

DARBAND

PERSIAN RESTAURANT



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Joojeh

Chicken marinated in Lemon Juice (Chefs sauce)

\$16

Shishlik

Lamb Fillet marinated in Onion and finished with Lemon Juice

\$17



Koobideh

Lamb Mince marinated in Onion

\$16



Barg

Lamb Back Strap marinated in Onion

\$17



Sultani

Combination of Barg and Koobideh

\$21



Shahi

Combination of Joojeh and Koobideh

\$18



Momtaz

Combination of Barg and Joojeh

\$23



Darband Special

Combination of Barg, Joojeh and Koobideh

\$26



Baghali Polo

Lamb Shank with Broad Bean Rice and Dried Dill

\$17

Zereshk Polo

Chicken with Berberis Rice

\$17



Ghormeh Sabzi

Lamb Cooked with Red Kidney Beans, Herbs and Dried Limes

\$15

Gheimeh

Lamb Cooked with Split Peas, Tomatoes and Dried Limes

\$15



“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 Khorasan province in Iran is the main area of zereshk and saffron production in the world. Barberry cultivation in Iran is concentrated in the South Khorasan province, especially around Birjand and Qaen. About 85% of production is in Qaen and about 15% in Birjand. According to evidence the cultivation of seedless barberry in South Khorasan goes back to two hundred years ago.

A garden of zereshk is called zereshk-estan.

Zereshk is widely used in cooking, imparting a tart 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.”

WIKIPEDIA

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LocalHQ 1300 047 283



Shirazi Salad

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

\$6



Garden Salad

Lettuce, Cucumber, Tomato with Mayonnaise dressing

\$6



Kashk-e-Bademjan

Eggplant Pan-Fried with Mint and Onion with Whey dressing



Mast-o-Moosir

Yoghurt with Wild Eschalot

\$5



Mast-o-Khiyar

Yoghurt with Cucumber and Mint

\$5



Sholeh Zard

\$5

Tea

\$3

Soft Drinks

375ml cans

\$2

Doogh

Home-Made yoghurt drink

Glass \$2, Jug \$6

Doogh

Fizzy yoghurt drink

600ml \$3.50

1.5Lt \$7

Water

600ml bottle

\$2