Limoo The House of Persian Cuisine <u>Lunch Specials \$18</u>

Pulled lamb in baguette

Slow cooked pulled lamb with dill pickles, shallot, greens and Pomegranate sauce in baguette bread

Saffron Chicken

Chicken marinated with saffron cooked in buttery tomato puree served with fresh parsley, Greek yogurt and bread

Iranian Meat ball

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

Limoo's Plate

Plate of saffron hummus, falafels, and samosas with house made yogurt sauce

Falafel wrap (v)

Limoo's special falafels served with saffron hummus and pickled

Add beer (Peroni), wine (Red: Cabernet Shiraz White: Sauvignon Blanc) \$4 or Soft drink \$2

Side dishes and extras:

labneh \$8 / Torshi \$7 Mixed pickled vegetables /
Zeytoon \$10 Marinated olives with walnut, pomegranate molasses
Extra bread \$2

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