



EVENING MENU




Thursday to Saturday
6 PM to 9.30 PM

Prices are in CHF, including VAT.

Our staff will be happy to inform you about allergens. We use only Swiss meat. Our dishes are mostly vegan. Exceptions include meals that explicitly contain meat or dairy products, as well as desserts.

STARTERS MEZZE

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Zeytoone Parvardeh	6.50
pickled green and black olives with nut pesto	
Khormaye Bam	3.50
Iranian dates	
Hummus	7.50
weekly new chickpea puree	
Baba Ghanoush	9.50
Eggplant, garlic and olive oil mousse	
Bulgur kofta	7.50
home-made bulgur vegetable koftas	
Falafel	8.50
Chickpea balls with sesame sauce	
Dolmeh Kalam	9.50
Persian-style cabbage rolls	
Abre soorkh schodeh	9.50
Cauliflower in beer batter with yogurt and herb sauce	
Kofta	 11.50
Beef and Rice balls in a home-made sauce	
Fattoush	13.50
Salad with lettuce, flatbread, cucumber, tomatoes and radish	
Nan Barbari	5.50
home-made bread (perfect match for hummus & baba ghanoush)	

MAINDISH MEZZE

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Harira **24.50**
Chickpea and lentil stew

Kadoo **27.50**
Butternut on a bed of quinoa with pistachio pesto and feta

Khooshteh Bamiyeh  **29.50**
Stew with okra, tomatoes, chicken and cinnamon

Gormeh Sabzi  **32.50**
Herb stew with Swiss lamb

Our recommendation:
two starters and one main course per person

SIDES

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Nan Barbari **5.50**
home-made bread

Bulgur **6.50**
durum wheat with roasted onions

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Soirée de Mezze (from 2 persons)	vegetarian	54.00	p.p.
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We bring three courses of mezze of our choice.

	meat	62.00	p.p.
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DESSERT

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Sesame ice cream & home made baklava **9.50**

Ice cream from the Gelateria di Alpi

home made pistachio tart **9.50**

tart with lots of pistachios and cream cheese topping

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