

Limoo

The House of Persian Cuisine

Dips

Served with pitta bread, add vegetable sticks extra \$3

Saffron Hummus (V) \$10

Saffron hummus with sesame seeds and sweet paprika

Mast o Laboo (VG) \$10

Beetroot, yogurt, dill, and garlic

Entrée

Falafel (V) \$18

Limoo's special falafels served with saffron hummus and pickled vegetables

Samosa (VG) \$18

Samosas filled with spicy potato and coriander served with yogurt

Zeytoon \$12

Olives marinated with walnuts, pomegranate molasses, and mint

Limoo Salad \$18

Mixed greens, rocket, chickpeas, feta cheese, parsley with pomegranate molasses and mint dressing

Mirza (VG, V) \$18

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

Persian Feta \$18

A combination of house made Persian feta, cucumber, tomato, walnut, mint sauce with bread

Share platter for 2 \$36

Falafel, Samosa, Persian Feta, Saffron hummus, Zeytoon, Bread

Mains

Khoresht badoom \$33

Stew of slow cooked diced lamb with almond, barberries and Iranian spice served with saffron rice

Fesenjoon \$30

Chicken cooked in sweet and sour walnuts and pomegranate sauce served with saffron rice

Koofte \$29

Meatballs made with beef, split peas, rice, herbs cooked in a tomato sauce served with bread

Mahi \$34

Southern Iranian style salmon fillet in a spicy tamarind and herbs sauce served with saffron rice

Khoresht esfenaj \$32

Slow cooked lamb, spinach and prunes stew served with saffron rice

Mahiche \$33

Slow cooked lamb shanks cooked in sauce with Persian spices, saffron and tomato served with saffron rice

Khoresht Aloo \$29

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

Shish Andaz (V) \$28

Stew of Eggplant and pumpkin cooked in pomegranate and walnut sauce served with saffron rice

Dolmeh (V) \$28

Stuffed capsicum with rice, herbs, split peas and spices in a tomato paste sauce

Side dishes and extras:

Labneh \$8 strained yogurt with olive oil and sumac / **Torshi \$7** Mixed pickled vegetables

Zeytoon \$10 Marinated olives with walnut, pomegranate molasses

House made Persian Feta \$8

Extra saffron rice \$4/ Extra bread \$2

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