

Café Darya

Authentic Persian Cuisine
www.cafedarya.com.au
02-64571867

TAKEAWAY MENU

Entrees:

Persian dip: 150g size dips in the following flavours	
- Spinach, Curry & Cinnamon in yoghurt(gf,v)	6.00
- Lentil & Orange with wild angelica (gf,v,vg)	6.00
- Zucchini and paprika (gf,v,vg)	6.00
- flat bread (v,vg)	2.50
Persian Spiced Olives served with goats' cheese and flat bread (v)	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 flat bread (v)	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 (v)	
2 pieces: 8.50 /4 pieces:	14.00
vegan version available 2 pieces: 9.00 /4 pieces:	14.50
Kuku: A Persian style frittata done with fresh and dried herbs, topped with yoghurt, fresh tomato and caramelised onion (gf,v)	13.50
Warm Persian Broad Bean Salad: Persian style broad beans served warm with fresh tomato, herbs and red onion and topped with goats' cheese (gf,v)	13.50

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 29.00

Khoresht-E-Rivas: Chicken pieces cooked with silverbeet Apple and rhubarb, topped with pureed rhubarb, sultanas and Red onion 30.00

Ghormeh Sabzi: A lamb shank, slow-cooked with fresh and dried herbs, wild lime and kidney beans
Single: 29.00 **Double:** 38.00

Meygou-e-khazar: Prawns served in a fresh herb, chilli and mushroom sauce topped with fresh herbs and lemon 31.00

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 32.00

Khoresht-e-Shotor: N.T. camel pieces done in date vinegar, celeriac, chickpea and fennel sauce with a touch of chilli 34.00

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) 27.00

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