

As the foods served in Negaar House are homemade, we normally prepare one type of dish per meal. However, if you are vegetarian or have any special diet, let us know.



KOKO SABZI



2.5€

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

KALAJUSH



3.0 €

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

KASHK BADEMJAN 🏳 🤙



An eggplant dish drizzled with Kashk - Vegetarian Walnuts, Olive oil, Garlic, Eggplant, Mint, Turmeric, Garlic, Onion, Whey

🍕 GHORMEH SABZI 🔑🥞 3.75 €

An Iranian stew with kidney beans and vagetables. Kidney beans, Parsley, Leek, Coriander, Dried fenugreek leaves, Persian lemon, Onion, Turmeric, Chopped lamb meat.

{ FESENJAN 🕞 🤙 4 f

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

🦸 ESTANBOLI POLO 🦫🤙 3.3 €

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

Rice, Meat, Tomato, Green bean, Black paper.



