



# SHABESTAN

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CHAMPS-ÉLYSÉES

For over 10 years, Shabestan has embodied the authentic spirit of Persian cuisine. Through the finesse of products and spices, the chef sublimates your dishes and grills to offer you an exceptional culinary journey.



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## STARTERS


<b>KASHK BADEMJAN</b> 	12
<i>Grilled eggplant, sour milk, onions, mint</i>	
<b>MIRZA GHASEMI</b> 	12
<i>Eggplant omelette with tomato sauce</i>	
<b>SALADE OLIVIER</b> 	9
<i>Chicken, green peas, mayonnaise</i>	
<b>MAST-O-MOSIR</b> 	8
<i>Yoghurt, mountain garlic</i>	
<b>MAST-O-KHIAR</b> 	8
<i>Yoghurt, cucumber, mint</i>	
<b>DOLMEH BARGEH MO</b> 	8
<i>Stuffed vine leaf with rice and vegetables</i>	
<b>DOLMEH FEFEL</b>	12
<i>Pepper stuffed with rice, vegetables and meat</i>	
<b>COUCOU SABZI</b> 	9
<i>Herbs soufflé</i>	
<b>HOMEMADE HUMMUS WITH SUMAC</b> 	8
<b>LEBANESE TABOULEH</b> 	7
<b>GREEK EGGPLANT CAVIAR</b> 	9
<b>MIXED SALAD</b> 	12
<b>SHIRAZI SALAD</b> 	7
<i>Cucumber, tomato, onions, mint, lemon juice</i>	



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## STEWES / MAIN COURSES

<b>BAMIEH</b> 	20
<i>Stew dish consisting of tomato sauce and okra</i>	
<b>GHORMEH SABZI</b>	22
<i>Stew dish consisting of veal sauté, herbs, kidney bean and dry lemon</i>	
<b>GHEYMEH BADEMJAN</b>	22
<i>Stew dish consisting of veal sauté, peas, tomato sauce and dry lemon</i>	
<b>BAGHALI POLO</b>	26
<i>Persian rice mixed with broad beans, dill and lamb</i>	
<b>ZERESHK POLO</b>	23
<i>Persian rice with barberries and chicken</i>	
<b>ALBALOO POLO</b>	23
<i>Persian rice with sour cherries and chicken</i>	
<b>SHIRIN POLO</b>	24
<i>Persian saffron rice with orange pods, carrots, almonds, pistachios and chicken</i>	
<b>FESSENDJAN</b>	25
<i>Persian rice with chicken thigh, walnuts and pomegranate sauce</i>	

## SOUPS

<b>SOUP-E JO</b> 	11
<i>Barley soup</i>	
<b>ADASSI</b> 	10
<i>Lentils soup</i>	

## FISHES

<i>Pan cooked</i>	
<b>GRILLED SEA BASS SERVED WITH VEGETABLES</b>	26
<b>GRILLED SALMON WITH SAFFRON RICE</b>	26



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## MARINATED KEBABS

<b>DJOUJEHBI</b> <i>Chicken kebab without bones</i>	24
<b>DJOUDJEHBA</b> <i>Baby chicken kebab</i>	25
<b>KOUBIDEH</b> <i>Minced shoulder of lamb kebab</i>	22
<b>BARG</b> <i>Fillet of lamb kebab</i>	26
<b>TCHENJEH</b> <i>Piece of fillet of lamb kebab</i>	26
<b>SOLTANI 1</b> <i>One kebab Koubideh, one kebab Barg</i>	30
<b>SOLTANI 2</b> <i>One kebab Koubideh, one kebab Djoujehbi</i>	28
<b>SOLTANI 3</b> <i>One kebab Koubideh, one kebab Djoujehba</i>	29
<b>MAKHSOUSSE</b> <i>Une brochette de Koubideh et une de Tchenjeh</i>	30
<b>TORSH</b> <i>Piece of fillet of lamb with pomegranate and walnut sauce</i>	27
<b>BROCHETTE DU SHABESTAN</b> <i>Our special kebab</i>	23
<b>CHICHLIK</b> <i>Grilled lamb chops</i>	28
<b>GHAFGHAZI</b> <i>Lamb fillet kebab and grilled vegetables</i>	27
<b>ROYAL</b> <i>A choice of two kebabs among Djoujehbi, Djoudjehba, Tchenjeh and Barg kebabs</i>	39



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## TO SHARE

In Iran, meal sharing is an essential moment of hospitality and generosity. With its assortments to share, Shabestan invites you to gather around a table and taste delicious Iranian food.

### MIX OF STARTERS

MIX OF STARTERS FOR 2 PEOPLE	35
MIX OF STARTERS FOR 4 PEOPLE	50

### MIX OF KEBABS

MIX OF KEBABS FOR 2 PEOPLE <i>4 kebabs</i>	60
MIX OF KEBABS FOR 3 PEOPLE <i>6 kebabs</i>	80
MIX OF KEBABS FOR 4 PEOPLE <i>8 kebabs</i>	105

### SIDE ORDERS

SAFFRON RICE, FRENCH FRIES, VEGETABLES, GREEN SALAD

BAGHALI POLO  8  
*Dill and bean rice*

ZERESHK POLO  7  
*Barberry rice*

EXTRA SIDE ORDER 6



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## DESSERTS

NAN KHAMEI  
*Choux à la crème*

8

ROULETTE  
*Cream roll*

7

FALOUDEH  
*Sorbet*

8

BASTANI  
*Iranian saffron ice cream*

8

BAGHLAVA

7

PERSEPOLIS  
*Iranian pastries with saffron tea*

9

SHIRINI NAPOLENI  
*Flaky puff pastry layers filled with vanilla and rose flavored cream*

7

PASTRIES OF THE DAY  
*According to the desires of our pastry chef*

from 8



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## DRINKS

### COLD DRINKS

Evian - 1/2l / 1l	4,5 / 8
Perrier - 1/2l / 1l	5 / 9
Chateldon - 75cl	10
Coca-Cola - 33cl	5,5
Coca-Cola Zero - 33cl	5,5
7up - 33cl	5,5
Orangina - 25cl	5,5
Ice Tea - 25cl	5,5
Fruit juice	5
Fresh orange juice	7
Fresh lemon juice	7
Dough - 1l	12
Dough - 1/2l	6
Homemade lemonade	8
Heineken - 33cl	6
1664 - 33cl	6

### HOT DRINKS

Café	3,5
Double coffee	6
Café crème	4,5
Tea	4
Iranian tisane	5
Homemade mint tea	4,5
Saffron tea	5,5
Nabat tea	5

### APERITIVES

Kir au vin blanc - 14cl <i>Blackcurrant, Peach, Raspberry</i>	10
Pastis / Ricard - 2cl	7
Porto rouge - 5cl	6
Martini Rosso / Bianco - 5cl	8
Apérol Spritz - 10cl <i>Apérol, Prosecco, sparkling water</i>	9
Chivas Regal - 4cl	10
Nikka from the barrel - 4cl	12
Jack Daniel's Whiskey - 4cl	9
Americano Shabestan - 10cl <i>Martini Rosso, Noilly Prat, Campari, Gin</i>	12
Kir Royal - 10cl <i>Blackcurrant, Peach, Raspberry</i>	12

### DIGESTIVES

Rhum Angostura 1919	8
Cognac Camus VS Élégance	8
Tequila San José Silver	6
Vodka Grey Goose	7



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