

Café Darya

Authentic Persian Cuisine
02-64571867

M E N U

Entrees:

Trio of dips: A selection of three of our award-winning dips and tapenades served with warm bread 14.00

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 14.00

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: 9.00 / 4 pieces: 14.50

Goosht Kubideh: this entree consists of lamb that has been 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 15.00

Warm Persian Broad Bean Salad: Persian style broad beans served warm with fresh tomato, herbs and red onion and topped with goats' cheese 14.00

Warm Persian Spiced Olives served with goats' cheese and Warm bread 14.00

Mains:

Khoresht-E-Bademjan: Slow-cooked beef in a rich eggplant and tomato sauce topped with diced eggplant and fresh leek 31.00

Khoresht-E-Gholabi: This sweet and delicious dish has chicken pieces cooked with organic local Nashi pear and silverbeet with a hint of cinnamon and ginger 31.00

Ghormeh Sabzi: A lamb shank, slow-cooked with fresh and dried herbs, wild lime and kidney beans
Single: 31.00 **Double:** 40.00

Meygou-e-khazar: Prawns served in a fresh herb, chilli and mushroom sauce topped with fresh herbs and lemon 33.00

Koufte-e-Tabrizi: Three nice-sized venison mince meatballs which topped with celeriac and organic apricot. Served with diced potatoes, cubed beetroot, celery and 33.00

Khoresht-e-Odack: Duck pieces on the bone cooked with baby peas, capsicum and asparagus with a touch of saffron and fresh herbs 35.00

Khoresht-e-Boz: Wild goat cooked with carrot and green beans in a sauce flavoured with green cardamom and candied orange zest, topped with shallots and zaresht 33.00

Khoresht-e-Soya: Soya balls and broad beans in a fennel, radish and pumpkin sauce topped with Persian style sultanas, and a touch of pomegranate molasses 27.50

NB: ALL MAINS ARE SERVED WITH PERSIAN STYLE RICE
BYO \$2.50pp/**MINIMUM \$30.00 per person**
WE DO NOT HAVE EFTPOS/CREDIT CARD FACILITIES

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Kuku: A Persian style frittata done with fresh and dried herbs, Topped with yoghurt, fresh tomato and caramelised onion 14.00

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: 9.00 / **4 pieces:** 14.50

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Warm Persian Spiced Olives served with goats' cheese and Warm bread 14.00

Mains:

Khoresht-E-Bademjan: Slow-cooked beef in a rich eggplant and tomato sauce topped with diced eggplant and fresh leek 31.00

Khoresht-E-Rivas: This dish has chicken pieces cooked in a rhubarb and silverbeet sauce topped with pureed rhubarb and fried rhubarb strips 31.00

Ghormeh Sabzi: A lamb shank, slow-cooked with fresh and dried herbs, wild lime and kidney beans
Single: 31.00 **Double:** 40.00

Meygou-e-khazar: Prawns served in a fresh herb, chilli and mushroom sauce topped with fresh herbs and lemon 33.00

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