



welkom

خوش آمدید

welcome

Get to know the Afghan and Persian cuisine and be surprised by the unique dishes and exotic desserts from the Middle East. All our dishes are prepared in the traditional way and have a family history that goes back ages.



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HAND MADE

set menus

starter

Mantu: dumplings filled with mince meat

main course

Qabuli palau: rice with raisins and chopped carrot

Mahicheh: lamb's shank prepared the Afghan way

hot side dishes

Sabzie Palak: spinach with white beans

Banjan: aubergine prepared the Afghan way

cold side dishes

Salade riez: mixed salad with mint powder

Mast giar: yoghurt with mint and cucumber

Naan: Persian bread

AFGHAN MENU

22,-

starter

Ash resteh: soup with various kinds of beans

main course

Baqli pollo: fresh dill rice and broad beans

Mahi : grilled fillet of salmon marinated in saffron

hot side dishes

Qormesazie: spinach prepared the Persian way with braised lamb

Fesenjan: braised mince meat in walnut and spice sauce

cold side dishes

Salade riez: mixed salad with mint powder

Mast giar: yoghurt with mint and cucumber

Naan: Persian bread

IRANIAN MENU

22,-

starter

Mantu: dumplings filled with mince meat

main course

Qabuli palau: Afghan rice with raisins and chopped carrot

Zereshk pollo: white rice with a dressing of saffron and sour berries

Jujeh: grilled fillet of chicken marinated in saffron

Koobideh : grilled minced lamb and beef

hot side dishes

Qormesabzie: spinach prepared the Persian way

Banjan: aubergine prepared the Afghan way

cold side dishes

Salade riez: mixed salad with mint powder

Mast giar: yoghurt with mint and cucumber

Naan: Persian bread

SAFFRAAN MENU

24,-

set menus

starter

Ash resteh: soup with various kinds of beans

main course

Qabuli palau : rice with raisins and chopped carrot

Zereshk pollo: white rice with a dressing of saffron and sour berries

hot side dishes

Sabzie palak: spinach with white beans

Banjan: aubergine prepared the Afghan way

cold side dishes

Salade riez: mixed salad with mint powder

Mast giar: yoghurt with mint and cucumber

Naan: Persian bread

VEGETARIAN MENU

22,-

All our set menus are available in glucose, lactose and vegetarian variety. Please ask our staff.



Saffraan menu

Mantu



starters

Ash

Traditional vegetable soup from Iran with various types of beans

5,80

Mantu

Seasoned beef and onions, tucked away in a tender wrapper,
and topped with an herby yogurt sauce

6,50

favourite

Mantu vegetarian

spiced spinach and beans, tucked away in a tender wrapper,
and topped with an herby yogurt sauce

7,50

Soep jiouw

Barley soup with dill and chicken prepared the Persian way

5,80

grill specialities

All grill specialities are served with rice and Persian spinach

Koobideh

Two skewers of finely seasoned hand ground lamb
14,50

Jujeh

Tender pieces of boneless breast of chicken marinated in saffron
14,50

Bagtiari

One skewer of tender chicken breast pieces and one skewer of finely seasoned hand ground lamb
16,50

Baqli polo wa mahi

Persian rice with fresh broad beans and dill served with grilled fillets of salmon marinated in saffron
17,50

Soltani

One skewer of beef tenderloin marinated in saffron and one skewer of finely seasoned hand ground lamb
17,50

Saffraan kabab lams

Selection of beef tenderloin, breast of chicken and hand ground lamb skewers
19,50

favourite

Saffraan kabab vis

Selection of marinated salmon fillets, breast of chicken and hand-ground lamb skewers
19,50

stews

All stews are served with rice and salad

Qejmeh bademjan

Stewed lamb with aubergine and Persian rice
17,50

Qabuli palau wa mahicheh

Spiced rice from Afghanistan with carrot and raisins, served
with a slow cooked lamb's shank 19,50

favourite

Fesenjan

Braised meatballs in walnut sauce and spices served with Persian rice
17,50

Baqli polo wa mahicheh

Persian rice with broad beans and dill, served with slow cooked
lamb's shank 19,50

Qormesabzie

Spinach prepared the Persian way with braised lamb and Persian rice
15,50

Qabuli palau wa banjan

Aubergine prepared the Afghan way combined with rice, raisins, and
chopped carrot served with salad 16,50

Naan



cold sidedishes

Salade riez	2,80
Colorful salad of cucumbers, tomato and onion	
Mast sier & giar	2,80
Persian yoghurt wih garlic and cucumber	
Mast mosier	2,80
Persian yoghurt with mild garlic	
Naan	2,80
Persian bread	
Torshi	2,80
A mix of sour and spicy traditional side dish	

children's menus

Children's menu jujeh	13,50
Starter: dumplings with minced meat Main Course: Saffron rice with grilled fillet of chicken served with salad and chips	
Children's menu saffraan	16,50
Starter: dumplings with minced meat Main Course: Saffron and brown rice, chicken, skewer of hand ground lamb, spinach, salad, and yoghurt	
Children's menu koobideh	13,50
Starter: dumplings with minced meat Main Course: skewer of finely seasoned hand ground lamb prepared on the grill and served with salad and chips	

desserts

Pistachio ice cream 5,50

Cinnamon ice cream 5,50

Walnut ice cream 5,50

Faludeh shirazy 5,90

Vermicelli · Rosewater · Lemon · Pomegranate Syrup

Bastani faludeh 6,50

Home Made Saffron Ice · Vermicelli · Lemon · Pomegranate Syrup **favourite**

Kaike chokolat 7,50

Chocolate Cake · Chocolate Sauce



Bastani Faludeh

TRY OUR

SAFFRAAN SHARBAT

WITH BOMBAY SAPPHIRE

The classic Persian cocktail mixed with saffron infused *Bombay Sapphire Gin*

INGREDIENTS

- Bombay Sapphire Gin
- saffron
- pomegranate
- lime
- chia seeds

€8,80

ALCOHOL-FREE

Try our beautiful yellow *traditional Persian Cocktail*.
Infused with saffron!

INGREDIENTS

- saffron
- pomegranate
- lime
- chia seeds

€6,00



drinks

Doeq	2,60	Sprite	2,40
Tradional yoghurt drink with mint and salt		Ice Tea / Green	2,90
Spa Rood	2,40	Tonic	2,60
Spa Blauw	2,40	Bitter Lemon	2,60
Cola	2,40	Apple Cherry	3,80
Cola Light	2,40	Jus d'orange	2,90
Fanta	2,40		

hot drinks

Cinnamon Tea	3,40
Cardemom Tea	3,40
Saffron Tea	3,40
Mint Tea	3,40
Coffee	2,40
Coffee and liqueur	5,40
Espresso	2,70
Double Espresso	4,20
Cappuccino	2,90

beer

Hertog Jan	2,80
Jupiler	2,80
Radler	2,80
Bavaria 0,0%	2,80
Duvel	5,40

wine list

WHITE WINES

Sauvignon Blanc, South-Afrika	4,40 24,-
Aromas of green apples	
Chardonnay, Vineyard Reserve, Chile	4,40 24,-
Aromas of peach and melon	
Pinot Gris, Frankrijk	32,-
Aromas of ripe figs and apricot	
Chardonnay, Australia	38,-
Mildly creamy, evenly structured 8 months matured on cask	

SWEET

Chenin Blanc, off dry, South Afrika	4,40 24,-
Aromas of tropical fruit lightly sweet and with a pleasant acidity	
Chenin Blanc, Late Harvest, South Afrika	24,-
Tropical aromas of ripe muscat and a very fruity aftertaste	

RED WINES

Shiraz, Australia	4,40 24,-
Aromas of ripe red and black fruit mixed with herb tones	
Tempranillo, Crianza, Yuntero	4,80 28,-
Aromas of ripe cherries followed by paprika and vanilla	
Paul de Villier Reserve, South Afrika	38,-
Full bodied, complex wine, evenly balanced between fruit and wood	

ROSÉ

Pinotage Rosé, South Afrika	4,80 28,-
Aromas of ripe red fruit	

SPARKLING WINES

Prosecco DOC Brut, Frizzante, Scudo Giallo	38,-
Aromas of wild flowers	
Champagne Cuvee Marie, Premier Cru	58,-
Aromas of tropical fruit, mango and apricot	



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