

Café Darya
Authentic Persian Cuisine
02-64571867

M E N U

Entrees:

- Aosh-e-Reshteh:** a lovely soup-like stew featuring Persian noodles in a rich blend of herbs and kidney beans topped with kashk (fermented whey), hot mint and caramelised onions 9.00
- Roasted capsicum, ground walnut and pomegranate molasses tapenade** served warm on Turkish bread 13.50
- Duo of warm dips:** Boorani-e-Kadu (zucchini) and Adasi (lentil and orange) served with warm bread 11.00
- Persian Olives & Goats Cheese:** Persian spiced warm olives drizzled in extra v. olive oil and fresh herbs served with warm bread 13.50
- Zucchini Starter:** Slices of zucchini fried in a turmeric flavoured oil served on country-style yoghurt and drizzled with tomato herb sauce. Served with warm bread 13.50
- Sanbosag:** These lovely little pastries are filled with vegetables, herbs, ground walnut and goats' cheese and served with yoghurt and red onion dipping sauce
2 pieces: 8.00 / **4 pieces:** 14.00
- Persian Style Broad Bean Salad** with tomato, herbs, red onion & goats cheese, drizzled with extra virgin olive oil 13.50
- Goosht Kubideh:** Very traditional dish consisting of lamb slow-cooked on the bone with kidney beans, herbs and Persian spices, then pounded to a paste and served warm with fresh herbs and shallots, goats cheese, Persian pickles & bread 14.50

Mains:

Khoresht-E-Bademjan: Slow-cooked beef in a delectable eggplant and tomato sauce topped with diced eggplant and fresh leek	30.00
Khoresht-E-Bagalah: Chicken pieces cooked with broad beans & radishes, scattered with Persian style sultanas and drizzled with pomegranate molasses and finished off with wild fennel fronds, radish and shallots	30.00
Ghormeh Sabzi: A lamb shank, slow-cooked with fresh and dried herbs, wild lime and kidney beans	
	Single: 30.00
	Double: 40.00
Khoresht-e-Odack: Duck cooked in an apple, ginger and saffron sauce scattered with caramelised apple slices and topped with pickled red cabbage, rose petals and fresh leeks	34.00
Meygou Khazar: Green prawns with the kick of chilli done in a herb and mushroom sauce, garnished with fresh herbs and chilli, diced onion, garlic and lemon wedges	32.00
Koufte-e-Shekar: Venison mince meatballs done in a mint and walnut sauce, served with diced potatoes, cubed beetroot, ground walnuts and fresh mint	30.00
Khoresht-e-Boz: Wild Himalayan Tahr (wild goat) cooked with carrot and green beans in a sauce flavoured with green cardamom and candied orange zest, topped with shallots and zaresht	32.00
Khoresht-e-Soya: A Persian stew cooked with spinach, leeks, chickpeas and soy balls with Persian-Style pumpkin flavoured with an Iranian spice blend called 'Advieh', topped with red onion, sultanas and fresh herbs	27.00

NB: ALL MAINS ARE SERVED WITH PERSIAN STYLE RICE

BYO \$2.50pp/**MINIMUM \$30.00 per person**

AT PRESENT WE DO NOT HAVE EFTPOS/CREDIT CARD FACILITIES