

*Limoo Café*  
*The Taste of Persia*

Mains

Dips ( Served with hot bread, \$2 vegetable sticks)  
**\$8 each 2 for \$15 3 for \$23**

**Koyi Tare** (V) Roasted pumpkin with pomegranate molasses, garlic, walnut

**Saffron Hummus** (V) Saffron hummus with sesame seeds and sweet paprika

**Mast o Laboo** (VG) Beetroot, yogurt, dill, garlic

Entrée

**Zeytoon** (V) **\$10**  
Marinated olives with walnut, pomegranate molasses, herbs

**Beef Samosa** **\$14**  
House made samosa filled with spicy mix of beef, potato, capsicum and coriander

**Vegetarian Samosa** **\$13**  
House made samosa filled with spicy potato, onion and coriander

**Falafel** (V) **\$13**  
Limoo's special falafels served with saffron hummus and pickled cabbage

**Saffron bal** **\$13**  
Twice cooked chicken wings marinated in Onion and saffron with house made labneh

**Limoo Salad** **\$15**  
Aromatic herbs, greens, tomato, chickpeas, cheese w pomegranate molasses

**Kashk bademjan** **\$18**  
Roasted eggplant mixed w crispy onions, walnut and mint topped cured whey yoghurt

**Bademjan** **\$21**  
Stuffed grilled eggplant w ground beef, parsley, mushroom w slow roasted tomato garlic sauce

**Badoom** **\$26**  
Slow cooked diced lamb in a rosewater, almonds, cinnamon, cardamom and barberries served w saffron rice

**Koofte** **\$22**  
House signature beef meatballs mixed with split peas, rice, herbs and sumac served w hot bread

**Fesenjoon** **\$23**  
Chicken cooked in sweet and sour grinded walnuts and pomegranate sauce served w saffron rice

**Ghalieh Mahi** **\$30**  
Salmon fillet cooked in southern Iranian style spicy coriander and tamarind sauce served w herbs rice

**Mahiche** **\$25**  
Slow cooked lamb shank served with dill rice pilaf served w house made labneh

**Khoreshte Alo** **\$23**  
Chicken Maryland slowly cooked in saffron, apricot and plum sauce served w saffron rice

**Kadoo** (v) **\$20**  
Roasted zucchini, roasted chickpeas, carrot, cooked in garlic and tomato sauce

**Bamieh** (V) **\$20**  
Okra stew with zucchini, eggplant and carrot flavored with black lime served w saffron rice

**Share for 2 or more \$37**  
**Choose 1 dip, 1 entrée, 2 mains and baklavas**

**Sharing Mezze Platter for 2 \$25**  
**Mast-o-khiar (traditional Iranian yogurt and cucumber dip), falafel, samosa w bread**



THE TASTE OF PERSIA

[www.LimooCafe.com.au](http://www.LimooCafe.com.au)

**For private event / catering/  
Order house made baklava or cakes**

**Send an Email to [info@limooCafe.com.au](mailto:info@limooCafe.com.au)**

**Or**

**Call us on 0434702907**

**We will design a menu based on your needs and preference  
with best quality and price.**