



Persisches Restaurant

مراعدیست باشادی که شادی آن من باشد مراقولیست باجانان که جانان جان من باشد
به خط خویشین فرمان به دستم داد آن سلطان که تا تخت و تا تخت او سلطان من باشد
اگر بشیراگرستم نکیر و غیر او دستم و کر من دست خود ختم بهودمان من باشد
چه زهره دارد اندیشه که کردش من کردد که قصد ملک من دارد چو او خاقان من باشد
ننیز روی من زردی به اقبال لب لعش بهر دیش من رستم چو او دستان من باشد
بدرم زهره زهره خراشم ماه راچهره برم از آسمان مهره چو او کیوان من باشد

مولانا

I have a pact with joy, that joy shall be mine.

I have a promise with the Beloved, that the Beloved shall be my soul.

By His own hand, that Sovereign gave me the decree:

As long as throne and fortune last, He alone shall be my king.

Whether sober or intoxicated, none but He takes my hand

Rumi

Folgen Sie uns auf Instagram

Shiraz_Restaurant_Schweiz



Starters

Ab Dough Khiaf 12 CHF
*A refreshing yogurt and cucumber dip with dried mint, raisins, and walnuts — a hint of Persian summer in every spoonful.
Served chilled with homemade Persian flatbread.*

Nazkhatoon 12 CHF
*A creamy creation of eggplant and lentils — refined with pomegranate sauce, walnuts, fresh mint, and a touch of tradition.
Served warm with homemade Persian flatbread.*

Soups 12 CHF

Salad-e Shirazi 12 CHF
A refreshing classic from Shiraz — finely chopped cucumbers, tomatoes, and onions, marinated in lemon and mild grape juice, delicately enhanced with mint and olive oil.

Naan Panir 12 CHF
*A taste of Persian simplicity — mild cheese with cucumbers, tomatoes, and olives, gently refined with olive oil.
Served with warm flatbread — simple, fresh, and full of home.*

Grilled Delicacies from the Fire

(Served with your choice bread, saffron basmati rice, or French fries)

Kubideh 2 Skewers / 1 Skewer 28 CHF/22 CHF
*Juicy skewers of minced lamb-beef or beef, served with fragrant saffron basmati rice, accompanied by grilled tomato and pepper.
Served with yogurt sauce and pomegranate sauce.*

Jujukabab 28 CHF
*Juicy chicken, marinated in saffron and lemon juice, perfected on the grill. Served with fragrant saffron basmati rice, grilled tomato and pepper.
Accompanied by delicate yogurt sauce and fruity pomegranate sauce.*

Shiraz Burritos 22 CHF
Flatbread filled with grilled minced meat and tender chicken, combined with fresh salad, tomatoes, cheese, crispy chips, and a flavorful sauce.

Kabab Negini 28 CHF
*A skewer of fine minced lamb-beef or beef, wrapped in tender chicken fillet — masterfully grilled.
Served with fragrant saffron basmati rice, grilled tomato and pepper.
Accompanied by yogurt sauce and pomegranate sauce.*

Kabab Makhlut 34 CHF
*A delightful combination: tender chicken skewer marinated in saffron and lemon juice, paired with a spiced minced lamb-beef or beef skewer.
Served with fragrant saffron basmati rice, grilled vegetables, yogurt sauce, and pomegranate sauce.*

Kabab Bakhtiari 34 CHF

A masterfully grilled skewer combining tender lamb fillet and juicy chicken breast — perfected with fragrant saffron rice, grilled vegetables, and two delicate sauces: yogurt and pomegranate.

Optional: Extra Kubideh skewer + CHF 6

Kabab Soltani 40 CHF
*A royal feast: tender sliced lamb fillet and a spiced minced meat skewer united on one plate. Served with saffron basmati rice, grilled vegetables, and two refined sauces — yogurt and pomegranate.
A true celebration of Persian grill tradition.*

Sini Kabab for 2 Persons 74 CHF

*A festive grill platter with two minced lamb-beef or beef skewers, one chicken skewer, and one tender lamb fillet skewer.
Served with saffron basmati rice, grilled vegetables, yogurt sauce, and pomegranate sauce.*

Stews

Zereshk Polo 29 CHF
A feast of flavors: golden saffron rice with ruby-red barberries — accompanied by tender braised chicken leg in a seductive saffron-orange sauce. A classic that warms both heart and soul.

Fesenjan 29 CHF
*A royal dish from Northern Persia: tender chicken, braised in a velvety pomegranate and walnut sauce — sweet, tangy, and nutty.
Served with fragrant basmati rice — a delight rich in depth and history.*

Chelo Mahiche 40 CHF
*A Persian classic of its own: melt-in-your-mouth lamb shank, slowly braised in a golden saffron sauce accompanied by fine basmati rice.
Full of depth, warmth, and tradition.*

Vegetarian Dishes

Loobia Polo 22 CHF
Saffron basmati rice, gently mixed with tender green beans, carrots, and tomatoes, refined with a fragrant orange-tomato sauce — a hearty Persian rice dish full of color, warmth, and flavor.

Khoresht Bamiye 22 CHF
Tender okra in a fruity-spicy tomato-orange sauce with yellow split peas, served with aromatic saffron basmati rice.

Do Piyaze 22 CHF
Chickpeas, potatoes, and onions in a delicately balanced orange sauce, served with aromatic saffron basmati rice.

Ghorme Sabzi	22 CHF
<i>A traditional Persian herb stew, gently simmered in a fragrant sauce with red beans, accompanied by fine saffron basmati rice.</i>	
Nazkhatoon Mit Brot/Reis	17 CHF/22 CHF
<i>A creamy delight of eggplant and lentils — refined with pomegranate sauce, walnuts, fresh mint, and a touch of tradition.</i>	

Fischgerichte

Maahi Kabab	35 CHF
<i>Tender salmon fillet, gently grilled over an open flame, served with fragrant saffron basmati rice a touch of the sea, united with the warmth of Persia. Accompanied by a homemade spicy sauce with red or green chili for a fiery finish.</i>	
Gheliye Maahi	28 CHF
<i>A bold combination of tuna, fresh herbs, garlic, and tamarind paste a Southern Iranian fish stew full of depth and character, served with fragrant saffron basmati rice.</i>	

Additional Rice Options

Saffron basmati rice (per portion): CHF 9.–
If desired, the rice can be mixed with one of the following options:

Loobia Polo **+ 5 CHF**
Fragrant saffron basmati rice, gently combined with tender green beans, carrots, and tomatoes, enhanced by a fragrant orange-tomato sauce a vibrant Persian rice specialty rich in color, warmth, and taste.

Zereshk Polo **+ 3 CHF**
Fragrant saffron basmati rice, enhanced with bright red barberries, bringing sweet-tart notes, vibrant color, and character to the plate a harmonious and flavorful Persian classic.

Sabzi Polo **+ 5 CHF**
Fragrant basmati rice, delicately blended with fresh herbs and dill a light and aromatic Persian rice specialty rooted in tradition.

Sweet Temptations	
Persian Date Delight	7 CHF
<i>Exquisite Persian Rotab dates, filled with walnuts, finished with creamy sesame paste and a hint of roasted sesame. A sweet indulgence — tender, nutty, and full of oriental warmth.</i>	
Saffron Gelato (per scoop)	6 CHF
<i>Fine ice cream infused with authentic Persian saffron golden, delicately melting, and subtly aromatic. A luxurious delight in every scoop.</i>	
Granatapfel Glace (pro Kugel)	6 CHF
<i>A refreshing sorbet of pure pomegranate juice. fruity, delicately tangy, and wonderfully revitalizing. A taste of Persian summer.</i>	
Faloodeh Persian Rice Noodle Sorbet	7 CHF
<i>A traditional Persian sorbet of delicate rice noodles infused with rose water. light, refreshing, and uniquely textured. A timeless classic from Shiraz that melts on the palate.</i>	

Tea

Shiraz Tea	6 CHF
<i>A fragrant orange blossom tea (Bahar Narenj), inspired by the spring of Shiraz. Floral, calming, and poetic. Every sip feels like a walk through the Eram Gardens.</i>	
Safran Tea	7 CHF
<i>Exquisite Persian saffron, gently brewed into a golden, fragrant tea. Warming, comforting, and refined a beverage of royal elegance and soothing depth.</i>	
Granatapfel Tea	6 CHF
<i>A fruity tea infused with the rich aroma of ripe Persian pomegranates — lightly tart, refreshing, and revitalizing. An oriental pleasure that awakens body and spirit with each sip.</i>	
Damnoosh	7 CHF
<i>A delicate infusion of saffron, cardamom, and a touch of rose water fragrant, comforting, and deeply relaxing. A tea from the tales of 1001 Nights rich in warmth, floral notes, and oriental grace.</i>	

Shiraz House Coffee — Freshly Roasted

<i>Our house-roasted coffee, lovingly prepared on-site. Select your preferred flavor:</i>	
<i>Classic roast / *Enhanced with cinnamon / *Infused with cardamom + CHF 2*</i>	
Kaffe Crème	4 CHF
Espresso	4 CHF
Cappuccino	5 CHF
Latte Macchiato	5 CHF
Oriental Mokka	7 CHF
<i>Finely ground coffee, traditionally slow-brewed and served with its grounds. An authentic oriental classic — bold in taste, deeply embedded in tradition.</i>	

Refreshing Non-Alcoholic Specialties		
Doogh – Persian Yogurt Drink	300 ml	5 CHF
<i>Lightly salted and infused with mint a refreshing taste of the Orient, like a breeze from the mountains of Iran.</i>		
Sekanjebin		8 CHF
<i>A hint of Persia in every glass homemade Sekanjebin vinegar-mint syrup blended with sparkling soda and fresh cucumber ribbons.</i>		
Ice Tea, Coca Cola normal/zero, Fanta, Sprite, Mineral Water		4 CHF
Sparkling Wines		
ViVo Prosecco Italien	75cl / per dl	42.00 / 6.00
White Wines		
Chardonnay Italien	75cl / per dl	50.00 / 7.00
Red Wines		
SHIRAZ	75cl / per dl	55.00 / 7.50
Beers		
Feldschlösschen Alkoholfree	33 cl	4.50 CHF
Feldschlösschen Hopfenperle	33/50 cl	4.50/5.50
Feldschlösschen Braufrisch	33 cl	4.50 CHF
Aperitifs & Cocktails -		
*Each also available alcohol-free for CHF 8 *		
Safran Gin	40.0 vol% 4cl	10.00 CHF
*Granatapfel Cocktail		13.00 CHF
<i>Pomegranate juice blended with fine vodka or elegant martini. Fresh pomegranate seeds shimmer like little jewels. One sip — and time briefly stands still.</i>		
*Grapefruit-Cocktail		13.00 CHF
<i>Fresh, slightly bitter, and revitalizing. Grapefruit juice blended with fine vodka or martini — its golden-pink glow and bittersweet notes create a dance of light and shade.</i>		
*Zimt-Cocktail		13.00 CHF
<i>Velvety Amaretto blended with fine cinnamon, gently enhanced by a touch of orange and vanilla. A warm, sweet kiss from the Orient — enchanting and unforgettable.</i>		
*Rose-Cocktail		13.00 CHF
<i>A floral creation of rose water, saffron gin, and a touch of citrus golden, aromatic, and captivating. A Persian poem poured into a glass.</i>		
*Curaçao-Cocktail		13.00 CHF
<i>As deep blue as the Caribbean Sea — fruity Blue Curaçao blended with citrus and clear vodka. Refreshing, exotic, and carrying a hint of summer in every sip.</i>		
*Mojito-Cocktail		13.00 CHF
<i>A Cuban classic: white rum, lime, and cane sugar blended with fresh mint and soda. Lively, sparkling, and refreshingly timeless.</i>		