

Limoo kitchen & Café

Lunch Menu (11:30 am - 2 pm)

Dips

Mast o Laboo \$9 (VG)

Beetroot, yogurt, dill, and garlic served with crispy bread “add vegetable sticks \$2”

Saffron Hummus \$9 (V)

Saffron hummus with sesame seeds and sweet paprika served with crispy bread “add vegetable sticks \$2”

Mains

Samosa (VG) \$15

Samosas filled with spicy potato and coriander served with yogurt mint sauce

Falafel (V) \$15

Limoo’s special falafels served with saffron hummus and pickled vegetable

Limoo Salad \$16

Aromatic herbs, greens, tomato, cucumber, chickpeas, feta cheese with pomegranate dressing

Ghelgheli \$18

Spiced beef meatballs topped w fresh yoghurt and garlic sauce and parsley

Mirza \$18

Chargrilled eggplant in a tomato and garlic sauce mixed with egg served with bread

Kofta \$23

Lamb kofta cooked in butter and tomato sauce served with sumac and saffron rice

Bademjan \$25

Stuffed grilled eggplant with ground beef, parsley, mushroom and tomato

Vegan Fesenjoon (V) \$25

Mushroom in sweet and sour walnuts and pomegranate sauce served with saffron rice

Khoresht aloo \$27

Saffron chicken with prune and apricot, served with barberries, almond and pistachio rice

Khoresht Badoom \$28

Stew of slow cooked diced lamb with almonds, barberries, Iranian spices served with saffron rice

Iranian sides to complete your meal

Salad Shirazi cucumber, tomato, onion, parsley \$5 | **Persian Labneh:** Labneh, dill, Garlic \$6

Torshi mixed pickled vegetables \$5 | **Salad Kahoo** lettuce, cucumber, tomato w balsamic & mint dressing \$8

Please advise our staff if you have any specific dietary requirements or allergies

All items are gluten free except bread and samosa/10 % surcharge on public holidays

Drink Menu

