

Limoo

The House of Persian Cuisine

Brunch and Lunch Specials \$18

Iranian tomato omelette

Scrambled eggs mixed with spiced tomato puree served with pitta bread

Bademjan

Stuffed eggplant with ground beef, mushroom, tomato, spices and pomegranate sauce

Mirza (VG, V)

Chargrilled eggplant, tomato and garlic mixed with egg served with bread

Pulled lamb in baguette

Slow cooked pulled lamb with tomato, greens and Pomegranate sauce in baguette bread

Saffron Chicken

Chicken marinated with saffron cooked in buttery tomato puree served with Greek yogurt and pitta bread

Iranian Meat ball

Meatball made with beef, herbs, rice, and split peas cooked in a tomato sauce served with pitta bread

Limoo's Plate

Plate of saffron hummus, Labneh, falafels, and samosas

Add House beer \$5 | House wine (Red or white) \$5 | Soft drink \$2

Side dishes and extras:

labneh \$8 / Torshi \$7 Mixed pickled vegetables / Zeytoon(olives) \$10

Please advise our staff if you have any specific dietary requirements or allergies
10 % surcharge on public holidays