

NEGAAR GUESTHOUSE FOOD MENU

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

1.3 Euro

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

KALAJUSH

1.3 Euro

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

KASHK BADEMJAN

1.8 Euro

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

GHORMEH SABZI

1.8 Euro

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

FESENJAN

1.8 Euro

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

ESTANBOLI POLO

1.0 Euro

Iranian rice with ground meat - ***This food could be potentially cooked as vegetarian, by replacing meat to soya.**
Rice, Meat, Tomato, Green bean, Black paper





KHORESHT GHEYMEH

1.8 Euro

An Iranian yellow split peas stew garnished with fried potato.
Lamb meat, Tomato, Potato, Split peas, Saffron and Turmeric.

ABGOSHT (DIZI)

2.0 Euro

Lamb meat, Tomato, Potato, Chickpea, Saffron and Turmeric

ADAS POLO

1.3 Euro

Iranian rice with lentils - **Vegetarian**
Lentil, Onion, Meat, Rice, Raisin

KHORESHT BADEMJAN

1.8 Euro

Traditional Iranian stew prepared with eggplants - **Vegetarian**
Eggplant, Tomato, Onion, Rice
**It can be prepared with meat*

KOTLET WITH RICE

1.8 Euro

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

KHORAK OF VEGETABLES

1.8 Euro

Our special dish - **This food could be potentially cooked as vegetarian, by replacing meat to soya.*
Lamb, Onion, Garlic, Potato, Carrot, Tomato

