

DARBAND

PERSIAN RESTAURANT



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Joojeh
Chicken marinated in Lemon Juice (Chefs sauce)

\$18 Shishlik
Lamb Fillet marinated in Onion and finished with Lemon Juice



Koobideh
Lamb Mince marinated in Onion



\$18 Barg
Lamb Back Strap marinated in Onion



\$19 Sultani
Combination of Barg and Koobideh



Shahi
Combination of Joojeh and Koobideh



\$19 Momtaz
Combination of Barg and Joojeh



\$24 Darband Special
Combination of Barg, Joojeh and Koobideh



Baghali Polo
Lamb Shank with Broad Bean Rice and Dried Dill

\$19 Zereshk Polo
Chicken with Berberis Rice



Ghormeh Sabzi
Lamb Cooked with Red Kidney Beans, Herbs and Dried Limes



\$18 Gheimeh
Lamb Cooked with Split Peas, Tomatoes and Dried Limes

There are more than 140 different varieties of rice, and Darband Persian Restaurant wins the prize for the lightest, fluffiest I've ever eaten."

SIMON THOMSEN
THE DAILY TELEGRAPH

About Zereshk...

Zereshk (زرشک) is the Persian name for the dried fruit of Berberis vulgaris, which are widely cultivated in Iran. Iran is the largest producer of zereshk and saffron in the world. Zereshk and saffron are produced on the same land and the harvest is at the same time.

The South Khuzestan province in Iran is the main area of zereshk and saffron production in the world. Barberry cultivation in Iran is concentrated in the South Khuzestan province, especially around Bafand and Qam. About 85% of production is in Qam and about 15% in Bafand. According to evidence the cultivation of seedless barberry in South Khuzestan goes back to two-thousand years ago.

A garden of zereshk is called zereshk-estan.

Zereshk is widely used in cooking, imparting a rare flavour to chicken dishes. It is usually cooked with rice, called zereshk polo, and provides a nice meal with chicken. Zereshk jam, zereshk juice, and zereshk fruit rolls are also produced in Iran."

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Shirazi Salad
Finely Diced Cucumber, Tomato and Onion with Lime, Black Pepper and Mint dressing



\$6 Garden Salad
Lettuce, Cucumber, Tomato with Mayonnaise dressing



Kashk-e-Bademjan
Eggplant Pan-Fried with Mint and Onion with Whey dressing



\$5 Mast-o-Moosir
Yoghurt with Wild Eschalot



\$5 Mast-o-Khiyar
Yoghurt with Cucumber and Mint



Sholeh Zard
\$5

Tea
\$3

Soft Drinks
375ml cans \$3

Doogh
Home-Made yoghurt drink
Glass \$4, Jug \$7

Doogh
Fizzy yoghurt drink
600ml \$4
1.5L \$7.5

Water
600ml bottle \$3