Soups

1 Supe Morgh / Chicken Soup [4] **5,50**
Homemade creamy chicken soup

2 Supe Joe / Barley Soup [4, 9] **5,50**
Mildly spiced barley soup prepared the Persian way

3 Supe Sabzi / Vegetable Soup **5,50**
Spicy vegetable soup with fresh vegetables

4 Supe Adas / Lentil Soup **5,50**
Homemade Persian lentil soup

5 Supe Goje / Tomato Soup **5,50**
Soup made from fresh tomatoes, seasoned the Persian way

6 Ashe Reshte / Noodle Soup [4, 9] **6,50**
Persian herb and noodle soup with lentils and beans

Salads

10 Salade Makhlut [7] **6,00**
Colourful mixed seasonal salad

11 Salade Shirazi [7] **6,00**
Finely diced cucumber, tomatoes and shallots with unripe grape juice and a hint of mint

12 Salade Panir [4, 7, 11] **7,00**
Large mixed salad with homemade cheese, Californian walnuts and green olives

13 Salade Sabzi [7] **8,00**
Large mixed seasonal salad with spicy flame-grilled vegetables and a fruity house dressing

14 Salade Morgh [7] **8,50**
Large salad platter with strips of chicken fillet and fried mushrooms, green olives and a herb and orange dressing

15 Salade Dolme [7] **7,00**
Vine leaves stuffed with rice and Persian herbs, served on fresh leaf salad

16 Salade Meygoo [3, 7] **19,50**
Garlic-marinated king prawns from the open flame grill on a colourful salad plate, finished with our house pomegranate dressing

17 Salade Djudje [7] **14,50**
Flame-grilled chicken fillet marinated in Persian-style saffron marinade on a large colourful salad plate

Persian Side Dishes

30 Sir Torshi [7] **4,50**
Wild garlic pickled in honey vinegar

31 Torschie Lite [7] **4,50**
Finely chopped aubergines pickled in vinegar

32 Torshie Makhlut [7] **4,50**
Vegetables pickled in vinegar

33 Khiar Shur [7] **4,50**
Gherkins pickled in brine

34 Mast [4] **3,00**
Creamy natural yoghurt

35 Masto Khiar [4] **4,00**
Yoghurt with grated cucumber and mint

36 Masto Khiar ba Sir [4] **4,50**
Yoghurt with grated cucumber, mint and garlic

37 Masto Khiar ba Gerdu [4, 11] **4,50**
Natural yoghurt with grated cucumber, raisins, chopped walnuts and mint

38 Maste Mu Sir [4] **4,50**
Fresh creamy yoghurt with wild garlic

39 Buranie Bademjun [4] **4,50**
Mild natural yoghurt blended with grilled aubergines and fresh garlic

40 Buranie Esfenaj [4] **4,50**
Spinach yoghurt prepared the Persian way

41 Seytun **4,50**
Green olives marinated in herbs

42 Seytun Parwarde [11] **5,50**
Green olives in pomegranate paste, refined with walnuts

43 Rudbar-Seytun [4, 7] **5,50**
A spicy mix of cheese, olives, garlic and dried tomatoes, finished with fresh mint and olive oil

44 Nazkhatoun [7] **5,50**
Grilled aubergines and fresh garlic puréed in unripe grape juice, finished with mint and olive oil

Cold and Warm Starters

19 Mazeh / 4, 9, 6 **9,50**
Date cream, chickpea-sesame cream and rocket cream, served with bread

20 Kufte Esfenaj / Stuffed Spinach Balls 1, 4, 7, 9, 11 **8,00**
Stuffed spinach balls with ...
... raisins and almonds on leaf salad, with a quark dip, or
... homemade cheese on leaf salad, with a quark dip

21 Pirashki / Stuffed Pastries 1, 4, 7, 9, 11 **8,00**
Stuffed pastries with ...
... minced meat, or
... cheese, walnuts and olives, or
... mozzarella and basil, or
... spinach and homemade cheese

22 Maste Bademjun / Aubergine Quark 4, 9 **8,00**
Baked aubergines puréed and refined with homemade quark, served with homemade Persian bread

23 Kashke Bademjun / Aubergine with Whey 4, 9 **8,00**
Baked, puréed aubergines refined with whey and fried mint paste, served with homemade Persian bread

24 Mirzaghasemi/ Aubergine Mousse 1, 9 **8,00**
Mousse of aubergines, eggs and fresh tomatoes, seasoned the Persian way, refined with garlic paste and served with Persian bread

25 Baked Sheep's Cheese 4, 9 **8,00**
Baked sheep's cheese on leaf salad, with a quark dip

26 Starter Platter for 2 people 1, 4, 7, 9, 11 **20,50**
A selection of our starters for 2 people, served with Persian bread

27 Starter Platter for 3 people 1, 4, 7, 9, 11 **26,50**
A selection of our starters for 3 people, served with Persian bread

28 Deli Platter for 2 people 3, 4, 6, 7, 9 **26,00**
A platter of aubergine mousse, Seytun Parwarde, Pirashki, stuffed peppers and grilled prawns with vegetables and 3 different dips

29 Deli Platter for 3 people 3, 4, 6, 7, 9 **31,00**
A platter of aubergine mousse, Seytun Parwarde, Pirashki, stuffed peppers and grilled prawns with vegetables and 3 different dips

Grill Specialities

All grill dishes are served with salad and your choice of bread, rice or fries

111 Kubide ba Berenj [7, 9] ***11,00***
Grilled minced lamb skewer with a grilled tomato and green pepper, with a small bowl of Masto Khiar

112 Kubide Bozorg [7, 9] ***14,50***
2 grilled minced lamb skewers with a grilled tomato and green pepper, with a small bowl of Masto Khiar

113 Djudje [7, 9] ***14,50***
Finest grilled chicken fillet marinated in Persian-style saffron marinade, served with a grilled tomato and green pepper, with a small bowl of Masto Khiar

114 Kababe Barg [7, 9] ***19,50***
Tender lamb fillet, marinated the Persian way, grilled over an open fire and served with a grilled tomato and green pepper, with a small bowl of Masto Khiar

115 Kababe Bakhtiari [7, 9] ***19,50***
Finest pieces of lamb and chicken fillet in a Persian marinade, grilled over an open fire, served with a grilled tomato and green pepper, with a small bowl of Masto Khiar

116 Soltani [7, 9] ***25,00***
The favourite dish of all Persians: Barg skewer, Kubide skewer and a grilled tomato, with green pepper and a small bowl of Masto Khiar

117 Lamb Chops [7, 9] ***21,00***
Tender grilled lamb chops, seasoned the Persian way, served with a grilled tomato and green pepper, with a small bowl of Masto Khiar

118 Barreh [7, 9] ***19,50***
Marinated pieces of lamb fillet on a skewer, grilled over an open fire, with a grilled tomato, green pepper and a small bowl of Masto Khiar

119 Djudje Soltani [7, 9] ***19,50***
Djudje skewer, Kubide skewer and a grilled tomato, with green pepper and a small bowl of Masto Khiar

120 Barreh Soltani [7, 9] ***25,00***
Tshendje skewer, Kubide skewer and a grilled tomato, with green pepper and a small bowl of Masto Khiar

121 Vegetable Skewer [7, 9] ***12,00***
Skewer of assorted seasonal vegetables in a spicy Persian-style marinade, grilled over an open fire

122 Shayan Grill Platter for 2 people [7, 9] ***42,00***
Barg, 2 Kubide, vegetable skewer and 2 khoreshts of your choice

123 Shayan Grill Platter for 3 people [7, 9] ***61,00***
Barg, 2 Kubide, Djudje, vegetable skewer and 3 khoreshts of your choice

Grill Specialities

All grill dishes are served with salad and your choice of bread, rice or fries

125 Kabab Medallions [7, 9] ***20,50***
Stuffed veal fillet rolls, grilled on a skewer in our house Persian marinade, served with a juicy grilled tomato

126 Kababe Torsh [7, 9] ***19,50***
Finest pieces of lamb and chicken fillet in a pomegranate and walnut marinade, grilled on a skewer, served with a grilled tomato

127 Veal Fillet [7, 9] ***19,50***
Marinated pieces of veal fillet on a skewer, grilled over an open fire, with a grilled tomato

128 Veal Bakhtiari [7, 9] ***19,50***
Finest pieces of veal and chicken fillet in a Persian marinade, grilled over an open fire, served with a grilled tomato and green pepper, with a small bowl of Masto Khiar

Grill Specialities Deluxe

All Deluxe grill dishes are served with salad and your choice of Zereshk Polo or fried potatoes

190 King Prawns Deluxe [7, 9] **26,50**

Grilled marinated king prawns refined with pomegranate paste, in a sauce of fresh tomatoes, limes, aubergines, courgettes, garlic and onions

191 Fish Deluxe [2, 7, 9] **26,50**

Sea bream stuffed with aromatic Persian herbs, in a sauce of fresh tomatoes, limes, aubergines, courgettes, garlic and onions

192 Kubide Deluxe [7, 9] **19,50**

2 flame-grilled minced lamb skewers seasoned the Persian way, in a sauce of fresh tomatoes, limes, aubergines, courgettes, garlic and onions

193 Djudje Deluxe [7, 9] **19,50**

Pieces of chicken fillet on a skewer in a Persian saffron marinade, grilled over an open fire, with a grilled tomato, fresh parsley and roasted walnuts, in a sauce of fresh tomatoes, limes, aubergines, courgettes, garlic and onions

194 Barg Deluxe [7, 9] **24,50**

Tender lamb fillet in a Persian-style marinade, in a sauce of fresh tomatoes, limes, aubergines, courgettes, garlic and onions

195 Bakhtiari Deluxe [7, 9] **24,50**

Juicy pieces of lamb and chicken fillet grilled on a skewer, in a sauce of fresh tomatoes, limes, aubergines, courgettes, garlic and onions

196 Soltani Deluxe [7, 9] **30,00**

Tender Barg skewer and juicy Kubide skewer, in a sauce of fresh tomatoes, limes, aubergines, courgettes, garlic and onions

197 Lamb Chop Deluxe [7, 9] **26,00**

Tender grilled lamb chops, in a sauce of fresh tomatoes, limes, aubergines, courgettes, garlic and onions

198 Tshendje Deluxe [7, 9] **24,50**

Persian-style marinated pieces of lamb fillet grilled on a skewer, in a sauce of fresh tomatoes, limes, aubergines, courgettes, garlic and onions

199 Djudje Soltani Deluxe [7, 9] **24,50**

Tender Djudje skewer and juicy Kubide skewer, in a sauce of fresh tomatoes, limes, aubergines, courgettes, garlic and onions

Fish Specialities

All fish specialities are served with salad

160 Khoreshte Meygoo / Prawn Sauce [3, 7, 11] ***19,00***

King prawns in a sauce of coconut milk, cashew nuts and garlic, served with saffron basmati rice

161 Mahie Lachs / Salmon Fillet [2, 7] ***21,50***

Salmon fillet in a lime marinade on leaf spinach, served with your choice of saffron or Persian herb basmati rice, homemade fries or dill potatoes, with special sauce

162 Mahie Dorade / Marinated Sea Bream [2, 7] ***21,50***

Baked sea bream stuffed with aromatic Persian herbs and a hint of garlic, served with your choice of Persian herb basmati rice, saffron basmati rice, homemade fries or dill potatoes, with special sauce

163 Meygoo Tanuri/ King Prawn Pan [3, 7] ***21,50***

King prawns seasoned with fresh garlic, chilli and lemon on a bed of thyme potatoes or, if you prefer, with saffron basmati rice

164 Meygoo Kabab/ King Prawn Skewer [3, 7] ***21,50***

A king prawn skewer with our house pomegranate sauce, served with your choice of fragrant saffron basmati rice or a bed of apple and onion fried potatoes

165 Mahie Tanuri/ Salmon Pan [2, 4, 7] ***21,50***

Gratinated salmon fillet in a creamy garlic, spinach and cream sauce on a bed of fried potatoes

Main Courses

All dishes are served with salad

Zereshk Polo / Barberry Rice [4, 7, 11]

Caramelised barberries, flaked almonds and butter-tossed carrots on a nest of saffron basmati rice, finished with ground pistachios

50 Vegetarian	**13,50**
70 Chicken	**14,50**
90 Lamb/Veal	**15,00**

Khoreshte Carry / Curry Sauce [4, 7, 11]

Fresh peppers, broccoli, ginger and cashew nuts simmered in a creamy curry sauce, served with Persian saffron basmati rice

51 Vegetarian	**13,50**
71 Chicken	**14,50**
91 Lamb/Veal	**15,00**

Khoreshte Tond / Spicy Sauce [7]

A raisin and almond sauce rounded off with roasted chillies, with fresh apples and ginger, served with saffron basmati rice

52 Vegetarian	**13,50**
72 Chicken	**14,50**
92 Lamb/Veal	**15,00**

Khoreshte Kadu / Courgette Sauce [7]

Fried courgette slices, broccoli, peppers and fresh ginger in a spicy tomato and coconut milk sauce, served with saffron basmati rice

53 Vegetarian	**13,50**
73 Chicken	**14,50**
93 Lamb/Veal	**15,00**

Morghe Tanuri / Lemon Chicken Pan [7]

Chicken marinated in garlic and lemon in an okra and tomato sauce, served with your choice of ...
... fried potatoes and vegetables, or
... saffron basmati rice

74 Chicken	**15,50**

Khoreshte Esfenaj / Spinach & Plum Sauce [7]

Mildly spiced sauce of spinach, plums, broccoli and fresh mushrooms with a hint of mint, served with saffron basmati rice

54 Vegetarian	**13,50**
94 Lamb/Veal	**15,00**

Khoreshte Kadu-Bademjun/ Aubergine & Courgette Sauce [7]

Golden-fried aubergine and courgette slices in a spicy tomato and lime sauce, refined with fresh ginger and served with saffron basmati rice

55 Vegetarian	**13,50**
75 Chicken	**14,50**
95 Lamb/Veal	**15,00**

Khoreshte Bamieh/ Okra Sauce [7]

Lightly fried okra, tomatoes, peppers and onions in a delicately spiced tomato and ginger sauce, served with saffron basmati rice

56 Vegetarian	**13,50**
96 Lamb/Veal	**15,00**

Shirin Polo [7, 11]

Caramelised raisins, carrots and flaked almonds on a nest of basmati rice with oriental spices, served with a delicate spinach sauce

57 Vegetarian	**13,50**

Adas Polo / Lentil Rice [4, 7]

Butter-tossed dates, raisins and walnuts on a nest of basmati lentil rice, served with a small bowl of creamy yoghurt

58 Vegetarian		**13,50**
98 Lamb	*minced*	**15,00**

Khoreshte Anar / Pomegranate Sauce [7, 11]

Golden-fried aubergines and tomatoes in an exotic pomegranate and walnut sauce, served with saffron basmati rice

59 Vegetarian	***13,50***
79 Chicken	***14,50***
99 Lamb *minced*	***15,00***

Khoreshte Alubademjun / Aubergine & Plum Sauce [7]

Golden-fried aubergines in a mildly spiced plum and tomato sauce, refined with saffron and Persian spices, served with saffron basmati rice

60 Vegetarian	***13,50***
80 Chicken	***14,50***
100 Lamb	***15,00***

Ghorme Sabzi / Persian Herb Sauce [7]

Tender lamb slowly simmered in a sauce of fine aromatic herbs and kidney beans, refined with dried lime, served with saffron basmati rice

81 Chicken	***14,50***
101 Lamb	***15,00***

Khoreshte Bademjun / Aubergine Sauce [7]

Golden-fried aubergine slices with juicy pieces of lamb in a sauce of spicy tomatoes, dried lime and yellow lentils, served with saffron basmati rice

82 Chicken	***14,50***
102 Lamb	***15,00***

Mahiche ba .../ Braised Lamb Shank [7]

Traditional Persian national dish of braised lamb shank in a special sauce, with basmati broad bean and dill rice or green bean rice

103 Lamb	***18,00***

Khorake Morgh ba Mango/ Mango Chilli Pan [7,11]

Mango, cashew and chilli sauce, served with basmati rice and Mediterranean vegetables

64 Vegetarian	***13,50***
84 Chicken	***14,50***
104 Lamb/Veal	***15,00***

Waraghe / Gratinated Layered Vegetables [1, 4, 7]

Layers of golden-fried aubergine, courgette, pepper and potato slices, gratinated with cheese and egg, refined with Persian herbs and served with your choice of Persian bread or saffron basmati rice

65 Vegetarian	***14,50***

Khorake Mahali / Traditional Vegetable Medley [4, 7]

Golden-fried slices of courgette, aubergine, peppers, potatoes, green peppers and chilli on a bed of yoghurt cream, finished with mint and served with your choice of traditional Persian bread or saffron basmati rice

66 Vegetarian	***14,50***

Albalu Polo/ Morello Cherry Rice [7, 11]

Caramelised morello cherries with juicy meatballs, topped with crunchy slivered pistachios and flaked almonds, served with saffron basmati rice

67 Vegetarian	***14,50***
77 Chicken	***15,50***
107 Lamb (minced)	***16,00***

Khoreshte Sib / Apple & Vegetable Sauce [7]

Tender pieces of lamb in a spicy apple and plum sauce with peppers, tomatoes and yellow lentils, served with fragrant basmati rice

68 Vegetarian	***13,50***
88 Chicken	***14,50***
108 Lamb	***15,00***

Side Dishes

200	Saffron basmati rice	4,00
201	Homemade fries	4,00
202	Bread freshly baked over fire	1,50
203	Herb or boiled potatoes	4,00
204	Broad bean and dill rice	5,00
205	Homemade potato wedges	5,00
206	Fresh grilled vegetables	8,00
207	Portion of leaf spinach	6,00
208	Portion of barberries	6,00
209	Minced lamb skewer (Kubide)	8,00
210	Portion of fried potatoes	5,50
211	Apple and onion fried potatoes	6,00
212	Chicken skewer (Djudje)	12,50
213	Lamb fillet skewer (Barg/Tshendje)	17,00
214	Fried tofu with vegetables	6,00
215	Grilled tomato skewer	4,00
216	Fried dates and raisins	6,00

Desserts

220 Bastanie Akbar Mashti / Persian Ice Cream [4, 11] **5,50**
Persian saffron ice cream with pieces of frozen cream, refined with rose water and pistachios

221 Faludeh / Persian Vermicelli Sorbet [11] **5,50**
Frozen Persian vermicelli sorbet with rose water and pistachios, served with fresh lime

222 Makhlut / Mixed Ice Cream [4, 11] **5,50**
Akbar Mashti ice cream and Faludeh with rose water and pistachios, served with a fresh lime

223 Bastanie Mango/ Mango Ice Cream [4, 11] **5,50**
Vanilla ice cream and mango sauce, topped with caramel and pistachios

224 Baklava [11] **6,00**
Homemade puff pastry and honey pastries with pistachios and chopped walnuts

226 Pancakes [1, 9, 11] **9,00**
served with your choice of ...
... caramelised cherries and plums, vanilla sauce and roasted almonds, or
... caramelised figs, vanilla sauce and roasted walnuts, or
... caramelised fruit, vanilla sauce and roasted pistachios

227 Hot & Iced [4, 9] **9,50**
Pancakes served with hot berries and a scoop of vanilla ice cream

228 Almond Dream [4, 11] **7,50**
A heavenly creation of the house: honey-sweetened yoghurt with flaked almonds, garnished with cherries

229 Stuffed Dates [11] **6,50**
Giant dates stuffed with walnuts on a sesame sauce with grape syrup, garnished with desiccated coconut

230 Filled Pastries [1, 7, 9] **9,00**
Pastries filled with caramelised apples and raisins, served with vanilla sauce and hot berries

231 Khagineh [4, 9, 11] **9,50**
Homemade Kaiserschmarrn (shredded pancake) with hot berries and a scoop of vanilla ice cream

232 Lava Cake [1, 4, 9, 11] **7,50**
A moist little chocolate cake with a molten centre

233 Shayan Dessert Platter for 2 people [1, 4, 9, 11] **22,50**
A selection of our dessert specialities for two people

Red Wine by the Glass

			0,2l		0,5l
300	Chianti	Italy	5,50	301	12,00
302	Shiraz	Australia	6,50	303	14,00
304	Rioja	Spain	6,00	305	13,00
306	Dornfelder	Germany	5,50	307	12,00

White Wine by the Glass

			0,2l		0,5l
308	Pinot Grigio	Italy	5,50	309	12,00
310	Rueda	Spain	6,50	311	14,00
312	Chardonnay	Chile	6,50	313	14,00
314	Müller Thurgau	Germany	5,50	315	12,00
316	Wine spritzer		5,50		

Red Wine by the Bottle

			0,75l
317	Chianti	Italy	21,00
318	Shiraz	Australia	22,00
319	Rioja	Spain	22,00

White Wine by the Bottle

			0,75l
330	Rueda	Spain	22,00
331	Chardonnay	France	22,00
332	Grauburgunder	Germany	21,00
333	Pinot Grigio	Italy	19,00

Rosé

340	Bottle of rosé	Spain	(0,75 l)	20,00
341	Glass of rosé	Spain	(0,2 l)	6,00

Sparkling Wine

350	Glass of sparkling wine	(0,1 l)	5,50
351	Piccolo bottle	(0,2 l)	8,00
352	Bottle of sparkling wine	(0,75l)	24,00

Draught Beer		0,3l		0,5l
400	Warsteiner [7]	3,50	401	5,00
409	Alster (beer shandy) [7]	3,50	410	5,00

Bottled Beer		0,33l		0,5l
402	Beck's [7]	4,00		
403	Jever Fun (alcohol-free) [7]	4,00		
405	Erdinger Kristall wheat beer [7]			5,00
406	Erdinger wheat beer [7]			5,00
407	Erdinger dark [7]			5,00
408	Erdinger alcohol-free [7]			5,00

Softdrinks		0,2l		0,4l
500	Cola [1,2]	2,50	501	4,50
502	Cola light [1,2]	2,50	503	4,50
504	Fanta [1,2]	2,50	505	4,50
506	Sprite	2,50	507	4,50
508	Spezi (cola & orange) [1,2]	2,50	509	4,50
510	Water (still)	2,50	511	4,50
512	Water (sparkling)	2,50	513	4,50
514	Bitter Lemon [3,5,6]	3,00	914	5,00
515	Tonic Water [3,5,6]	3,00	915	5,00
516	Ginger Ale [2,3]	3.00	916	5,00
517	Dough [4] (Persian yoghurt drink with mint)	2,50	518	4,50
519	Mango Lassi [4] (yoghurt drink with mango)	2,50	520	4,50
521	Vita Malz [7]	(0,33l)		4,00
522	Apollinaris	(0,75l)		6,50

Juices		0,2l		0,4l
530	Apple juice	3,00	531	5,00
532	Orange juice	3,00	533	5,00
534	Cherry juice	3,00	535	5,00
536	Pineapple juice	3,00	537	5,00
538	Banana nectar	3,00	539	5,00
540	Freshly squeezed orange juice	4,00	541	7,00
542	Kiba (cherry & banana)	3,00	543	5,00

Coffee

600	Cup of coffee	3,00
601	Large cup of coffee	4,00
602	Cappuccino [4]	4,00
603	Espresso	3,00
604	Double espresso	4,00
605	Latte Macchiato [4]	4,00
606	Café au lait [4]	4,00
607	Espresso Macchiato [4]	4,00
608	Mokka	4,00
609	Golden turmeric latte	4,50
610	Caramel Macchiato Latte	4,50

Tea

611	Glass of Persian-style tea	2,50
612	Pot of Persian-style tea	5,00
613	Pot of rose water tea with milk and honey [4]	5,50
614	Pot of fresh peppermint tea with honey	5,00
615	Pot of fresh peppermint tea with ginger and honey	5,50
616	Assorted teas by the glass	2,50
617	Glass of fresh peppermint tea with honey	3,00
618	Glass of tea with fresh ginger and honey	3,00
619	Glass of tea with fresh apples and cinnamon	3,50
620	Glass of lime and mint tea with honey	3,50
621	Glass of ginger, orange, lime and peppermint tea with honey	4,50
622	Glass of rose water tea with milk and honey [4]	4,00
623	Glass of ginger and mint tea with honey	3,50
624	Glass of hot lemon with honey	3,00
625	Glass of herbal lemon tea with honey	3,00
626	Morello cherry tea with honey	3,00
627	Glass of hot lemon with ginger and honey	3,50
628	Extra milk [4]	0,50
629	Extra honey	0,50
630	Hot water	1,50
631	Rock sugar	2,00

Other Hot Drinks

632	Hot chocolate [4]	3,00
633	Hot chocolate with whipped cream [4]	3,50
634	Hot milk with honey [4]	3,00
635	Hot milk with honey and rose water [4]	3,50

Longdrinks		4cl
700	Campari Soda	6,00
701	Campari Orange	6,00
702	Gin Tonic [3,5,6]	6,50
703	Vodka Tonic [3,5,6]	6,50
704	Vodka Lemon [3,5,6]	6,50
705	Vodka Orange	6,00
706	Licor 43 with milk	6,00
707	Tequila Sunrise	6,50
708	Aperol Spritz [2]	6,00
709	Cuba Libre [1,2]	6,50
710	Bacardi Cola [1,2]	6,00
711	Jack Daniel's Cola [1,2]	7,00
712	Jim Beam Cola [1,2]	6,00
713	Vodka Red Bull	7,50
714	Lillet Tonic	6,50

Aperitifs		5cl
800	Martini Bianco	6,00
801	Martini Rosso	6,00

Spirits		2cl		4cl
802	Havana Club 3 years	3,00	803	4,50
804	Fernet Branca	3,00	805	4,50
806	Jägermeister	3,00	807	4,50
808	Gordon Gin	3,00	809	4,50
810	Barcardi Rum	3,00	811	4,50
812	Tequila silver	3,00	813	4,50
814	Tequila gold	3,00	815	4,50
816	Vodka	3,00	817	4,50
818	Grappa	3,00	819	4,50
820	Jim Beam	3,00	821	4,50
822	Jack Daniel's	3,50	823	5,50
824	Ramazzotti Amaro	3,00	825	4,50
826	Sambuca	3,00	827	4,50
828	Amaretto	3,00	829	4,50
830	Raki	3,00	831	4,50
832	Averna [2]	3,00	833	4,50
834	Ouzo	3,00	835	4,50
836	Remy Martin	5,50	837	9,00
838	Bols brandy	4,00	839	5,50
840	Baileys [2]	4,00	841	5,50
842	Licor 43	4,00	843	5,50

Cocktails		
850	Gin Fizz	7,00
851	Aperol Sour [2]	7,00
852	Hemmingway Sour	7,00
853	Whiskey Sour	7,00
854	Amaretto Sour	7,00
855	Caipirinha	7,00
856	Mojito	7,00
857	Lillet Wildberry	7,00

Alcohol-free Cocktails		
910	Coconut Kiss	6,00
911	Mosquito	6,00
912	Virgin Caipirinha	6,00

[1] caffeine, [2] colouring, [3] preservatives, [4] lactose,
[5] quinine, [6] antioxidants, [7] gluten

Allergen List

1 Eggs

2 Fish

3 Crustaceans

4 Milk

5 Celery

6 Sesame seeds

7 Sulphur dioxide and sulphites

8 Peanuts

9 Cereals containing gluten

10 Lupin

11 Tree nuts

12 Mustard

13 Soybeans

14 Molluscs

OPENING HOURS:

We are here for you:

Daily from 11:30 am to midnight

Web: www.shayan.berlin
restaurantshayan@yahoo.de

Restaurant Shayan - Goltzstraße 23 - 10781 Berlin

Tel: 030 215 15 47

Catering: www.shayan.berlin/catering

