

Shirazi

P E R S I A N R E S T A U R A N T

A Persian Table

D E M P S E Y H I L L · S I N G A P O R E

Appetizers

Zeytoon Parvardeh ▾ 18	Chicken Wings 16
Walnuts, pomegranate molasses, herbs, olives	Marinated chicken wings with Persian spices
Mix Zeytoon & Torshi ▾ 12	Garlic Butter Shrimp 28
Selection of Persian olives and house pickles	Pan-seared shrimp, garlic butter, lemon, herbs
Shirazi Vegetarian Plate ▾ 28	Falafel ▾ 16
Falafel, fried cauliflower, eggplant, hummus and seasonal accompaniments	Crispy falafel, tahini, pickles, tomato, herbs

Pita & Dips

Black Hummus ▾ 16	Labneh with Confit Garlic & Za'atar ▾ 18
Black chickpeas, black tahini and pine nuts	Creamy labneh, slow confit garlic, za'atar, olive oil
Hummus Lamb 18	Mirza Ghasemi ▾ 16
Hummus topped with spiced lamb and pine nuts	Coal-roasted eggplant, slow-cooked tomato, garlic and egg
Mast O Musir ▾ 14	Borani Esfanaj ▾ 16
Strained yoghurt, Persian shallots, dried herbs and olive oil	Spinach yoghurt dip with Persian seasoning
Kashk-e Bademjoon ▾ 16	Salad Olivieh 18
Charred eggplant, aged whey, caramelised onion, walnuts, mint	Corn-fed chicken, potato, egg, pickles, mayonnaise, black truffle
Mast O Khiar ▾ 14	
Strained yoghurt, cucumber, rose petals, green raisins	

Salads

Salad Shirazi ▾ 15	Watermelon Salad with Persian Feta ▾ 16
Cucumber, tomato, herbs, radish, lemon vinaigrette	Watermelon, Persian feta, mint, black pepper, pomegranate
Tabbouleh Salad ▾ 16	Salad Anar ▾ 18
Parsley, bulgur, tomato, mint, lemon dressing	Pomegranate, cabbage, pistachio, house dressing

Soups

Soup Adas ▾ 15	Soup-e Jow 15
Persian red lentil soup, turmeric, caramelised onion, dried lime and fresh herbs	Persian barley soup, slow-cooked chicken, saffron, lemon and fresh dill
Ash Shirazi ▾ 18	
Thick herb and bean soup with kashk, fried onion, dried mint and whey	

Kababs

All kababs are served with saffron rice, grilled tomato and mixed greens.

Jujeh Kabab 38

Poussin marinated in saffron, lemon, Persian lime and rose water

Koobideh 39

Ground lamb and beef with onion and fenugreek, charcoal grilled

Lamb Koobideh 34

Ground lamb skewer, grilled over charcoal and finished with sumac

Chicken Koobideh 28

Ground chicken with Persian herbs and vegetables, charcoal grilled

Chenjeh 52

Lamb tenderloin marinated with saffron, cracked black pepper and barberry butter

Bareh Kabab 48

Lamb rump marinated in chilli, tarragon and labneh

Shandiz 47

Charcoal-grilled spring lamb on the bone

Soltani 56

Combination of Chenjeh and Koobideh, the classic Persian royal kebab

Lari Chicken 33

Boneless chicken thigh marinated in yoghurt, saffron, garlic and Persian spices, charcoal grilled

Fish Kebab 32

Charcoal grilled market fish marinated in saffron and herbs

Prawn Kebab 35

Tiger prawns marinated in saffron and grilled over charcoal

Calamari Char-Grilled 36

Char-grilled calamari, lemon, garlic and saffron oil

Khoresht & Main Courses

Ghormeh Sabzi 29

Traditional herb stew with lamb, kidney beans and dried lime

Bamieh Stew 29

Okra stew cooked with tomato, garlic and your choice of lamb or chicken

Fesenjan 32

Duck or chicken slow-cooked in walnut and pomegranate sauce

Mahiche Barreh 58

Slow-roasted lamb shank, saffron jus, caramelised onion and Persian rice

Gusht-e Barreh 52

Braised lamb cheeks, pomegranate glaze, walnut gremolata and saffron mash

Desserts

Saffron Ice Cream 12

Persian saffron ice cream with pistachio

Kanafa Cheesecake 14

Kanafa crust, cream cheese, rose and pistachio

Saffron Cheesecake 14

Saffron-infused cheesecake with pistachio and rose

Falodeh 12

Persian rose vermicelli, rose water and lime

Fruit Platter

Seasonal fruits, pomegranate and fresh mint

v — vegetarian

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