

Limoo

The House of Persian Cuisine

Dips

Served with bread, Add vegetable sticks \$3

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

Saffron Hummus (V) \$12
Saffron hummus with sesame seeds and sweet paprika served with pitta bread

Entree

Samosa (VG) \$18
Samosas filled with spicy potato and coriander served w yogurt sauce

Falafel (V) \$18
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

Zeytoon \$12
Olives marinated with walnuts, pomegranate molasses and mint

Persian Feta \$18
A combination of house made Persian feta, cucumber, tomato, walnut, mint sauce with bread

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

Bademjan \$20
Stuffed eggplant with ground beef, mushroom, tomato, spices and pomegranate sauce

Share platter for 2 \$36

Falafel, Samosa, Persian feta, saffron hummus, Zeytoon, Bread

Sides

labneh Strained yogurt with olive oil and sumac \$8

Torshi: Mixed pickled vegetables \$7

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

Garden salad lettuce, tomato, cucumber, feta, vinaigrette dressing \$10

House special Rice Pilaf \$8

Pistachio rice: Pistachio, raisins, fried onion

Green peas rice Spicy green peas rice

Jewelled rice: Saffron, Pistachio, almond, barberries

Opening hours

Monday closed

Tuesday 5:30 pm - 9:00 pm

Wednesday 12- 2 pm, 5:30 pm - 9:00 pm

Thursday 12- 2 pm, 5:30 pm - 9:00 pm

Friday 12- 2 pm, 5:30 pm - 9:30 pm

Saturday 12- 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@limoocafe.com.au

or call us on 0421106267

www.limoocafe.com.au

Mains

Khoresht Badoom \$34
Stew of slow cooked diced lamb with almonds, barberries, Iranian spices served with saffron rice

Koofte \$30
Meatballs made with beef, split peas, rice, herbs cooked in a tomato sauce served with bread

Fesenjoon \$32
Chicken cooked in sweet and sour walnuts and pomegranate sauce served with saffron rice

Meygoo \$34
Southern Iranian style spicy prawns and potato stew with coriander served saffron rice

Nokhod polo \$33
Spicy pulled lamb and green peas rice pilaf flavored with cinnamon, cumin topped w yogurt

Mahiche \$33
Slow cooked lamb shanks cooked in sauce with Persian spices, saffron and tomato served with saffron rice

Khoresht aloo \$30
Saffron chicken with plum and apricot served with barberries and almond rice

Havij Aloo (V) \$29
Stew of prunes and carrot flavored with Iranian spices served with saffron rice

Shish Andaz (v) \$29
Stew of Eggplant and pumpkin cooked in pomegranate and walnut sauce served with saffron rice

Dessert

All dessert fresh baked in house

Homemade Baklava One for \$4 or three for \$10

Pistachio Baklava

Walnut Baklava

Knafeh \$12

Shredded dough crust with ricotta 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

Gelato \$14

Scoop of Pistachio Gelato, scoop of vanilla gelato topped with Persian fairy floss and pistachio

Sorbet (v) \$12

Scoop of mango sorbet, scoop of lemon sorbet