



### Yas – E Isfahani Restaurants

From the beginning, our concept for the Isfahani restaurant chain has been to bring you the exquisite tastes of ancient Persian cuisine as a modern, healthier alternative, presented in a contemporary setting.

For the past 20 years we have served the authentic flavors of the Persian table using fresh, seasonal ingredients. From delicious Caspian-style appetizers and salads to sophisticated Kermani soups, to the world-renowned flavors of our kebabs. We invite you to taste our unique rice dishes, the jewels of Persian cooking, with their golden crust—tah dig—and the delicious, slow cooked braises that go with them. And, last but not least, please try our mouth-watering desserts, especially the creamy, saffron-rose-water ice cream to complete your meal.

Enjoy this ancient tradition with a modern twist, and, as Iranians say, *nush-e joon!*

### Yas Catering

We cater this gorgeous festival of the taste buds for private parties, big or small, whether at one of our restaurants, or in the comfort of your home, or at your private or corporate offices.

For more information, sample menus, or vouchers, please ask the receptionist or visit us at [www.isfahanigroup.com](http://www.isfahanigroup.com).

## SOUP & SALAD

**Ash-e Reshteh** ..... **BD3.500**  
Noodle soup with verjus

**Ash-e Pesteh** ..... **BD4.000**  
Spicy Kermani-style pistachio soup with barberries

**Ash-e Jow** ..... **BD3.500**  
Leek and barley soup

**Borani-e Khiair** ..... **BD3.000**  
Cucumber and yogurt salad with mint and rose petals

**Salad-e Shirazi** ..... **BD3.000**  
Shirazi-style cucumber and tomato salad

**Salad Ashayeri** ..... **BD3.500**  
Tribal cucumber and pomegranate salad

**Salad-e Tabrizi** ..... **BD3.500**  
Cucumber, tomato and green pepper with olive oil, fresh lemon and tabrizi white cheese

**Naz Khatun** ..... **BD3.500**  
Smoked eggplant salad with pomegranate dressing

## MAZZEH

**Kashk-e Bademjan** ..... **BD3.000**  
Roasted eggplant puree with caramelized onions and flavored kashk

**Kashk-e Bademjan Loghmeh** ..... **BD3.500**  
Roasted-eggplant and kashk lavash roll

**Dokhtar Lus** ..... **BD3.000**  
Lamb and lentil puree on hot, homemade bread

**Aash** ..... **BD4.000**  
Herbs cooked with spinach and beans and meat

**Zeytoun Parvardeh** ..... **BD3.500**  
Caspian tapenade with hot homemade bread

**Kufteh-ye Anar-o Pesteh** ..... **BD4.000**  
Pomegranate and pistachio meatballs (*May substitute to chicken upon request*)

**Bademjan-e Shekam Por** ..... **BD3.500**  
Oven-baked eggplant stuffed with onion, tomato and aromatic spices

**Mantou Ba Serkeh Shireh** ..... **BD3.000**  
Spicy lamb turnover with sweet and sour sauce

**Mirza Ghasemi** ..... **BD3.000**  
Roasted eggplant, egg, tomato and garlic spread

**Isfahani Pickles** ..... **BD2.000**  
Our selection of Tabrizi style pickles

**Mast-o Khiair** ..... **BD2.500**  
Yogurt and cucumber salad

**Dolme-ye Barg-e Mo** ..... **BD3.000**  
Ground lamb, rice and herbs wrapped in vine leaves

## MEAT

Prime cuts of meat flavored and tenderized in Yas's special marinade overnight. Served with an array of sides.

**Chelow Kebab-e Soltani** ..... **BD7.000**  
Lamb-fillet and ground-lamb kebabs served with saffron steamed rice, grilled tomato and cucumber yogurt sauce

**Chelow Kebab-e Kubideh** ..... **BD5.500**  
Ground-lamb kebab served with steamed rice, grilled tomato, spring onions and cucumber yogurt, on fresh homemade bread

**Kebab barg ba anar** ..... **BD6.000**  
Lamb-fillet with a pomegranate glaze served with steamed rice

**Kebab-e Torsh** ..... **BD6.000**  
Grilled fillet of lamb marinated in pomegranate, walnut, and aromatic herbs served with steamed rice

**Isfahani Chelow Kebab** ..... **BD5.500**  
Ground-lamb kebab marinated in saffron and spices served with steamed white rice, grilled tomato and spring onions on fresh homemade bread

**Bakhtiyari Kebab** ..... **BD6.500**  
Lamb and boneless chicken kebab marinated in Bakhteyari spices, grilled with onion and green papper and served with rice

**Shishlik-e Mashhadi** ..... **BD6.500**  
Grilled Mashhadi-style lamb rib chops, served with French fries and cucumber yogurt sauce

**Run-e Bareh** ..... **BD6.000**  
Sweet and sour roast leg of lamb, served with roasted vegetables (*Friday and Saturday only*)

For an even healthier alternative, replace the side with one of the following salads:  
**Borani-e Khiair**  
**Salad-e Shirazi**  
**Salad Ashayeri**  
**Salad-e Tabrizi**

## CHICKEN

Local chicken char-grilled to perfection. Served wrapped in our fresh homemade bread with a side of rice, grilled tomato, and salad.

**Jujeh Kebab** ..... **BD5.000**  
Grilled poussin on the bone, served with mixed rice eggplant salad, spring onions and cucumber yogurt sauce on fresh homemade bread

**Yas Jujeh Kebab** ..... **BD5.000**  
Tender pieces of boneless spring chicken marinated in saffron, lemon juice and virgin olive oil, barbecued over charcoal and served with fresh herbs, spring onions and white rice

**Jujeh Kebab-e Kubideh** ..... **BD4.800**  
Ground chicken kebab, served with a side of Shirazi salad, saffron steamed rice and grilled tomato on fresh homemade bread

**YAS-e Isfahani Grill** ..... **BD7.500**  
A feast of Persian grills: prime lamb chop, tender pieces of spring chicken and a kebab, barbecued to perfection over natural wood charcoal; served with white or dill rice

For an even healthier alternative, replace the side with one of the following salads:  
**Borani-e Khiair**  
**Salad-e Shirazi**  
**Salad Ashayeri**  
**Salad-e Tabrizi**

## FISH

Our catch of the day from the Gulf, seasoned, flavoured, and cooked to perfection. Served with rice.

**Kebab-e Hamour** ..... **BD7.500**  
Grilled Gulf grouper served with roasted vegetables and dill rice

**Mahi-e Saafi** ..... **BD5.000**  
Seared caspian-style Sumac rabbit fish with saffron steamed rice

**Maygu-o Karafs** ..... **BD6.500**  
Fresh Gulf prawns cooked with celery and aromatic herbs, served with steamed rice

**Kebab-e Khaliji** ..... **BD9.500**  
Grilled Gulf grouper, saafi and prawns grilled served with saffron steamend rice

For an even healthier alternative, replace the side with one of the following salads:  
**Borani-e Khiair**  
**Salad-e Shirazi**  
**Salad Ashayeri**  
**Salad-e Tabrizi**

## RICE AND KHORESHES

Slow cooked stew, each made with its own special combination of herbs and spices bursting with flavor & aroma. Served with rice.

**Qaliyeh-ye Mahi-o Maygu** **BD6.000**

Fresh Gulf grouper and shrimps braised in tamarind and fenugreek sauce, served with steamed Gilani rice

**Mahi-e Hamour ba Narenj-o Shireh-ye Angur va Baqali Polow** **BD6.000**

Sauteed Gulf grouper in a bitter orange and grape molasses sauce, served with fava bean and dill rice

**Tah Chin** **BD5.500**

Baked Saffron yogurt rice with chicken or shrimp

**Khoresh-e Ghureh-o Jujeh-o Bademjan** **BD5.500**

Chicken and eggplant braised with green grapes, tomato and saffron, served with steamed rice

**Khoresh-e Bamiyeh** **BD5.000**

Lamb cooked with okra and tomato, served with rice

**Khoresh-e Qeymeh** **BD5.500**

Lamb and lentil cooked in a tomato stew, garnished with matchstick French fries served with rice

**Khoresh-e Qormeh Sabzi** **BD6.500**

Braised lamb shank, cooked with aromatic herbs, red beans and dried lime, served with steamed rice

**Baqali Polow Ba Maicheh** **BD6.500**

Tender spring lamb shank served with fava bean and dill rice

**Khoresh-e Fesenjan** **BD5.000**

Caspian-style chicken with pomegranate and walnut glaze, served with wedding rice  
(Friday and Saturday only)

## YAS SIDE ORDERS

**Zereshk** **BD0.200**

**Cheese Bites** **BD1.300**

**Roasted Vegetables** **BD1.500**

**Shirazi Salad** **BD1.800**

**Ashayeri Salad** **BD1.800**

**Borani-e Khiaf** **BD1.500**

**Grilled Tomato** **BD0.200**

**Bread** **BD0.200**

**Saffron Rice** **BD2.000**

**Steamed Rice** **BD1.500**

**Fava Bean and Dill Rice** **BD1.800**

**Skewer of Kebab Kubideh** **BD3.000**

**Skewer of Kebab Barg** **BD3.000**

**Skewer of Jujeh Kebab** **BD3.200**

**Skewer of Yas Jujeh Kebab** **BD3.200**

**Skewer of Jujeh Kubideh** **BD3.000**

**Saafi** **BD1.200**

**Kebab-e Hamour** **BD5.500**

## DESSERTS

**Halva-ye Havij** **BD2.200**

Carrot and saffron pudding

**Kayk-e Khorma** **BD3.000**

Date and nut brownie served with date sauce

**Deser-e Anar-o Porteghal-o Pesteh** **BD2.500**

Pomegranate and orange delight

**Ranginak** **BD3.000**

Date Tart

**Bastani-o Faludeh** **BD3.000**

Frozen rice noodles with saffron ice cream, rose water and lime juice

## TEAS &amp; INFUSIONS

**YAS tea**

Cup **BD0.700**

Small pot **BD3.500**

Large pot **BD4.500**

Coffee **BD1.500**

**Fresh juices**

Cocktail **BD3.000**

Haft-Mewa **BD3.000**

Shah Abasi **BD3.000**

Saffron Drink **BD2.500**

Lemon with mint **BD2.500**

Orange **BD2.000**

Pomegranate **BD3.500**

Mango **BD2.500**

Melon **BD2.500**

Watermelon **BD2.000**

Banana with Milk **BD1.700**

**Doogh** **BD2.500**

Yogurt and mint drink

**Havij bastani** **BD3.000**

Carrot juice with Iranian ice-cream

Water (small) **BD0.500**

Water (large) **BD1.000**

Soft drinks **BD0.700**



Menu

