

MAIN

غورش قرمه سبزی GHORMEH SABZI STEW	SLOW COOKED LAMB IN PARSLEY, CORIANDER, CHIVES, FENUGREEK SAUCE WITH KIDNEY BEANS AND SUN DRIED LIME SERVED WITH STEAMED BASMATI RICE TOPPED WITH SAFFRON RICE 15
غورش فسنجون FESENJOON STEW	MEAT BALL COOKED SLOWLY IN TANGY SWEET, SOUR GRINDED WALNUTS AND POMEGRANATE PURE SOUSE SERVED WITH STEAMED BASMATI RICE TOPPED WITH SAFFRON RICE 16
قیه میگو GHALIEH MEYGO	A LOCAL SOUTHERN IRANIAN DISH WITH PRAWN'S, TAMARIND, GARLIC, CILANTRO AND FENUGREEK HERBS SERVED WITH STEAMED BASMATI RICE TOPPED WITH SAFFRON RICE 15
عدس پلو ADAS POLO	BASMATI RICE WITH DATE,RAISINS,LENTILS,CINNAMON, MINCED MEAT ,SAFFRON 15
مخصوص زعفران FLAVOR OF ZAFERUW	SLOW COOKED CHICKEN BREAST IN YOGURT, SAFFRON, OREGANO& PISTACHIO TOPPED WITH BARBERRIES,SERVED WITH STEAMED BASMATI RICE TOPPED WITH SAFFRON RICE 16
ته چین TAHCHIN	OVEN BAKED RICE MIXED WITH YOLK & YOGURT SAFFRON WITH LAYER OF SHREDDED CHICKEN TOPPED WITH SLIVERED ALMONDS & PISTACHIOS 16
شامی رودبار SHAMI ROODBARI STEW	A LOCAL NORTHERN IRANIAN DISH MADE WITH MEAT BALL (CORIANDER SEEDS, LOCAL HERBS) SLOW COOKED IN RICH TOMATO SAUCE SERVED WITH STEAMED BASMATI RICE TOPPED WITH SAFFRON RICE 15
زرشک پلو ZERESHK POLO	TENDER SAFFRON CHICKEN WITH BASMATI RICE TOPPED WITH BARBERRIES 15
میرزا قاسمی پلو MIRZA GHASEMI BA POLO	GRILLED EGGPLANT IN TOMATO & GARLIC SAUCE TOPPED WITH FRIED EGG (A LOCAL FOOD OF NORTHERN IRAN AND CASPIAN SEA REGION), SERVED WITH STEAMED BASMATI RICE TOPPED WITH SAFFRON RICE 15
کوکو سبزی پلو KUKU SABZI BA POLO	PERSIAN HERB FRITTATA (COMBINATION OF LEAFY VEGETABLES: PARSLEY, CHIVES, CORIANDER, SPINACH), EGG, ORGANIC BARBERRIES & WALNUTS ,SERVED WITH STEAMED BASMATI RICE TOPPED WITH SAFFRON RICE 15
قیه نثار GHEYMEH NESAR	CEREMONIAL FOODS,ORIGINATING FROM QAZVIN(OLD CAPITAL OF IRAN), MEAT BRAISED WITH ONIONS AND SPICES, AS WELL AS STEAMED RICE AND A FLAVORFUL COMBINATION OF SLIVERED PISTACHIOS, ALMONDS, BARBERRIES, AND SLICED ORANGE PEEL 17
دو پیازه میگو DO PIYAZE MEYGO	A LOCAL SOUTHERN IRANIAN DISH(CITY OF BUSHEHR ON THE PERSIAN GULF COAST) SHRIMP FLAVORED WITH SAFFRON AND GARLIC, COOKED WITH ONIONS AND POTATOES AND LOCAL SPICES AND TOMATO SAUCE SERVED WITH STEAMED BASMATI RICE TOPPED WITH SAFFRON RICE 16

The brand “Zaferuw” is the Saffron (a red gold spice derived from Saffron’s flower) in a local dialect of people in the South Khorasan Province in Iran. In the Zaferuw Persian Cuisine, we serve you diverse local dishes from all around the Iran that are flavored by a taste of pure organic Saffron which my ancestors and grandparents have been cultivating in the South Khorasan region for decades.

