




EVENING MENU

Thursday to Saturday
6 PM to 9.30 PM



Prices are in CHF, including VAT.

Our staff will be happy to inform you about allergens. We use only Swiss meat. Our dishes are mostly vegan. Exceptions include meals that explicitly contain meat or dairy products.

STARTERS MEZZE

Zeytoone Parvardeh	6.50	
pickled green and black olives with nut pesto		
Khormaye Bam	3.50	
Iranian dates		
Hummus with bread	9.50	
weekly new chickpea puree		
Baba Ghanoush with bread	11.50	
Eggplant, garlic and olive oil mousse		
Bulgur kofta	7.50	
home-made bulgur vegetable koftas		
Falafel	8.50	
Chickpea balls with sesame sauce		
Dolmeh Kalam	9.50	
Persian-style cabbage rolls		
Abre soorkh schodeh	9.50	
Cauliflower in beer batter with yogurt and herb sauce		
kofta		11.50
Beef and Rice balls in a home-made sauce		
Fattoush	13.50	
Salad with lettuce, flatbread, cucumber, tomatoes and radish		

MAINDISH MEZZE

Harira		24.50
Chickpea and lentil stew		
Bademjan		26.50
Eggplant on a bed of quinoa with pistachio pesto and feta		
Khooreshteh Bamiyeh		29.50
Stew with okra, tomatoes, chicken and cinnamon		
Gormeh Sabzi		32.50
Herb stew with Swiss lamb		

Recommended quantity for two people

Three starters and one main course.

But you are welcome to order more - or a box to take home with you

SIDES

Nan Barbari		5.50
home-made bread		
Bulgur		6.50
durum wheat with roasted onions		
Berenje		6.50
persian rice		

DESSERT

Sesamglace & hausgemachte Baklava

9.50

Ice cream from the Gelateria di Alpi

hausgemachter Pistazienkuchen

9.50

tart with lots of pistachios

FOU Cup of ice cream from the Gelateria di Berna

5.50

Caffè d'Orzo

Black Sesame
