

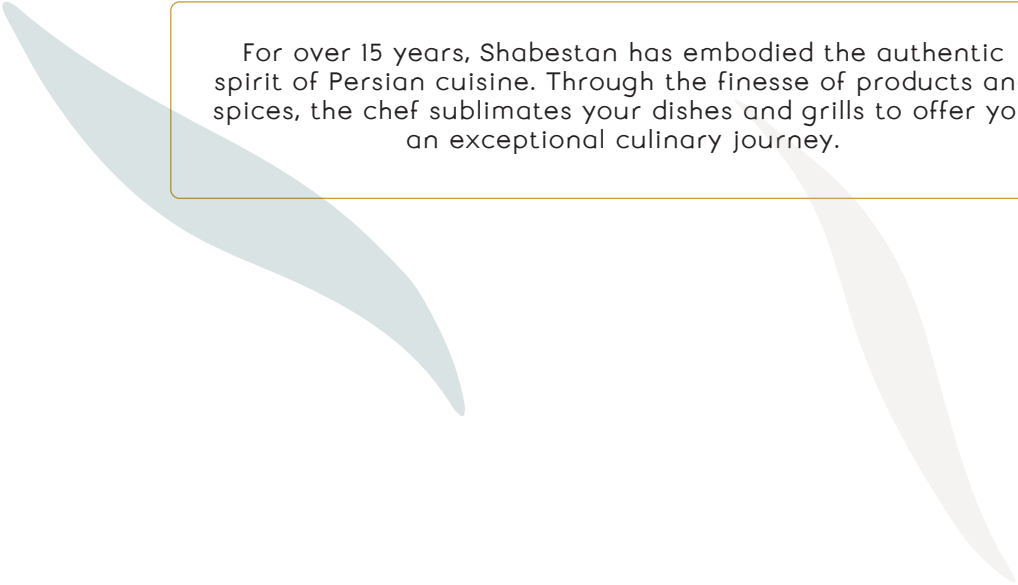


À LA CARTE



SHABESTAN

GRENELLE















For over 15 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

- KASHK BADEMJAN**   12
Grilled eggplant, sour milk, onions, mint
- MIRZA GHASEMI**   12
Eggplant omelette with tomato sauce
- SALADE OLIVIER**   9
Chicken, green peas, mayonnaise
- MAST-O-MOSIR**   8
Yoghurt, mountain garlic
- MAST-O-KHIAR**   7
Yoghurt, cucumber, mint
- DOLMEH BARGEH MO**  7
Stuffed vine leaf with rice and vegetables
- DOLMEH FELFEL** 12
Pepper stuffed with rice, vegetables and meat
- COUCOU SABZI**    10
Herbs soufflé
- HUMMUS WITH SUMAC**   8
- TABOULEH**   7
- SHIRAZI SALAD**  7
Cucumber, tomato, onions, mint, lemon juice

SOUPS






- ADASSI**  10
Lentils soup



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STEWES / MAIN COURSES

BAMIEH 	18
<i>Stewed okra in tomato sauce, served with saffron rice</i>	
GHORMEH SABZI	22
<i>Veal stew with fine herbs, red beans, dried lime, served with saffron rice</i>	
GHEYMEH BADEMJAN	22
<i>Veal stew with tomato, split peas, grilled eggplant, served with saffron rice</i>	
BAGHALI POLO	26
<i>Persian rice mixed with broad beans, dill and lamb</i>	
ZERESHK POLO	23
<i>Persian rice with barberries and chicken</i>	
ALBALOO POLO	24
<i>Persian rice with sour cherries and chicken</i>	
SHIRIN POLO 	25
<i>Persian saffron rice with orange pods, carrots, almonds, pistachios and chicken</i>	
VEGETARIAN DISH   	20
<i>Eggplant omelette, herbs soufflé, persian rice mixed with broad beans and dill</i>	



MARINATED KABABS

KOUBIDEH <i>Minced lamb kabab</i>	22
JOOJEHBA <i>Baby chicken kabab</i>	23
JOOJEHBI <i>Chicken kabab without bones</i>	22
BARG <i>Fillet of lamb kabab</i>	24
TCHENJEH <i>Piece of fillet of lamb kabab</i>	24
SOLTANI 1 <i>One kabab Koubideh, one kabab Barg</i>	30
SOLTANI 2 <i>One kabab Koubideh, one kabab Joojehbi</i>	28
SOLTANI 3 <i>One kabab Koubideh, one kabab Joojehba</i>	29
MAKHSOUS <i>One kabab Koubideh, one kabab Tchenjeh</i>	30
CHICHLIK <i>Grilled lamb chops</i>	27
GHAFGHAZI <i>Lamb fillet kabab and grilled vegetables</i>	25
ROYAL <i>A choice of two kababs among Joojehbi, Joojehba, Tchenjeh and Barg kababs</i>	42
MAHI KABABI 🌊 <i>Fish kabab</i>	30



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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	30
MIX OF STARTERS FOR 4 PEOPLE	45

MIX OF KEBABS

MIX OF KEBABS FOR 2 PEOPLE <i>4 kebabs</i>	55
MIX OF KEBABS FOR 3 PEOPLE <i>6 kebabs</i>	82,5
MIX OF KEBABS FOR 4 PEOPLE <i>8 kebabs</i>	110

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  	7
<i>Persian cream puffs</i>	
ROULETTE  	7
<i>Cream roll</i>	
FALOUDEH 	8
<i>Persian rice noodle sorbet</i>	
BASTANI   	10
<i>Iranian saffron ice cream</i>	
BAGHLAVA  	7
<i>Traditional Persian pastry with almonds, pistachios and walnuts</i>	
PERSEPOLIS 	10
<i>Iranian pastries with saffron tea</i>	
SHIRINI NAPOLENI  	8
<i>Flaky puff pastry layers filled with vanilla and rose flavored cream</i>	
MAKHLOUTE  	12
<i>Iranian saffron ice cream with sorbet</i>	
PERSIAN HONEY CAKE 	8
IRANIAN PASTRIES ASSORTMENT 	7
<i>Traditional Iranian pastries</i>	
PASTRIES OF THE DAY 	7
<i>According to the desires of our pastry chef</i>	

 Vegetarian dish

 Nuts

 Egg

 Mustard

 Milk

 Peanuts

 Sesame

 Gluten

 Fish



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HOMEMADE BEVERAGES

Khak-e-Shir <i>Arugula seeds and honey</i>	5
Tokhme Sharbati <i>Basil seeds, rose water and lemon</i>	5
Golab Safran <i>Rose water and saffron</i>	5
Dough - 1/2l / 1l <i>Fermented yogurt</i>	6 / 12

FRESH JUICES

Orange juice	8
Lemon juice	8
Carot - Ginger	5
Lemonade	5
Juice of the day	5

COLD DRINKS

Evian - 1/2l	5
Badoit - 1/2l	5,5
Coca-Cola - 33cl	4,5
Coca-Cola Zero - 33cl	4,5
Ice Tea - 25cl	4,5
Saffron Beer - 33cl	8,5

HOT DRINKS

Coffee	3,5
Double coffee	5,5
Tea	3,5
Iranian tisane	4,5
Homemade mint tea	4,5
Saffron tea	5
Nabat tea	4,5

WINES

RED

Pays d'Oc - Le Versant	6 / 22
Brouilly - Château de Corcelles	7 / 32
Saint Nicolas de Bourgueil - La Tour de mon père	7,5 / 35
Côtes du Rhône - Domaine de Renjarde	5,5 / 27,5

WHITE

Pays d'Oc BIO - Laroche	5,5 / 26
Menetou Salon - Domaine Dionet	7,5 / 38

ROSÉ

Méditerranée - Demoiselle sans Gêne	5 / 22
Côtes de Provence - Minuty Côté Presqu'île	7 / 35

CHAMPAGNE

Pommery Brut Royal	- / 85
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Wine of the month

- / -



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98 Boulevard de Grenelle - 75015 Paris
Lundi - Samedi / 12h - 22h30