

saffaaan
RESTAURANT

modern Persian cuisine

bahar tasting

Bahar means the season of Spring in Persian, and this is our seasonal tasting menu. Expand the menu with a delicious Persian grill platter. Also customizable for vegetarian, gluten free and lactose free diets. For groups of 2 or more. 27 p.p.

appetizer

mirza ghasemi - smoked eggplant, tomato, naan bread

starter

mantu - dough dumplings with spiced minced meat, lentil sauce, yogurt chutney

main course- *shared dining*

fesenjan - meatballs in pomegranate & walnut sauce

polo - aromatic Iranian rice, saffron, sour berries

qabuli - Afghan rice, cinnamon, raisins, carrot & almond flakes

banjan - eggplant, potato, yogurt chutney

salad - cherry tomatoes, cucumber, mixed greens, feta

perfect with

Persian grill - tender chicken skewer pieces and spiced minced meat skewer 6,5 p.p.



starters

v | g fresh salad - cherry tomatoes, cucumber, mixed greens, feta 6

v ash reshteh - chopped vegetable soup, peas, beans, noodles, yogurt 7

mantu - dough dumplings with spiced minced meat, lentil sauce, yogurt chutney 8

v vega mantu - dough dumplings with spinach, lentil sauce, yogurt chutney 8

v mirza ghasemi - smoked eggplant, tomato, naan bread 6

g koobideh bites - grilled minced meat bites, yogurt chutney 9

g joojeh bites - grilled chicken fillet bites, yogurt chutney 9



from the grill - served with saffron rice

- g koobideh - spiced minced meat with sumac 16
- g joojeh - chicken fillet pieces marinated in saffron 16
- g bagtiari - spiced minced meat, chicken fillet pieces marinated in saffron 19
- g soltani - marinated tenderloin, spiced minced meat 21
- g saffraan's favorite - marinated tenderloin, spiced minced meat, chicken fillet pieces marinated in saffron 23
- g mahi - salmon fillet marinated in saffron 19
- g cutlet - marinated lamb chops with coriander & pomegranate 21

Persian stew

- v | g bademjan - eggplant, potatoes, Afghan rice with raisins & carrot 17
- v vega mantu - dough dumplings with spinach, lentil sauce, yogurt chutney 16
- mantu - dough dumplings with spiced minced meat, lentil sauce, yogurt chutney 16
- g mahicheh - braised lamb shank, dill rice, broad beans 22
- g fesenjan - meatballs in walnuts & pomegranate sauce, saffron rice 19

sides

- naan bread 3
- salad 4
- mast mosier 3
yoghurt and shallot
- chutney 3
- torshi 3
pickled vegetables



something sweet

walnut ice - with sesame fairy floss & halwa 6

pistachio ice - with sesame fairy floss & halwa 6

bastani faludeh - homemade saffron ice cream, rose water strings, pomegranate 8

chocolate cake - with chocolate sauce 7

baklava & tea - selection of 3 baklava varieties with saffron tea 8



chocolate cake



bastani faludeh

drinks

cola 2,5
cola light 2,5
spa blauw 2,5
spa rood 2,5
fanta 2,5
sprite 2,5
ice tea 3
ice tea green 3
tonic 3
bitter lemon 3
jus d'orange 3

beer

hertog jan 2,5
jupiler 2,5
radler 0% 2,5
duvel 5,5

specials

doeq - Persian yogurt drink with mint 3
sharbat - saffron, rose water, pomegranate, chia seeds & lime 6
sharbat gin - saffron, rose water, pomegranate, chia seeds, lime & gin 9

coffee

espresso 2,5
coffee 2,5
double espresso 4
cappuccino 3
caffè latte 3
latte macchiato 3,5
flat white 3,5
coffee & liquor 7

tea

cardamom tea 3,5
cinnamon tea 3,5
saffron tea 3,5
mint tea 3,5



doeq

saffron tea

sharbat gin

white & rosé wine

sauvignon blanc - South Africa 4,5 | 23
aroma of green apple

droog chardonnay, voneyard reserve - Chili 5 | 25
aromas of peach and melon

droog pinot gris - France 7 | 35
aromas of ripe figs and apricot

zoet chenin blanc, off dry - South Africa 5 | 25
aromas of tropical fruit

rosé pinotage rosé - South Africa 5 | 25
aromas of ripe red fruit

red wine

shiraz - Australia 4,5 | 23
aromas of ripe red and black fruit

tempranillo, crianza, yuntero - Spain 5 | 25
aromas of ripe cherries followed with notes of bell pepper and vanilla

paul de villier reserve - France 8 | 40
aromas of blueberry and blackberry, complex, robust, spicy