

NEGAAR GUESTHOUSE FOOD MENU

As the foods served in Negaar House are homemade, we normally prepare one type of dish per meal. So, maybe you can decide for everybody?!

However, if you are vegetarian or have any specific diet, let us know. We have various options as you can see in followings. All the foods are served with beverages, bread, some vegetables, and some yogurt



KHORESHT GHEYMEH

2.6 €

An Iranian yellow split peas stew garnished Lamb meat, Tomato, Potato, Spilt peas, Saffron & Turmeric and a few more herbs and spices.

ABGOOSHT (DIZI)

2.8 €

Lamb meat, Tomato, Potato, Chickpeas, Beans, Saffron & Turmeric

ADAS POLO

1.9 €

Iranian rice with lentils - **Vegetarian**
Lentils, Onion, Rice, Raisin

KHORESHT BADEMJAN

2.6 €

Traditional Iranian stew prepared with eggplants- **Vegetarian**
Eggplant, Tomato, Onion, Green pepper, Garlic, Rice.

* It can be prepared with meat *



KOTLET WITH RICE

2.9 €

Traditional Iranian Cuttlet.
Meat, Onion, Potato, Black paper, Turmeric, Garlic, Chickpeas powder

KHORAK OF VEGETABLES

2.6 €

Negaar Special dish

* This food could be potentially cooked as vegetarian, by replacing meat to soya.

Lamb, Onion, Garlic, Potato, Carrot, Tomato and some other vegetables

Eshkene Robbe Anar

1.9 €


Negaar Special dish. Could be Vegetarian (Vegan!)

Pomegranate paste, Mint, Onion, Oil (we could use veggie oil in case you prefer), Some flour, Grape Molasses, served with chopping bread inside.

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KOKO SABZI

1.9 €

A delicious Persian pancake with herbs - **Vegetarian**
Egg, Parsley, Dill, Tareh (Chives), Walnut

KALAJUSH

2.0 €

A traditional soup-style special of this region, served with chopped dried bread- **Vegetarian**
Mint, Onion, Turmeric, Walnut and kind of traditional Yogurt (or Kashk).

KASHK BADEMJAN

2.6 €

An eggplant dish drizzled with Kashk - **Vegetarian**
Walnuts, Olive oil, Garlic, Eggplant, Mint, Turmeric, Garlic, Onion, Whey (or Kashk, a traditional yogurt).

GHORMEH SABZI

2.6 €

An Iranian stew with kidney beans and vegetables.
Kidney beans, Parsley, Leek, Coriander, Dried fenu-greek leaves, Persian lemon, Onion, Turmeric, Chopped lamb meat.

FESENJAN

2.6 €

An Iranian stew with pomegranate and walnuts
Pomegranate paste, Chicken or duck breast, Walnut, Rock candy, Cinnamon.

ESTANBOLI POLO

2.0 €

Iranian rice with ground meat - * **This food could be potentially cooked as vegetarian, by replacing meat to soya.**

Rice, Lamb Meat, some herbs and spices, potato, green beans,

