

Limoo

The House of Persian Cuisine

Dips

Add vegetable sticks \$3

Mast o Laboo (VG) \$10
Beetroot, yogurt, dill, and garlic served with crispy bread

Saffron Hummus (V) \$10
Saffron hummus with sesame seeds and sweet paprika served with crispy bread

Entree

Samosa (VG) \$16
Samosas filled with spicy potato and coriander served w yogurt sauce

Falafel (V) \$16
Limoo's falafels served with saffron hummus and pickled vegetables

Limoo Salad \$18
Mixed greens, tomato, chickpeas, feta cheese and parsley with pomegranate and mint dressing

Vavishka \$20
Diced beef, potato, tomato pure and garlic served with bread

Mirza (VG, V) \$18
Chargrilled eggplant, tomato and garlic mixed with egg served with bread

Bal Anari \$18
Chicken wings marinated with saffron and house made pomegranate sauce

Share platter for 2 \$35

Falafel, Samosa, Wings, spicy labneh eggplant dip, Zeytoon, Bread

Sides

Spicy labneh and eggplant \$8

Torshi: Mixed pickled vegetables \$7

Zeytoon: Marinated olives with walnut and pomegranate molasses \$10

Opening hours

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

Limoo can cater for your events and parties please send us and email with your request to info@limoo cafe.com.au or call us on 0434702907 www.limoo cafe.com.au

Mains

Khoresht Badoom \$32
Stew of slow cooked diced lamb with almonds, barberries, Iranian spices served with saffron rice

Koofte \$29
Meatballs made with beef, split peas, rice, herbs cooked in a tomato sauce served with bread

Fesenjoon \$32
Duck Maryland cooked in sweet and sour walnuts and pomegranate sauce served with saffron rice
Available with chicken \$28

Meygoo \$33
Southern Iranian style prawns and potato stew with a kick of chili, garnished with fresh coriander and lemon wedge served with saffron rice

Khoresht Bademjan \$32
Slow cooked diced lamb stew with roasted eggplant and tomato flavored with sun dried lime and cinnamon served with saffron rice

Mahiche \$32
Slow cooked lamb shanks cooked in sauce with Persian spices, saffron and tomato served with saffron rice

Khoresht aloo \$29
Saffron chicken with plum and apricot served with barberries and almond rice

Bamieh (V) \$28
Spicy okra stew, tomato and split pea flavored with tamarind sauce served with saffron rice

Shish Andaz (v) \$27
Stew of Eggplant and pumpkin cooked in pomegranate and walnut sauce served with saffron rice

Dessert

Homemade Baklava One for \$4 or four for \$15

Pistachio Baklava
Walnut Baklava
Almond Baklava
Hazelnut & Chocolate Baklava

Knafeh \$10

Shredded dough crust with cheese filling, topped with a saffron and rose water syrup

Persian Love Cake (Gluten free) \$10

Almond meal based cake with cardamom, cinnamon

Limoo's cheesecake \$10

Baked cheesecake with honey and nuts