



SHABESTAN

CHAMPS-ÉLYSÉES

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.



SHABESTAN

CHAMPS-ÉLYSÉES

STARTERS

KASHK BADEMJAN  

Grilled eggplant, sour milk, onions, mint

14

MIRZA GHASEMI  

Eggplant omelette with tomato sauce

14

SALADE OLIVIER  

Chicken, green peas, mayonnaise

10

MAST-O-MOSIR  

Yoghurt, mountain garlic

9

MAST-O-KHIAR  

Yoghurt, cucumber, mint

8

DOLMEH BARGEH MO 

Stuffed vine leaf with rice and vegetables

8

DOLMEH FEFEL

Pepper stuffed with rice, vegetables and meat

14

COUCOU SABZI   

Herbs soufflé

12

HUMMUS WITH SUMAC  

9

TABOULEH  

8

MIXED SALAD 

12

SHIRAZI SALAD 

Cucumber, tomato, onions, mint, lemon juice

8



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STEWES / MAIN COURSES

BAMIEH 	20
<i>Stewed okra in tomato sauce, served with saffron rice</i>	
GHORMEH SABZI	24
<i>Veal stew with fine herbs, red beans, dried lime, served with saffron rice</i>	
GHEYMEH BADEMJAN	24
<i>Veal stew with tomato, split peas, grilled eggplant, served with saffron rice</i>	
BAGHALI POLO	28
<i>Persian rice mixed with broad beans, dill and lamb</i>	
ZERESHK POLO	25
<i>Persian rice with barberries and chicken</i>	
ALBALOO POLO	26
<i>Persian rice with sour cherries and chicken</i>	
SHIRIN POLO 	27
<i>Persian saffron rice with orange pods, carrots, almonds, pistachios and chicken</i>	
FESSENDJAN 	28
<i>Persian rice with chicken thigh, walnuts and pomegranate sauce</i>	
VEGETARIAN DISH   	22
<i>Eggplant omelette, herbs soufflé, persian rice mixed with broad beans and dill</i>	

SOUPS

SOUP-E JO 	12
<i>Barley soup</i>	
ADASSI	12
<i>Lentils soup</i>	

FISH

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



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MARINATED KABABS

KOUBIDEH	24
<i>Minced lamb kababs</i>	
JOOJEHBI	24
<i>Chicken kabab without bones</i>	
JOOJEHBA	25
<i>Baby chicken kabab</i>	
BARG	26
<i>Fillet of lamb</i>	
TCHENJEH	26
<i>Piece of fillet of lamb kabab</i>	
SOLTANI 1	32
<i>One kabab Koubideh, one kabab Barg</i>	
SOLTANI 2	30
<i>One kabab Koubideh, one kabab Joojehbi</i>	
SOLTANI 3	31
<i>One kabab Koubideh, one kabab Joojehba</i>	
MAKHSOUS	32
<i>Une brochette de Koubideh et une de Tchenjeh</i>	
TORSH	27
<i>Piece of fillet of lamb with pomegranate and walnut sauce</i>	
BROCHETTE DU SHABESTAN	25
<i>Our special kabab</i>	
CHICHLIK	29
<i>Grilled lamb chops</i>	
GHAFGHAZI	27
<i>Lamb fillet kabab and grilled vegetables</i>	
ROYAL	44
<i>A choice of two kababs among Joojehbi, Joojehba, Tchenjeh and Barg kababs</i>	

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>	90
MIX OF KEBABS FOR 4 PEOPLE <i>8 kebabs</i>	120

SIDE ORDERS

SAFFRON RICE, FRENCH FRIES, VEGETABLES, GREEN SALAD

BAGHALI POLO  <i>Dill and bean rice</i>	8
ZERESHK POLO  <i>Barberry rice</i>	7
EXTRA SIDE ORDER	7



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DESSERTS

NAN KHAMEI 🌾 🥛
Persian cream puffs

8

ROULETTE 🌾 🥛
Cream roll

8

FALOUEH 🌾
Persian rice noodle sorbet

10

BASTANI 🌾 🥛 🌾
Iranian saffron ice cream

12

BAGHLAVA 🌾 🌾

8

PERSEPOLIS 🌾
Iranian pastries with saffron tea

12

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

9

MAKHLOUTE 🌾 🥛
Iranian saffron ice cream with sorbet

14

PERSIAN HONEY CAKE 🌾

9

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

from 8

🌿 Vegetarian dish

🌾 Nuts

🥚 Egg

🌾 Mustard

🥛 Milk

🌾 Peanuts

🌿 Sesame

🌾 Gluten

🐟 Fish



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DRINKS

COLD DRINKS

Evian - 1/2l / 1l	5 / 8
Perrier - 1/2l / 1l	6 / 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 lemon juice	9
Dough - 1l	12
Dough - 1/2l	6
Homemade lemonade	8
Heineken - 33cl	7
1664 - 33cl	7
Saffron Beer - 33cl	8,5

HOT DRINKS

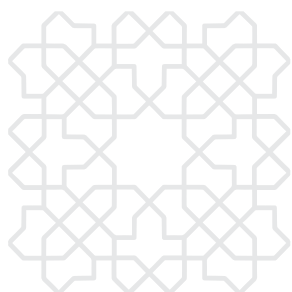
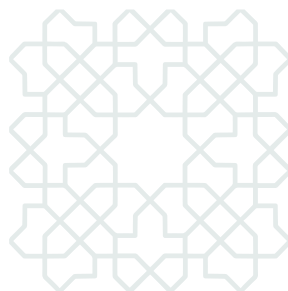
Café	4
Double coffee	6
Café crème	4,5
Tea	4
Iranian tisane	5
Homemade mint tea	5
Saffron tea	5,5
Nabat tea	5

APÉRITIVES

Kir au vin blanc	10
<i>Blackcurrant, Peach or Raspberry</i>	
Pastis / Ricard	7
Porto rouge	6
Martini Rosso / Bianco	8
Apérol Spritz	12
<i>Apérol, Prosecco, sparkling water</i>	
Chivas Regal	10
Nikka from the barrel	12
Jack Daniel's Whiskey	9
Kir Royal	12
<i>Blackcurrant, Peach or Raspberry</i>	

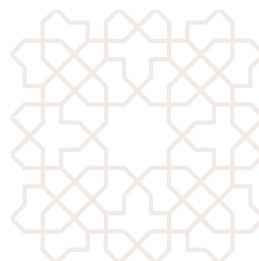
DIGESTIVES

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



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5 rue du Commandant Rivière - 75008 Paris
Lundi - Dimanche / 12h - 22h30