

STARTERS

کوکو سبزی KUKU SABZI	PERSIAN HERB FRITTATA (COMBINATION OF LEAFY VEGETABLES: PARSLEY, CHIVES, CORIANDER, SPINACH), EGG, ORGANIC BARBERRIES & WALNUTS	5
میرزا قاسمی MIRZA GHASEMI	GRILLED EGGPLANT IN TOMATO & GARLIC SAUCE TOPPED WITH FRIED EGG (A LOCAL FOOD OF NORTHERN IRAN AND CASPIAN SEA REGION)	5
کاشک و بادامجون KASHK BADEMJOON	PAN FRIED EGGPLANTS ACCOMPANIED BY SAUTEED MINT, WALNUTS MATURED SAFFRAN YOGURT	5
دلمه برگ DOLME BARG	VINE LEAVES STUFFED WITH RICE COOKED IN ORGANIC POMEGRANATE SAUCE	5.5
ماست چکیده MAUST E CHEKIDEH	CREAMY YOGHURT MIXED WITH (CHOPPED CUCUMBER OR EGGPLANT OR SPINACH), ORGANIC & LOCAL NORTH IRAN SEASONING (DELAR) TOPPED WITH ROSE	3.5
MIX STARTERS	MIX OF 4 DELICIOUS APPETIZERS FOR TWO PERSONS	14

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.

