

MAIN

Mirza Ghasemi With or Without Egg 25

Northern Iranian grilled eggplant with garlic, tomatoes and spices.

Served with two pieces of bread

Sabzi Kebab 25

Chef's recipe charcoal grilled vegetarian kebab with seasonal fresh vegetables & homemade cottage cheese

Khorest-E-Bamieh 27

Okra cooked in tomato sauce & garlic served with Basmati rice

Khoreh-E-Ghureh-O Bademjan 27

Eggplants braised with green grapes, tomatoes and saffron sauce

Ghormeh Sabzi Vegetarian 29

A savoury medley of fresh herbs, cottage cheese cooked with red beans, sun-dried lime and fresh vegetables in Persian spices. Served with Basmati rice

Sabzi Polo 25

Seasonal fresh vegetables with Persian herbs & spices. Biryani rice in hot claypot

Falafel Wrap Combo 22

Fried dumplings of chickpeas wrapped with homemade Persian bread with fresh vegetable salad & fries

NUTRITIOUS DRINKS

Mango Blueberry Smoothie 12

Blueberry Banana Smoothie 12

Very Berry Smoothie 12

Tropicana 12

Freshly Brewed Tea Pot 9 (3-4 cups serving)

Assam Harmutty, China Jasmine, Kir Royal, Wild Berry, Earl Grey, Milky Oolong, Peppermint, Rooibos Strawberry Cream, Chamomile

Freshly Brewed Iced Tea 9

Icy Assam with Pomegranate

(Assam Harmutty, red basil leaves, hibiscus syrup, pomegranate seeds)

Icy Fruit Paradise

(Fruit Symphony tea, red plum, strawberries, fresh pomegranate)

All items in this menu are vegetarian, Vegan options are available upon request.

All prices are subject to 10% service charge and prevailing government charges



PERSIAN GREEN MONTH

(Available from 15 Nov to 15 Dec 2018)

For all those veggie lovers, Shabestan brings Vegetarian and Vegan menu in Singapore in the Persian way.

It centres on a central ingredient such as eggplant, okra, spinach, chickpeas, barberries, pomegranates, and a myriad of other health-packed sources. Made with delicate herbs and spices such as saffron, cinnamon, cumin, and dried limes. Our chef created well-balanced dishes for this vegetarian and vegan menu which are nourishing and delightful.



SOUP

Ash-Reshth 11

A yoghurt-based soup with a tasty combination of Persian noodles, beans, parsley, cilantro, spinach, herbs and kashk

SALAD

Tabouli Salad 12

Chopped parsley, onions, tomatoes and olive oil with couscous

Shirazi Salad 12

Combination of freshly chopped cucumber, tomatoes, onion, and our house dressing

Gulf Salad 14

A refreshing mix of lettuce, cucumbers, onions, tomatoes, black olives and feta cheese, mixed with our Shabestan special sauce

Zeytoon Parvardeh 14

Marinated green olives with walnuts, mountain herbs, spices, pomegranate sauce and fresh pomegranate

Caesar Persia 14

With a unique dressing which is a combination of mayonnaise, zereshk (barberries), apple cider, salt and black crushed peppers

SIDES

Assorted Rice (3 choices) 10

Baghala Polo (rice, lima beans & fresh dill)

Zereshk Polo (wild barberries, fresh pomegranate and saffron flavoured basmati riced)

Javaher Polo (basmati rice mixed with Persian nuts, berries & sun-dried orange peel)

White rice

Persian Bread 3

Olive 5

Feta Cheese 5

APPETISER

Hummus 10

Fresh cooked garbanzo beans blended with lemon juice, garlic, tahini and olive oil.

Served with Iranian bread

Kashk-E-Bademjan 12

A mixture of sautéed eggplant, onion, mint and our secret dressing

Muhammara 14

Made with walnuts, pomegranate, molasses, toasted bread crumbs, olive oil, roasted bell peppers & spices, ground to a paste. Served with Iranian bread

Borani Esfanaaj 12

Fresh spinach with fried onion, garnished with sun-dried yoghurt and saffron

It has been said that Poorandokht, the daughter of the Sassanian Persian King Khosrow Paravaiz, loved cold yoghurt-based dishes. When she was proclaimed Queen, the name Poorani was given to yoghurt-based dishes. Later on, Poorani turned into Borani

Homemade Cheese 14

Chef's secret recipe. Topped with olive oil, served with fresh Iranian bread

Mast (Persian yoghurt) 12

Three Caspian style Persian yoghurt dips, mountain shallot, fresh spinach, cucumber with sun-dried mint

Falafel 15

A vegetarian speciality found across borders from the Nile to the mountain of Alborz.

Fried dumplings of chickpeas served drizzled with homemade sauce

Dolma 9

A stuffed mixture of rice, split yellow peas, savoury herbs used as a filling, wrapped with grapevine layers

Appetiser Platter 35

5 Chef's recommended appetisers

Assorted Hummus Platter 22

Avocado, Roasted Red Capsicum & Garlic Hummus served with Persian bread

Shabestan Bruschetta 12

Toasted crusty bread, topped with cheese, tomato, onion, garlic and eggplants

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