

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 15.00

Persian Warm Spiced Olives served with creamy goats' cheese and warm bread 15.00

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 15.00

Sanbosag: These lovely little pastries are filled with vegetables, herbs, ground walnut and served with yoghurt and red onion dipping sauce
2 pieces: 9.50 / **4 pieces:** 15.00

Kuku: a Persian-style frittata made with fresh and dried herbs topped with fresh tomato, creamy yoghurt and fresh herbs 15.00

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 16.50

Warm Pumpkin & Goat's Cheese Salad: Pumpkin, goat's cheese, chickpeas and herbs, drizzled with a pomegranate garlic dressing 15.00

Mains:

Khoresht-E-Bademjan: Slow-cooked beef in an eggplant and tomato sauce topped with diced eggplant and fresh leek 33.00

Ghormeh Sabsi: A lamb shank, slow-cooked with fresh and dried herbs, dried lime and kidney beans
Single: 33.00 **Double:** 43.00

Khoresht-E-Morgh: Chicken pieces cooked with apples and silverbeet, topped with sautéed apple and rhubarb jus 34.00

Meygou Khazar: Prawns with the kick of chilli done in a herb and mushroom sauce, garnished with fresh herbs and chilli, sliced onion, garlic and lemon wedges 34.00

Khoresht-e-Boz: Goat cooked with carrot and green beans in a sauce flavoured with green cardamom and candied orange zest, topped with shallots and zaresht 35.00

Khoresht-e-Soya: A Persian stew cooked with spinach, leeks, silverbeet, chickpeas and a touch of chilli with soya balls topped with pureed pumpkin, beetroot and sweet potato 29.50

NB: ALL MAINS ARE SERVED WITH PERSIAN STYLE RICE
BYO \$2.50pp/**MINIMUM \$35.00 per person**
CASH ONLY