

Limoo Café

The Taste of Persia

Entree

- Mast o Laboo “Dip” (VG) \$9**
Beetroot, yogurt, dill, and garlic served with crispy bread
“add vegetable sticks \$2”
- Saffron Hummus “Dip” (V) \$9**
Saffron hummus with sesame seeds and sweet paprika served with
crispy bread “add vegetable sticks \$2”
- Zeytoon (V) \$12**
Persian style marinated Olive with walnut, pomegranate molasses,
and mint
- Samosa (VG) \$14**
Samosas filled with spicy potato and coriander served w yogurt,
mint sauce
- Falafel (V) \$14**
Limoo’s falafels served with saffron hummus and pickled cabbage
- Limoo Salad \$16**
Aromatic herbs, greens, tomato, chickpeas, feta cheese with
pomegranate dressing
- Mirza (VG, V) \$18**
Chargrilled eggplant in a tomato and garlic sauce topped with egg
served with bread

Mains

- Bademjan \$24**
Stuffed grilled eggplant with ground beef, parsley, mushroom and
tomato
- Khoresht Badoom \$27**
Stew of slow cooked diced lamb with almonds, barberries, Iranian
spices served with saffron rice
- Koofte \$25**
Meatballs made with beef, split peas, rice, herbs cooked in a
tomato sauce served with bread
- Fesenjoon \$25**
Chicken cooked in sweet and sour grinded walnuts and
pomegranate sauce served with saffron rice
- Nokhod polo \$26**
Spiced Pulled lamb and green peas rice pilaf topped with mint
yogurt sauce
- Ghalieh Mahi \$30**
Salmon fillet cooked in southern Iranian style spicy coriander and
tamarind sauce served with dill rice pilaf
- Mahiche \$27**
Slow cooked lamb shank served with dill rice pilaf
- Aads polo \$25**
Lentil rice pilaf with ground beef, sultana and carrot topped with
labna
- Khoresht aloo \$25**
Saffron chicken with plum and apricot served with barberries and
pistachio rice
- Qeymeh (V) \$24**
Stew of eggplant, zucchini, tomato and split pea flavored with
black lime served w saffron rice

Iranian sides to complete your meal
Each 5 or 3 for \$13

- Maast khiar** (yogurt, cucumber, walnut, mint)
Torshi (mixed pickled vegetables)
Shizari salad (cucumber, tomato, onion, parsley)

Opening hours

Monday	closed
Tuesday	5:30 pm – 9:30 pm
Wednesday	5:30 pm – 9:30 pm
Thursday	5:30 pm – 9:30 pm
Friday	5:30 pm – 9:30 pm
Saturday	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.

Call us on 0434702907 for further details and to book your event.

The Banquet

Two Entree, Two mains to share
(For four or more people) \$45 pp
Add Baklava \$3 pp

Dessert

(All dessert served with cream)

Persian Love Cake (Gluten free) \$8
(Almond meal based cake with cardamom, cinnamon)

Limoo’s cheesecake \$8
(Baked cheesecake with honey and nuts)

Saffron Ice Cream with Fairy Floss \$12

Nazook \$4
(Puff pastry filled with walnut and cinnamon)

Pistachio Baklava, Walnut Baklava, Almond Baklava
Each \$3, two \$5, three \$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