

**Café Darya**  
**Authentic Persian Cuisine**  
**www.cafedarya.com.au**  
**02-64571867**

**TAKEAWAY MENU**

Entrees:

<b>Persian dip:</b> 150g size dips in the following flavours	
- Beetroot and mint in yoghurt (gf,v)	5.00
- Lentil & Orange with wild angelica (gf,v,vg)	6.00
- Zucchini and paprika (gf,v,vg)	6.00
- flat bread (v,vg)	1.50

<b>Persian Spiced Olives</b> served with goats' cheese and flat bread (v)	13.00
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<b>Zucchini Starter:</b> Slices of zucchini fried in a turmeric flavoured oil served on country-style yoghurt and drizzled with tomato herb sauce. Served with flat bread (v)	13.00
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<b>Sanbosag:</b> These lovely little pastries are filled with vegetables, herbs, ground walnut and goats' cheese and served with yoghurt and red onion dipping sauce (v)	
<b>2 pieces: 8.00 /4 pieces:</b>	13.50
<b>vegan version available 2 pieces: 8.50 /4 pieces:</b>	14.50

<b>Kuku:</b> A Persian style frittata done with fresh and dried herbs, topped with yoghurt, fresh tomato and caramelised onion (gf,v)	13.00
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<b>Warm Persian Broad Bean Salad:</b> Persian style broad beans served warm with fresh tomato, herbs and red onion and topped with goats' cheese (gf,v)	13.00
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## **Mains: (all mains are gluten free)**

**Khoresht-E-Bademjan:** Slow-cooked beef in a rich eggplant and tomato sauce topped with diced eggplant and fresh leek 28.00

**Khoresht-E-Rivas:** Chicken pieces cooked with silverbeet and rhubarb, topped with pureed rhubarb, sultanas and rhubarb strips 28.00

**Ghormeh Sabzi:** A lamb shank, slow-cooked with fresh and dried herbs, wild lime and kidney beans  
**Single:** 28.00     **Double:** 36.00

**Meygou-e-khazar:** Prawns served in a fresh herb, chilli and mushroom sauce topped with fresh herbs and lemon 30.00

**Khoresht-e-Boz:** Wild goat cooked with carrot and green beans in a sauce flavoured with green cardamom, topped with shallots, carrot strips and zaresht 30.00

**Khoresht-e-Shotor:** N.T. camel pieces done in date vinegar, celeriac, chickpea and fennel sauce with a touch of chilli 33.00

**Khoresht-e-Soya:** Soya balls cooked in a sauce of fennel, leek, chilli and chickpea, topped with pureed pumpkin, sautéed sweet potato and fresh herbs (gf\*,v,vg) 26.00

NB: ALL MAINS ARE SERVED WITH PERSIAN STYLE RICE

ALL MAINS ARE GLUTEN FREE

VEGETARIAN MAIN IS VEGAN

ALL PRICES INCLUDE A TAKEAWAY DISCOUNT PLUS MERCHANT FEES

\*The soya balls in this are made from soya flour but there is the risk that the soya grain is grown in same fields as wheat