



With pride, we present Shiraz, a Persian restaurant offering you a complete and fulfilling experience of its culture, food and hospitality.

Featuring a comprehensive gastronomic menu that guides you through our nation's unique flavors and aromas, we have carefully handpicked only the finest ingredients to bring Persia's dishes to your table.

We welcome you to not only a restaurant, but our home away from home, in the heart of Spain. Let us take you on a journey across the essence of Persia from the comfort of Shiraz.

From Dubai to Madrid



Cold Starters

SALAD SHIRAZI	7
A light and native salad to the city of Shiraz. Features chopped tomatoes, onions, cucumber and mint with a dash of lemon juice	
SALAD SAR ASHPAZ 🍴	10
Our chef's signature salad	
MASTO MUSIR	5.50
Concentrated yogurt with chopped shallots	
MASTO KHIAR	4.50
Refreshing starter of yogurt with cucumber and mint	
HUMMUS 🍴	8
Chickpea puree with tahini, a touch of garlic and olive oil	
MUTABBAL 🍴	8
Creamy dish of grilled eggplant, tahini and olive oil with concentrated yogurt	
ZEYTOON PARVARDEH 🍴	6
Green olives mixed with various herbs and nuts, marinated together in Shiraz's pomegranate sauce	
MUHAMMARA 🍴	10
Roasted bell pepper, walnut and pomegranate dip	

Hot Starters

MIRZA GHASEMI 🍴	9
Mixture of grilled eggplant, tomato and garlic. Topped with fried egg	
KASHK O BADEMJAN	9
Grilled eggplant and fermented yogurt dip	
FALAFEL 🍴	8
Fried chickpea and parsley balls	
TAHDIG	7
Crispy bread basted in butter and saffron, served with a meat stew of your choice	
NOONE TAFTOON TANDOORI 🍴 🍴	1
Clay-oven baked homemade bread	



Charcoal-Grilled Meat

CHELO KOOBIDEH	21
Delicious skewers of minced beef and lamb, seasoned with onions and saffron Served with your choice of rice, potatoes or salad	
CHELO KABAB BARG	23
Tender strips of marinated beef sirloin, grilled to perfection, Served with your choice of rice, potatoes or salad	
CHELO CHENYEH	23
Tender pieces of marinated beef sirloin, grilled to your liking	
NOONKOOB 🌾	23
Minced lamb and veal skewer wrapped in a thin layer of barbequed dough	
CHELO SHISHLIK BAREH	28
Prime tender barbecued lamb chops, marinated to perfection for an exquisite flavor	
CHELO SOLTANI	28
Mix plate of Kabab barg and Koobideh	

"We offer you the option to accompany your dish with rice,
potatoes, or a fresh salad, as you choose"

Charcoal-Grilled Chicken

JOOJEH ZAFEROONI	20
Saffron-marinated chicken tenderloin skewer	
JOOJEH ANARI	20
Chicken tenderloin skewer marinated in pomegranate sauce	
YOOYEH MASTI	20
Tender pieces of chicken tenderloin marinated in yogurt sauce	
KOOBIDEH MORGH	19
Minced chicken skewer	
NOONKOOBE MORGH 🌾	21
Minced chicken skewer wrapped in a thin layer of barbequed dough	

The Persian Classics

CHELO GHORMEH SABZI	19
Lamb stew slow-cooked for 7 hours with pinto beans and a mixture of fresh herbs, served with rice	
CHELO FESENYOON 	20
A delicate Persian stew made with ground walnuts and pomegranate molasses, featuring chicken thighs and served with rice	
CHELO BAMIEH 	15
A traditional stew of tender okra simmered in rich tomato sauce, served with rice	
CHELO GHEIMEH BADEMJAN	18
A hearty lamb stew with split lentils, tomatoes, and eggplant, served with rice	
BAGHALI POLO BA MAHICHEH	24
Lamb shank cooked over a slow fire for 5 hours	
ZERESHK POLO BA MORGH	22
Saffron and barberry rice served with chicken	
CHELO SADEH	6
Steamed rice with a crisped outer layer	
BAGHALI POLO	7
Broad bean and dill rice	
ZERESHK POLO	7
Barberry rice	
ROAST POTATO WEDGES	5

Grilled Seafood

SALMÓN ZOGHALI 🍷	18
Marinated salmon skewers served with tamarind sauce	
MAHI MAHI 🍷	19
Sea bream, marinated in southern-Iranian spice blend	
MEIGOO ZOGHALI 🍷	26
Wild prawn skewers marinated in garlic and lemon juice, Chargrilled	
MEIGOO BA SOSE GHARCH 🍷	21
Prawns served with mushroom sauce	

Caspian Sea Caviar



Beluga 30gr 250€
**Accompanied by sour cream,
lemon, chives and salty crackers**



Dubai Delights

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| HALLOUMI SALAD 🌾 🥗 | 10 |
| A healthy salad with grilled Halloumi cheese over a mix of arugula and red onion, served with a pomegranate vinaigrette | |
| FATTOUSH 🌾 | 8 |
| A fresh and light traditional salad made with lettuce, tomato, cucumber, radishes, and crispy pieces of toasted Taftoon bread, served with a sumac vinaigrette | |
| SANDWICH KOOBIDEH GOOSHT 🌾 | 10 |
| Juicy grilled minced meat wrapped in our fresh Taftoon bread, with lettuce, Tomato, and special house sauce | |
| SANDWICH KOOBIDEH MORGH 🌾 | 10 |
| Grilled chopped chicken wrap in our handmade fresh Taftoon bread, with arugula, Crunchy pickles, tomato, and a special house sauce | |
| FALAFEL WRAP 🌾 | 8 |
| Golden falafel balls wrapped in homemade bread with lettuce, pickles, tomato, and tahini spread. Light, flavorful, and meatless | |

Traditional Desserts

BASTANI SONNATI  	7
Artisan saffron ice cream with pistachio	
BAKLAVA CHEESECAKE   	9
A delicious fusion cake between two culinary worlds of filo dough and cheese accompanied with exotic flavors	
FALOODEH SHIRAZI 	7
Shiraz's most traditional dessert, wheat noodles dipped in rose water and sugar, served with lemon juice and raspberry sauce	
CAKE MIVEH  	7
Seasonal special fruit cake	
BASTANI CHOCOLATI 	6
Swiss chocolate ice cream	
BASTANI VANILI 	6
Vanilla Ice cream	
BASTANI ANBEH	6
Mango and passion fruit sorbet	
HAVIJ BASTANI 	8
Fresh carrot juice topped with saffron ice cream	
GHAHVEH BASTANI 	7
Espresso topped with saffron ice cream	
CHAI IRANÍ	5
Aromatic Persian black tea steeped with cardamom, cinnamon and rose buds	



If you have any allergy or intolerance, please notify us.