoresht Bademjan 35

Chicken stew with eggplant, tomato and split peas. Vegetarian option available.

Zereshk Polo with Chicken 39

Saffron rice with barberries, served with tender chicken.

Shirazi Polo with Chicken 39

Saffron rice, herbs and traditional Shirazi garnish.

Bamieh Stew 35

Okra stew with tomato, garlic and your choice of lamb or chicken.

Bamieh Vegetarian 27

Okra stew with tomato, garlic and herbs.

Persian Tadik Rice 12

Golden, crispy tadik rice, the chef's special.

DESSERTS

Original Faloodeh Shirazi with Saffron Ice Cream 25

Persian rose vermicelli served with saffron ice cream.

Original Faloodeh Shirazi 18

Persian rose vermicelli with lime and syrup.

Fruit Platter 21

Seasonal fruits, pomegranate and fresh mint.

Saffron Cheesecake 14

Saffron-infused cheesecake with pistachio and rose.

Saffron Ice Cream 8

Persian saffron ice cream with pistachio.

Baklava 12

Layered filo pastry with honey syrup and pistachio, Persian style.



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