

Limoo Kitchen & Café

The Taste of Persia

Dinner Menu

Dips

- 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”

Entree

- Zeytoon (V) \$13**
Persian style marinated Olive with walnut, pomegranate molasses,
and mint
- Samosa (VG) \$15**
Samosas filled with spicy potato and coriander served w yogurt,
mint sauce
- Falafel (V) \$15**
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 mixed with egg
served with bread
- Ghelgheli \$18**
Spiced beef meatballs topped w fresh yoghurt and garlic sauce

- Persian Labneh (Labneh, dill, garlic) \$6**
- Torshi (mixed pickled vegetables) \$5**
- Shizari salad (cucumber, tomato, onion, parsley) \$5**
- Salad Kahoo lettuce, cucumber, cherry tomato with
balsamic and mint dressing \$8**

Mains

- Bademjan \$25**
Stuffed grilled eggplant with ground beef, parsley, mushroom and
tomato
- Khoresht Badoom \$28**
Stew of slow cooked diced lamb with almonds, barberries, Iranian
spices served with saffron rice
- Koofte \$26**
Meatballs made with beef, split peas, rice, herbs cooked in a
tomato sauce served with bread
- Fesenjoon \$26**
Chicken cooked in sweet and sour grinded walnuts and
pomegranate sauce served with saffron rice
- Ghalieh Mahi \$31**
Salmon fillet cooked in southern Iranian style spicy coriander and
tamarind sauce served with saffron rice
- Mahiche \$28**
Slow cooked lamb shank served with spicy green pea rice pilaf
- Khoresht aloo \$27**
Saffron chicken with plum and apricot served with barberries and
pistachio rice
- Vegan Fesenjoon (V) \$25**
Mushroom in sweet and sour walnuts and pomegranate sauce
served with saffron rice
- Qeymeh (V) \$25**
Stew of eggplant, zucchini, tomato and split pea flavored with
black lime served w saffron rice

The Banquet

Please check our Banquet Menu.

Opening hours

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| 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.

Dessert

(All dessert served with cream)

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

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

Golabi \$12
Saffron poached pear served with cream and pistachio

Bastani \$10
Saffron Ice Cream with Fairy Floss

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