

Limoo Kitchen & Café
The Taste of Persia

Dinner Menu

Dips

- Mast o Laboo “Dip” (VG) \$10**
 Beetroot, yogurt, dill, and garlic served with crispy bread
 “add vegetable sticks \$2”
- Saffron Hummus “Dip” (V) \$10**
 Saffron hummus with sesame seeds and sweet paprika served with
 crispy bread “add vegetable sticks \$2”

Entree

- Samosa (VG) \$16**
 Samosas filled with spicy potato and coriander served w
 homemade tomato dipping sauce
- Falafel (V) \$16**
 Limoo’s falafels served with saffron hummus and pickled mango
- Limoo Salad \$18**
 Mixed greens, tomato, chickpeas, feta cheese and parsely with
 pomegranate and mint dressing
- Mirza (VG, V) \$18**
 Chargrilled eggplant, tomato and garlic mixed with egg served with
 bread
- Looli \$20**
 Iranian style marinated lamb kofta served with yogurt sauce topped
 with sumac and fresh parsley

Mains

- Bademjan \$27**
 Stuffed grilled eggplant with ground beef, parsley, mushroom and
 tomato
- Khoresht Badoom \$30**
 Stew of slow cooked diced lamb with almonds, barberries, Iranian
 spices served with saffron rice
- Koofte \$28**
 Meatballs made with beef, split peas, rice, herbs cooked in a
 tomato sauce served with bread
- Fesenjoon \$28**
 Chicken cooked in sweet and sour grinded walnuts and
 pomegranate sauce served with saffron rice
- Meygoo \$32**
 Southern Iranian style prawns and potato stew with a kick of chili,
 garnished with fresh coriander and lemon wedge served with
 saffron rice
- Tas kabab \$32**
 Hearty slow cooked lamb stew with quince, potato, eggplant, carrot
 served with saffron rice
- Khoresht aloo \$29**
 Saffron chicken with plum and apricot served with barberries and
 pistachio rice
- Lobia polo (V) \$27**
 Green beans, mushroom and tomato rice pilaf topped with salad
 shirazi
- Qeymeh (V) \$27**
 Stew of eggplant, zucchini, tomato and split pea flavored with
 black lime served w saffron rice

- Persian Labneh \$7**
- Torshi : mixed pickled vegetables \$6**
- Shizari salad: cucumber, tomato, onion, parsley \$6**
- Zeytoon: Marinated olives with walnut and pomegranate
 molasees \$9**

Opening hours

Monday	closed
Tuesday	5:30 pm – 9:00 pm
Wednesday	11:30, 2 pm , 5:30 pm – 9:00 pm
Thursday	11:30, 2 pm , 5:30 pm – 9:00 pm
Friday	11:30, 2 pm , 5:30 pm – 9:30 pm
Saturday	11:30, 2 pm , 5:30 pm – 9:30 pm
Sunday	closed

www.limoo cafe.com.au

For private event /catering/order baklava and cakes.

Send an email to info@limoo cafe.com.au

Call us on 0434702907

**Limoo’s Table
 (Only by Booking on Sundays)**

Encounter the magic of Iranian cuisine, with a private dining
 experience at Limoo Café. With a 5 course banquet menu, specially
 cooked by our inspiring chef, you and your group, will have the
 whole restaurant to enjoy and relax in. Limoo’s table is available on
 Sundays for lunch between 12 and 3pm, and dinner between 5:30
 and 8:30pm.

Limoo’s table is perfect to experience our authentic, slow cooked,
 delicious food and to celebrate special events and gatherings.

Minimum booking is for 8 people. \$60 per person.

The Banquet

Please check our Banquet Menu.

Dessert

Persian Love Cake (Gluten free) \$9
 (Almond meal based cake with cardamom, cinnamon)

Limoo’s cheesecake \$9
 (Baked cheesecake with honey and nuts)

Khorma \$10
 Date and walnut cake served with caramel and cream

Homemade Baklava \$4 each
 Pistachio Baklava, Walnut Baklava, Almond Baklava