

Shabestan

Finest Persian Cuisine

Dessert

BAKLAVA 12

Phyllo pastries, with chopped nuts and sweetened with honey

KUNAFE 17

Chef's version of a traditional Middle Eastern pastry soaked in syrup and layered with cream cheese and pistachio.

PERSIAN SAFFRON ICE CREAM 8

Homemade special ice cream with crushed pistachio

FALUDEH SHIRAZI 12

Cold vermicelli drizzled with orange blossom, mint and sour cherry topping

FALUDEH SHIRAZI

WITH ICE CREAM 17

Cold vermicelli drizzled with orange blossom, mint and saffron ice cream

SHOLEHZARD 10

Saffron-infused pudding garnished with cinnamon and slivered almond

CHOCOLATE BROWNIE

WITH ICE CREAM 15

Dense chocolate cake with hazel nuts topped with vanilla ice cream

ARABICA CHEESECAKE 12

Homemade cheesecake infused with Arabica coffee and crispy biscoff



Artisanal Tea

\$13 PER POT
3-4 cups serving

KIR ROYAL

Inspired by the black currant cocktail, this tea has a bright, fruity aroma and a sparkling flavor, with an elegant red infusion

WILD BERRY ☼

Perfect blend of sweetness from apple, berries, and blackberries, balanced by sourness from hibiscus and rosehip

PEPPERMINT ☼

Offers a cooling freshness that quenches your thirst on a scorching day. A naturally intense experience

ROOIBOS STRAWBERRY CREAM ☼

Smooth, creamy texture blended with the flavor of strawberries. This rich infusion evokes the sunset glow over the African savanna

CHAMOMILE ☼

Chamomile flowers reveal their natural beauty and fresh, floral character in the cup. Enjoy with honey for some natural sweetness



SPECIALITY BREW		
	<i>Glass</i>	<i>Pot</i>
PERSIAN TEA	8	16
SAFFRON TEA		20



Coffee

LATTE	8
CAPPUCCINO	8
MOCHA	8
SINGLE / DOUBLE ESPRESSO	6/8
BLACK COFFEE	6
MACCHIATO	6
FLAT WHITE	8
HOT CHOCOLATE	8