



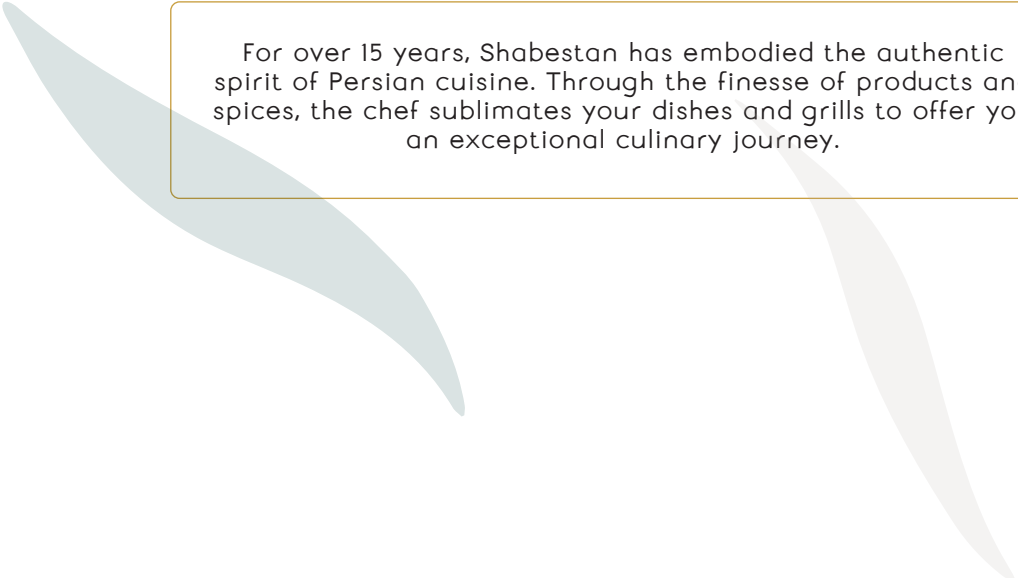
À LA CARTE



SHABESTAN

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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**   10  
*Grilled eggplant, sour milk, onions, mint*
- MIRZA GHASEMI**   10  
*Eggplant omelette with tomato sauce*
- SALADE OLIVIER**   8  
*Chicken, green peas, mayonnaise*
- MAST-O-MOSIR**   7  
*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**    9  
*Herbs soufflé*
- HOMEMADE HUMMUS WITH SUMAC**   8
- LEBANESE TABOULEH**   7
- GREEK EGGPLANT CAVIAR**    8
- SHIRAZI SALAD**  7  
*Cucumber, tomato, onions, mint, lemon juice*
- ZEYTOON PARVARDEH**   8  
*Green olives flavored with pomegranate and mint*

## TRADITIONAL SOUPS

- ADASSI**  10  
*Lentils soup*



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## STEWES / MAIN COURSES

<b>GHORMEH SABZI</b> <i>Stew dish consisting of herbs, veal sauté, kidney beans and dry lemon</i>	20
<b>GHEYMEH BADEMJAN</b> <i>Stew dish consisting of peas, veal sauté, tomato sauce and one grilled eggplant</i>	19
<b>BAGHALI POLO</b> <i>Persian rice mixed with broad beans, dill and lamb</i>	23
<b>ZERESHK POLO</b> <i>Persian rice with barberries and chicken</i>	20
<b>ALBALOO POLO</b> <i>Persian rice with sour cherries and chicken</i>	21
<b>SHIRIN POLO</b> 🍷 <i>Persian saffron rice with orange pods, carrots, almonds, pistachios and chicken</i>	21
<b>VEGETARIAN DISH</b> 🌱 🍌 🍷 <i>Eggplant omelette, herbs soufflé, persian rice mixed with broad beans and dill</i>	20

## FISH

*Pan cooked*

<b>GRILLED SEA BASS SERVED WITH VEGETABLES</b> 🌱	25
<b>GRILLED SALMON WITH SAFFRON RICE</b> 🌱	25



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## MARINATED KEBABS

<b>KOUBIDEH</b> <i>Minced shoulder of lamb kebab</i>	20
<b>JOOJEHBA</b> <i>Baby chicken kebab</i>	22
<b>JOOJEHBI</b> <i>Chicken kebab without bones</i>	21
<b>BARG</b> <i>Fillet of lamb kebab</i>	23
<b>TCHENJEH</b> <i>Piece of fillet of lamb kebab</i>	23
<b>SOLTANI 1</b> <i>One kebab Koubideh, one kebab Barg</i>	27
<b>SOLTANI 2</b> <i>One kebab Koubideh, one kebab Joojehbi</i>	25
<b>SOLTANI 3</b> <i>One kebab Koubideh, one kebab Joojehba</i>	26
<b>MAKHSOUSSE</b> <i>One kebab Koubideh, one kebab Tchenjeh</i>	27
<b>CHICHLIK</b> <i>Grilled lamb chops</i>	25
<b>GHAFGHAZI</b> <i>Lamb fillet kebab and grilled vegetables</i>	23
<b>ROYAL</b> <i>A choice of two kebabs among Joojehbi, Joojehba, 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	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>	75
MIX OF KEBABS FOR 4 PEOPLE <i>8 kebabs</i>	99

## 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*

7

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

PERSIAN HONEY CAKE 🌾  
*Persian pastry with honey*

6

MAKHLOUTE 🌾 🐟  
*Iranian saffron ice cream with sorbet*

9

IRANIAN PASTRIES ASSORTMENT 🌾  
*Traditional Iranian pastries*

6

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

7

🌿 Vegetarian dish

🌾 Mustard

🐟 Sesame

🥚 Nuts

🐟 Milk

🌾 Gluten

🥚 Egg

🥚 Peanuts

🐟 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

### COLD DRINKS

Evian - 1/2l	4,5
Badoit - 1/2l	4,5
Coca-Cola - 33cl	4,5
Coca-Cola Zero - 33cl	4,5
Ice Tea - 25cl	4,5
Carlsberg - 33cl	6
Corona - 33cl	7
Saffron Beer - 33cl	8,5

### HOT DRINKS

Coffee	3
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 - 2021	6 / 22
Brouilly - Château de Corcelles - 2020	7 / 32
Saint Nicolas de Bourgueil - La Tour de mon père - 2019	7,5 / 35
Côtes du Rhône - Domaine de Renjarde	5,5 / 27,5
Saint-Emilion Grand Cru - Chateau Lamour - 2019	- / 48

#### WHITE

Pays d'Oc BIO - Laroche - 2020	5,5 / 26
Menetou Salon - Domaine Dionet - 2021	7,5 / 38

#### ROSÉ

Méditerranée - Demoiselle sans Gêne - 2021	5 / 22
Côtes de Provence - Minuty Côté Presqu'île - 2021	7 / 35

#### CHAMPAGNE

Pommery Brut Royal	16 / 85
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98 Boulevard de Grenelle - 75015 Paris  
Lundi - Samedi / 12h - 22h30