

# Soup

## AASH RESHTEH 🌱🌿 \$8.50

*Persian green noodle soup*

Get all your green in one go! A type of thick soup featuring thick noodles (reshteh), and a whey-like fermented dairy product (kashk), herbs and mixed beans, topped with caramelised onion and mint.

## ADAS 🌱🌿 \$8.50

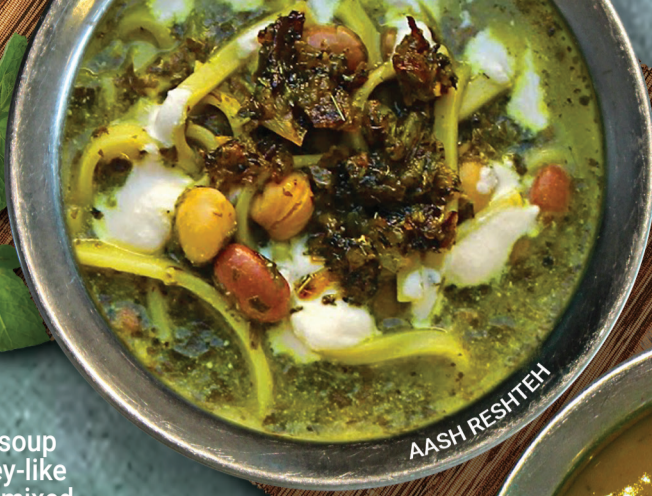
*lentil soup*

High in fiber, low in fat, a healthy and filling vegan soup with Persian spices.

## JO 🌱 \$8.50

*chicken barley soup*

Healthy and nutritious start to your dining experience. Slow-cooked barley with chicken meat.



AASH RESHTEH



ADAS LENTIL SOUP



JO CHICKEN BARLEY SOUP



TURKISH BREAD



HUMMUS

# Starters & Sides



MAST-O-MUSIR



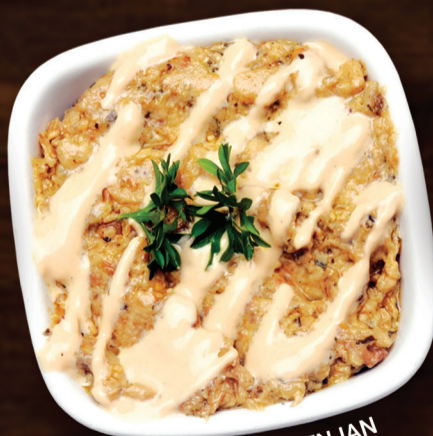
MAST-O-KHIAR



TORSHI



MIRZA GHASEMI



KASHK-E-BADENJAN



ZEYTOON PARVARDEH



SHIRAZI SALAD



GARDEN SALAD

## TRIO ENTREES & SIDES 🌱🌿 \$20

Sharing and caring. Kashk-e Badenjan, house made Hummus and a choice of Mast-o-Khiar or Mast-o-Musir. Served with Turkish bread.

## KASHK-E-BADENJAN 🌱🌿 \$10

A Persian favourite. Eggplant dip with special Shiraz herbs & spices. Served with a whey-like fermented dairy product (kashk) & Turkish bread.

## HUMMUS 🌱🌿 \$7.50

Made from scratch with love! Chickpea and tahini dip served with Turkish bread and extra virgin olive oil.

## MAST-O-KHIAR 🌱🌿 \$6

A refreshing mix of yoghurt and cucumber with a touch of ground mint and rose petals.

## MAST-O-MUSIR 🌱🌿 \$6

Creamy yoghurt with a flavour boost from scallions (shallots).

## TORSHI 🌱🌿 \$7.50

Get this tastebud primed! A great side Persian-style pickled vegetables.

## ZEYTOON PARVARDEH 🌱🌿 \$9

Olive like you've never had before. Persian-style marinated olives with pomegranate sauce and crushed walnuts and Persian spices.

## MIRZA GHASEMI 🌱🌿 \$13

Popular on the Caspian coast! Soft roasted eggplant in tomato & garlic sauce, with eggs cooked into it at the last minute. Served with flat Persian bread.

## GARDEN SALAD 🌱🌿 \$10

A tasty mix of garden delights. Dressing options: mayo OR lemon

## SHIRAZI SALAD 🌱🌿 \$8.50

Most popular Persian salad! Finely diced cucumbers tomatoes, onions, mint, tossed in olive oil, lemon juice and apple vinegar.

## CHIPS 🌱🌿 Small \$6 Large \$8

## TURKISH BREAD 🌱🌿 \$3.50

## FLAT PERSIAN BREAD 🌱🌿 \$2.50

# Kabobs

## TRADITIONAL PERSIAN GRILLED SKEWERS



**NEW**

### THE MEATETARIAN

🌾 \$79

x4 pcs Shishlik (lamb cutlets)  
x1 Torsh Kabob (lamb marinated in pomegranate sauce & ground walnuts)  
x1 Barg (beef)  
Served with saffron rice & grilled tomato.

Add \$20 and also get:  
x1 Trio Entree with Turkish Bread  
x2 soft drinks (375ml)

### SHIRAZ MIX PLATE

(Suitable for 2)

🌾🌿 \$53

x1 Joojeh (boneless chicken)  
x1 Koobideh (minced lamb)  
x1 Chenjeh (lamb chunks)  
Served with fluffy saffron rice and grilled tomato.



SHIRAZ MIX PLATE



SOLTAN PLATTER

### SOLTAN PLATTER

🌾 \$59

The Soltan's favourite!  
x1 skewer of Maahi (flake fish)  
x1 skewer of Koobideh (minced lamb)  
x1 skewer of Joojeh Torsh (boneless chicken marinated in pomegranate sauce & ground walnuts)  
Served with a mix of green rice (broad beans & dill tips), saffron-barberry rice & grilled tomato.



### CHELO KOOBIDEH

🌾🌿

1 skewer \$22  
2 skewers \$30

A Persian favourite!  
Grilled minced lamb kabob served with saffron rice and grilled tomato.



### JOOJEH KABOB

🌾🌿

1 skewer \$24  
2 skewers \$31

Boneless marinated chicken thigh fillet, grilled to perfection!  
Served with saffron rice and grilled tomato.



### TORSH KABOB

🌾

1 skewer \$30  
2 skewers \$40

Kabob like you've never had before!  
Grilled pieces of juicy lamb marinated in pomegranate sauce & ground walnuts.  
Served with saffron rice and grilled tomato.



### CHENJEH KABOB

🌾🌿

1 skewer \$28  
2 skewers \$38

Grilled juicy chunks of Persian-style marinated lamb rump.  
Served with saffron rice and grilled tomato.



### SHAAHI KABOB

🌾🌿

\$33

A meal fit for a king! A skewer of minced lamb and a skewer of boneless chicken served with saffron rice and grilled tomato.



### JOOJEH TORSH

🌾

1 skewer \$29  
2 skewers \$39

Grilled pieces of juicy boneless chicken marinated in pomegranate sauce and ground walnuts.  
Served with saffron rice and grilled tomato.



BAKHTIARI KABOB

**BAKHTIARI KABOB** 🌿🍗 \$26

One skewer of grilled Joojeh (marinated chicken thigh fillet) and Chenjeh kabobs (marinated chunks of lamb). Served with saffron rice and grilled tomato.



NOON-O-KABOB

**NOON-O-KABOB** 🍗 \$28

2 skewers of grilled Koobideh (minced lamb) or 2 skewers of Joojeh (boneless chicken) or a mix of both. Served over flat Persian bread with grilled tomato.



BARG

**NEW**

**BARG** 🌿🍗 \$30

Grilled skewer of marinated beef rib-eye fillet served with saffron rice & grilled tomato.



SHISHLIK

**SHISHLIK** 🌿🍗 \$39

Tender grilled marinated lamb cutlets served with grilled tomato, saffron rice and barberries.

**ADD ONS**

Extra Koobideh skewer .....	\$14
Extra Joojeh skewer .....	\$16
Extra Chenjeh skewer .....	\$20
Extra Meygoo skewer .....	\$20
Extra Maahi skewer .....	\$18
Extra Saffron Rice .....	\$7
Extra Green Rice .....	\$7
Extra Rice w/ Barberries .....	\$7

**SOLTANI KABOB** \$40



x1 skewer of Barg (beef rib-eye fillet)  
x1 skewer of Koobideh (minced lamb)

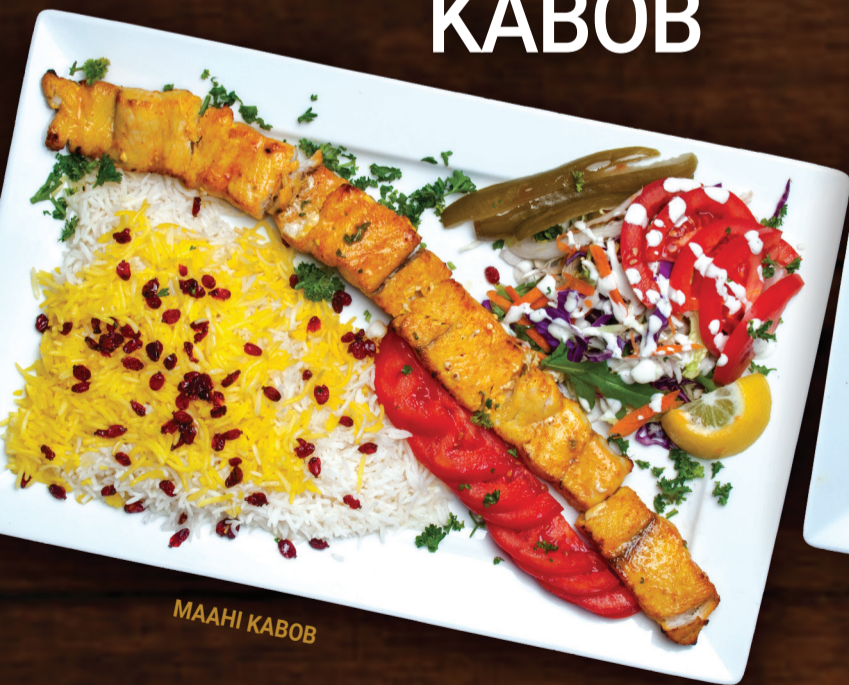
Served with saffron rice and grilled tomato.

**NEW**



SOLTANI KABOB

**Seafood KABOB**



MAAHI KABOB

**MAAHI KABOB** 🌿🍗 \$27

Tasty pieces of grilled marinated flake fish, served with saffron & zereshk (barberries) rice and cucumber pickles.



MEYGOO KABOB

**MEYGOO KABOB** 🌿🍗 \$29

Marinated prawns grilled to perfection. Served with a mix of green rice (with broad beans & dill tips) & saffron rice and cucumber pickles.



AKBAR JOOJEH

**NEW**

**AKBAR JOOJEH** 🌿🍗 \$28

Succulent butter-fried marinated half chicken, with our exquisite walnut pomegranate sauce served with fluffy saffron rice.



GLUTEN-FREE



NUT-FREE

# Slow Cooked *...and still cooking!*



LAMB SHANK with BAGHALI POLO

## LAMB SHANK WITH BAGHALI POLO 🌿🍗 \$27

Fall off the bone goodness. Tender slow cooked lamb shank with Persian spices. Served with green rice (mixture of rice, broad beans, dill herbs).

## ZERESHK POLO 🌿🍗 \$26

Slow-cooked chicken maryland in a tomato sauce with a hint of cinnamon and Persian spices. Served with saffron rice and (zereshk) barberries.

## BAMIEH 🌿🍗 \$24

Okra, slow-cooked with pieces of tender lamb, diced tomatoes and spices. Served with saffron rice.

## FESEJAN 🌿🍗 \$25

Our sweet and sour stew made with chicken, pomegranate sauce, ground walnuts, honey and Persian spices. Served with saffron rice.

## GHORMEH SABZI 🌿🍗 \$24

Braised lamb chunks with blended Persian herbs (parsley, fenugreek, coriander), red kidney beans and dried lime. Served with saffron rice.

## GHEYMEH 🌿🍗 \$24

Braised lamb chunks with yellow split peas, cooked in a tomato base with dried lime and Persian spices. Served with saffron rice.

Add \$2 and make it a Gheymeh Badenjan (eggplant)



ZERESHK POLO



BAMIEH



FESEJAN

# Vegetarian & Vegan

\*Please advise us if you want your side salad without mayonnaise dressing (vegan salad).



KALAM POLO

## KALAM POLO 🌿🌱 \$24

Finely chopped cabbage and spicy tofu sautéed in a special onion and tomato based mixed with rice.

## LOOBIA POLO 🌿🌱 \$24

A Persian favourite! Green beans and mushrooms and soy meat cooked with spices in a tomato base, mixed with rice.

## VEGETARIAN BAMIEH 🌿🍗🌱 \$24

Okra, sautéed mushrooms, diced tomatoes and spices served with saffron rice.

## VEGETARIAN GHEYMEH 🌿🍗🌱 \$24

Sautéed mushrooms and yellow split peas cooked with tomato sauce, dried lime and Persian spices. Served with saffron rice.

Add \$2 and make it a Vegetarian Gheymeh Badenjan (eggplant).

## VEGETARIAN GHORMEH SABZI 🌿🍗🌱 \$24

Braised halloumi cheese with blended Persian herbs (parsley, fenugreek, coriander), red kidney beans and dried limes. Served with saffron rice.

## Vegetarian Fesenjan 🌿🌱 \$25

A dance of flavours... it is sweet and at the same time sour! A delightful combination of sautéed mushrooms, pomegranate sauce, ground walnuts, honey and Persian spices. Served with saffron rice.



GHORMEH SABZI



LOOBIA POLO



GHEYMEH

## ADD ONS

- Extra Saffron Rice \$7
- Extra Green Rice \$7
- Extra Rice w/ Barberries \$7

# Beverages



## KHIAR-SEKANJABIN \$6

Our refreshing house-made Sekanjabin drink mixed with mint distill and shredded cucumber



## PERSIAN GOLD 500ml \$6

Our signature house-made drink with saffron, rose water, sophia seeds and honey



## PERSIAN BLOSSOM 500ml \$6

Our special house-made drink with basil seeds, distill sour-orange blossom with saffron & honey



## PERSIAN HOT TEA Cup \$3.50

Nabat \$1.50  
Saffron candy rock stick

### Tea Pot Options

Cinnamon/Cardamom/Mint \$12  
Shiraz Special Blend \$14  
House-made hot steeped tea with saffron, cardamom, cinnamon & rose petals



## DOOGH 'Salty Lassi'

500ml \$6  
1L btl \$12

Persian yoghurt drink with mint and rose petals

Spring Water	\$4.00
Sparkling Water 750ml	\$7.00
Soft Drinks (can)	\$4.00
Fruit Juice apple/orange	\$5.00
Iced Tea peach/lemon/mango	\$5.00

## COFFEE

Short Black	\$4.00
Long Black	\$4.50
Cappuccino	\$4.50
Latte	\$4.50
Flat White	\$4.50
extra shot	+\$0.70



VEGAN  
BAKLAVA



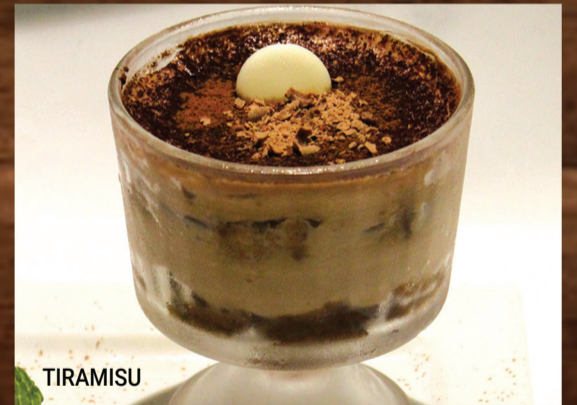
SAFFRON & ROSEWATER CAKE



FAALOODEH



BASTANI SONATI



TIRAMISU

# Dessert

after meal treats...

Saffron & Rosewater Cake	\$8.50
Bastani Sonati Ice cream made divine with saffron, pistachio & walnuts	\$10
Vegan Baklava (3pcs) pistachio & walnuts	\$8
Faaloodeh A delicious frozen treat made of rice noodles, iced rose water and lemon juice	\$11
Faaloodeh Bastani Faaloodeh served with one large scoop of Bastani Sonati	\$12
Homemade Tiramisu	\$9

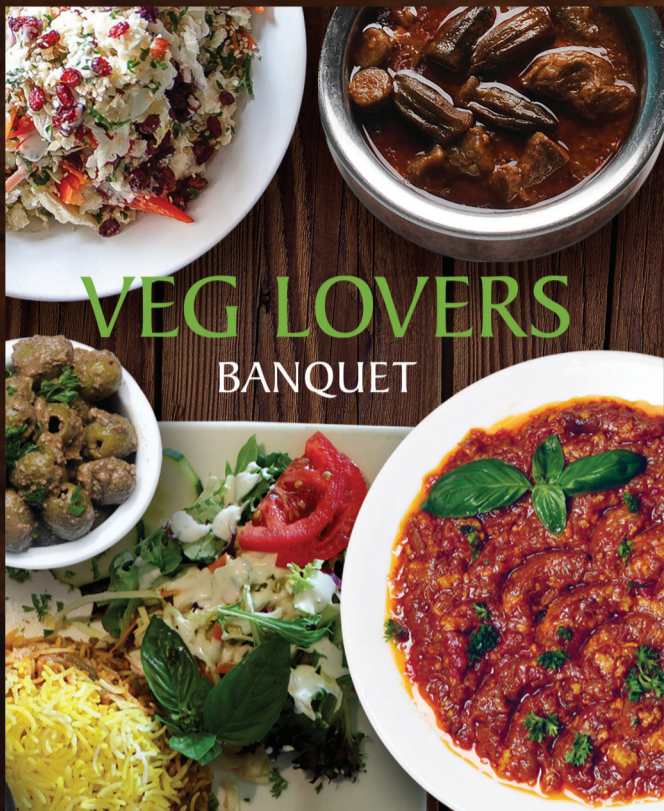
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## VEG LOVERS BANQUET

3-Course Banquet for 4  
**\$39** per person

### ENTREES & SIDES

Garden Salad  
Mirza Ghasemi  
Hummus  
Zeytoon Parvardeh  
choice of Mast-o-Khiar or Mast-o-Musir

### MAINS

**Vegetarian Stews (choose 3)**  
Vegetarian Gheymeh  
Vegetarian Bamieh  
Vegetarian Fesenjan  
Vegetarian Ghormeh Sabsi  
**Kalam Polo**  
**Loobia Polo**  
**Mixed 3-Colour Rice**  
Saffron Rice + Rice with Barberries + Green Rice  
*(Please mention to our friendly staff if you require vegan rice.)*

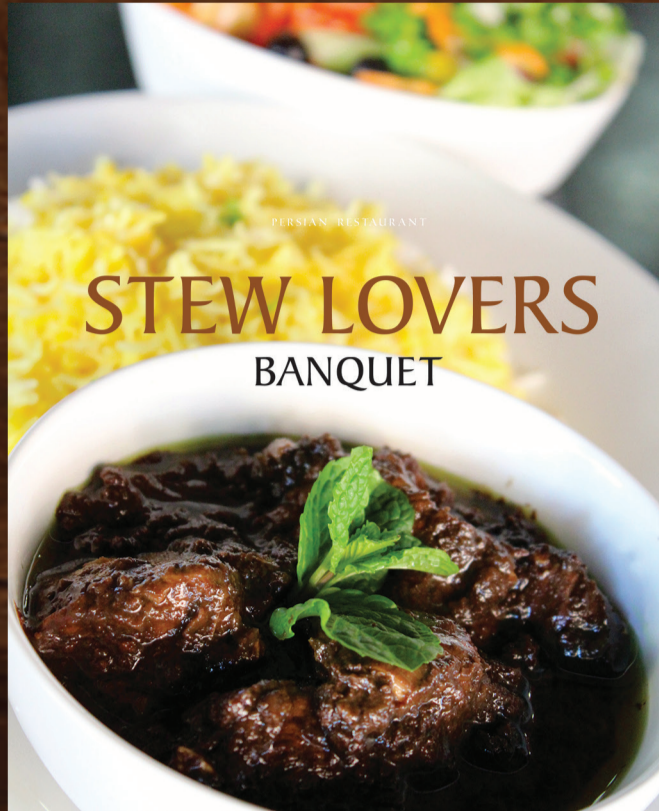
### DESSERT

**Vegan Baklava**  
**Hot Persian Steeped Tea**  
Shiraz Special Blend  
**Saffron and Rosewater Cake**  
**Assorted Persian Cookies**  
almond, coconut, walnut, pistachio

#### Why not add?

Persian Gold	\$6.00
Persian Blossom	\$6.00
Doogh	\$6.00
Khiar-Sekanjebin	\$6.00

Images may not be scaled to size and are representations only of some dishes offered in the banquet.



## STEW LOVERS BANQUET

3-Course Banquet for 4  
**\$39** per person

### ENTREES & SIDES

Garden Salad  
Mirza Ghasemi  
Hummus  
Zeytoon Parvardeh  
choice of Mast-o-Khiar or Mast-o-Musir

### MAINS

**Persian Stews (choose 5)**  
Gheymeh  
Vegetarian Gheymeh  
Bamieh  
Vegetarian Bamieh  
Fesenjan  
Vegetarian Fesenjan  
Ghormeh Sabsi  
Vegetarian Ghormeh Sabsi  
**Mixed 3-Colour Rice**  
Saffron Rice + Rice with Barberries + Green Rice

### DESSERT

**Vegan Baklava**  
**Hot Persian Steeped Tea**  
Shiraz Special Blend  
**Saffron and Rosewater Cake**  
**Assorted Persian Cookies**  
almond, coconut, walnut, pistachio

#### Why not add?

Persian Gold	\$6.00
Persian Blossom	\$6.00
Doogh	\$6.00
Khiar-Sekanjebin	\$6.00

No charge for extra bread or rice for banquet options.

Images are not scaled to size and are indicative only of most dishes offered in the banquet.



## SHIRAZ FEAST BANQUET

3-Course Banquet with  
Drinks for 4  
**\$55** per person

### ENTREES & SIDES

Garden Salad  
Mirza Ghasemi  
Hummus  
Zeytoon Parvardeh  
choice of Mast-o-Khiar or Mast-o-Musir

### MAINS

**1 skewer Shislik**  
Tender grilled marinated lamb cutlets  
**1 skewer Joojeh Torsh**  
Grilled pieces of juicy boneless chicken marinated in pomegranate sauce & ground walnuts  
**1 skewer Chelo Koobideh**  
Grilled minced lamb  
**1 skewer Meygoo Kabob**  
Grilled prawns  
**1 Lamb Shank**  
**Persian Stews (choose 2)**  
Gheymeh / Bamieh / Fesenjan /  
Ghormeh Sabsi  
**Mixed 3-Colour Rice**  
Saffron Rice + Rice with Barberries + Green Rice

### DESSERT

**Bastani Sonati**  
**Hot Persian Steeped Tea**  
Shiraz Special Blend  
**Saffron and Rosewater Cake**  
**Assorted Persian Cookies**  
almond, cocnut, walnut, pistachio

### BEVERAGES

1 x Persian Gold  
1 x Persian Blossom  
1 x Doogh  
1 x Khiar-Sekanjebin

No charge for extra bread or rice for banquet options.