



*Welcome to*

## **Persian House Restaurant**

**Persian House as the first and oldest Persian Restaurant in Bangkok, highlights freshness, flavor and premium quality ingredients in every served dish.**

**At Persian House, our goal is to introduce authentic home cooked Persian Cuisine.**

**We believe that great food starts with choosing only the highest quality of the greatest ingredients and using original recipes, ensuring our patrons relish an unforgettable culinary journey with us.**

**Please enjoy your meal!**

**Thank you from the Management!**



# APPETIZERS



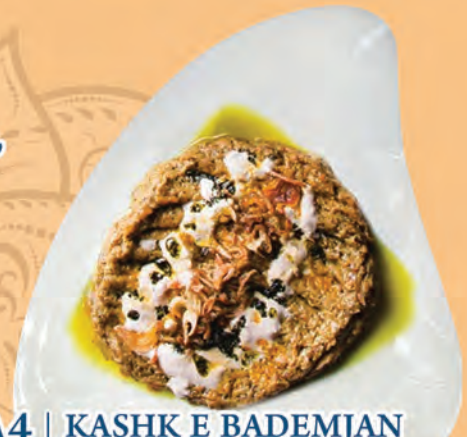
**A1** MAST  
Natural yogurt  
100.-



**A2** MASTO KHIAR  
Natural yogurt,  
cucumber and mint  
130.-



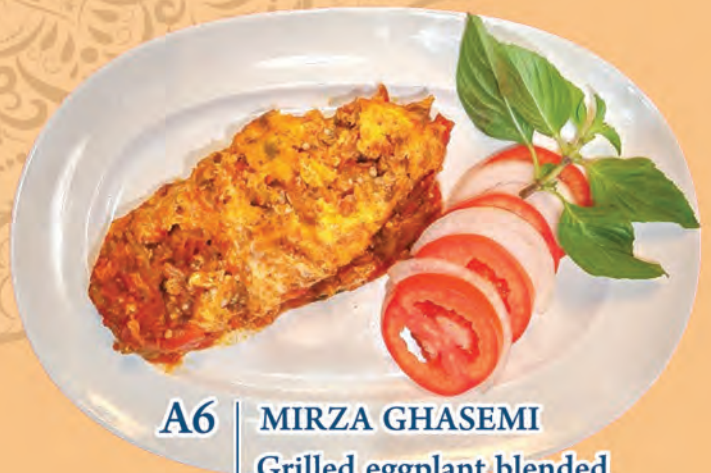
**A3** MAST BOURANI  
Sautéed eggplants  
blended with yogurt,  
garlic and mint oil  
150.-



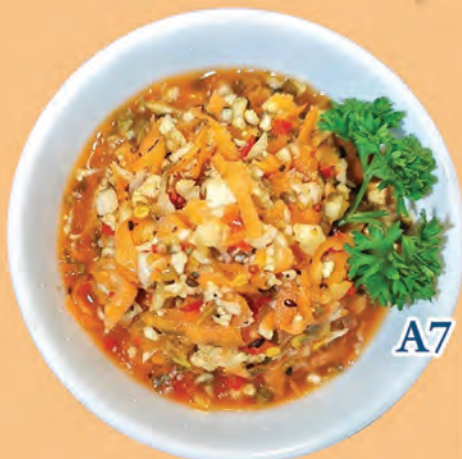
**A4** KASHK E BADEMJAN  
Sautéed eggplants blended  
with yogurt, fried onion, mint oil  
and creamy Kashk (whey) sauce  
280.-



**A5** HUMMUS  
A smooth puree of tahini,  
chickpeas, garlic, lemon  
juice and olive oil  
220.-



**A6** MIRZA GHASEMI  
Grilled eggplant blended  
with tomato, garlic, egg  
and black pepper  
200.-



**A7** TORSHI (LITTEH)  
Pickled vegetables  
100.-



# APPETIZERS



**A8** | **KHIAR SHOOR**  
Pickled cucumber  
100.-



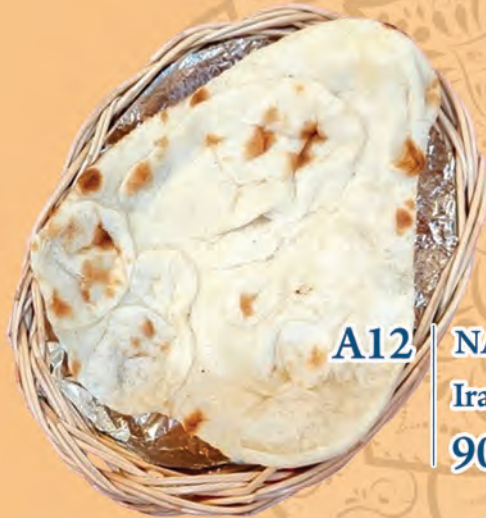
**A9** | **TORSHI (HAFT BIJAR)**  
Pickled seven vegetables  
with vinegar and salt  
100.-



**A10** | **TORSHI (KALAM)**  
Pickled cabbage  
100.-



**A11** | **PANEER**  
Iranian cheese  
220.-



**A12** | **NANE IRANI**  
Iranian bread  
90.-



**A13** | **KOUKOU SABZI**  
Fried mixed vegetables  
(Leek chives, cilantro, dill, parsley)  
with egg and spices  
260.-



**A14** | **KOTLET**  
Fried ground beef  
with potato and onion  
280.-



# SALADS

## B1 SHIRAZI SALAD

Finely minced tomato, cucumber, onion, lemon juice and olive oil

140.-



## B2 TABOULI SALAD

Minced parsley with tomato, onion, mint, bulgur, lemon juice and olive oil

200.-



## B3 GREEK SALAD

Feta cheese, cucumber, tomato, onion, olive, salt, pepper, Greek oregano, and olive oil

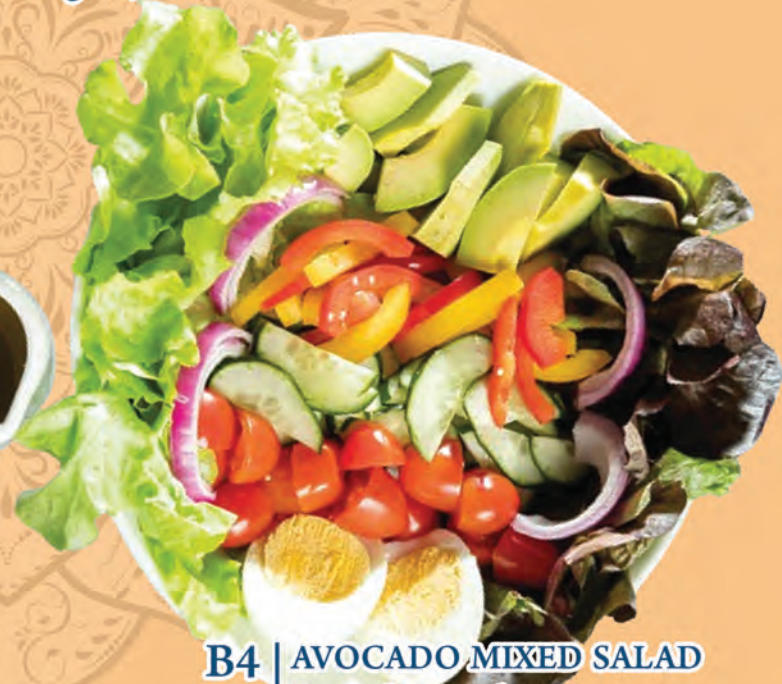
240.-



## B4 AVOCADO MIXED SALAD

Avocado, egg, lettuce, cucumber, red onion and tomato with olive oil dressing

250.-



## B5 CHICKEN CAESAR SALAD

Chicken, cheese, lettuce, red onion and tomato

260.-





# SALADS



## B6 | SHRIMP CEASAR SALAD

Shrimps, chesse, lettuce,  
red onion and tomato

350.-

## B7 | FASL SALAD

Crispy romaine lettuce, tomato,  
cucumber, carrot and cabbage  
with olive oil dressing

220.-



## B8 | SMOKED SALMON CAESAR SALAD

Smoked salmon, chesse,  
red onion and tomato

350.-





# SOUPS



**C1** AUSH RESHTEH

(Iranian noodle soup) Kashk (whey), entils, onion, beans, chickpeas and fresh herbs

330.-



**C2** ADASI

Lentil, onion and potato

150.-



**C3** SOUP E JO

(Barley soup) Barley, onion, carrot and parsley

170.-



**C4** SOUP E MORGHO

(Chicken soup) Chicken, carrot, onion, parsley and tomato

180.-

# OMELETS



**D1** OMELET

Two eggs and tomato

140.-



**D2** NIMROO

Two fried eggs and bread

130.-



# RICE DISH



**E1 SEFID POLO**  
Steamed long grain  
Persian white rice  
140.-



**E2 BAGHALI POLO**  
Steamed long grain  
Persian white rice  
mixed with broad beans and dill  
170.-



**E3 ZERESHK POLO**  
Steamed long grain  
Persian white rice mixed  
with barberries and saffron  
190.-



**E4 ADAS POLO**  
Steamed long grain Persian white rice  
mixed with lentils, ground lamb,  
onion, raisins and saffron  
400.-



**E5 LOUBIA POLO (BEEF)**  
Steamed long grain Persian white rice  
mixed with beef, string beans,  
tomato sauce and special seasonings  
400.-



**E6 LOUBIA POLO (LAMB)**  
Steamed long grain Persian white rice  
mixed with lamb, string beans,  
tomato sauce and special seasonings  
440.-



# RICE-THADIG

Thadig also known as crunchy rice, is a very tasty popular component of the rice, it is a thin crust of slightly browned rice at the bottom of cooking pot.



## E7 SEFID POLO WITH THADIG

Long grain Persian white rice, cooked and steamed to perfection includes the crispy crust

180.-



## E8 ZERESHK POLO THADIG

Steamed long grain Persian white rice mixed with barberries and saffron with crispy crust

240.-



## E9 BAGHALI POLO THADIG

Steamed long grain Persian white rice mixed with broad beans and dill with crispy crust

240.-



## E10 LOUBIA POLO THADIG (LAMB)

Steamed long grain Persian white rice mixed with string beans and lamb with crispy crust

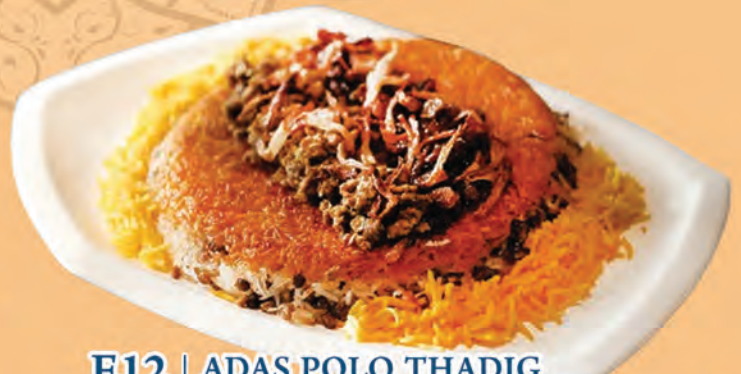
420.-



## E11 LOUBIA POLO THADIG (BEEF)

Steamed long grain Persian white rice mixed with string beans and beef with crispy crust

360.-



## E12 ADAS POLO THADIG

Steamed long grain Persian white rice mixed with lentils, ground lamb, onion, raisins and saffron with crispy crust

440.-



# STEW



**F1** | **KHORESHTE GOUSHT**  
(Lamb stew)  
Lamb stew with onion  
and mixed spices  
700.-



**F2** | **KHORESHTE GHORMEH SABZI**  
(Persian herbs and beef stew)  
A slow cooked stew of sautéed  
fresh herbs, chunks of beef,  
special seasoning, dried lime  
and kidney beans  
340.-



**F3** | **KHORESHTE GHEIMEH**  
(Sautéed beef stew)  
Sautéed beef stew with split peas,  
dried lime and onion cooked together  
in tomato sauce and special seasoning,  
topped with French freis  
320.-



**F4** | **KHORESHTE MORGH**  
(Chicken stew)  
Chicken stew with onion, garlic,  
tomato paste, turmeric, cumin,  
cinnamon and carrot  
250.-



# STEW



**F5** | **KHORESHTE BADEMJAN**  
(Chicken and eggplant stew)  
Sautéed eggplants with  
chunks of chicken split peas  
and dried lime cooked  
in tomato based stew  
320.-



**F6** | **KHORESHTE KARAFS**  
(Beef and celery stew)  
Delicious Iranian stew made  
with beef, celery stalks and herbs  
320.-



**F7** | **KHORESH BAMIEH**  
(Sautéed beef stew)  
Sautéed beef stew with okra plant,  
potatos, carrot  
320.-



**F8** | **KHOREGHTHE GHEIMEH BADEMJAN**  
(Sautéed beef stew)  
Sautéed beef stew with with split peas,  
dried lime and onion cooked together  
with tomato sauce and special seasoning,  
topped with eggplants  
320.-



# STEW & RICE SETS



## G1 ZERESHK POLO BA MORGH

Chicken stew and steamed long grain Persian white rice with saffron barberries

370.-



## G2 BAGHALI POLO BA MORGH

Chicken stew and steamed long grain Persian white rice with fava beans

370.-



## G3 BAGHALI POLO BA GOUSHT

Lamb stew and steamed long grain Persian white rice with fava beans

800.-





# KEBABS



## H1 JOUJEH KEBAB (BONELESS)

Charbroiled juicy chunks of marinated boneless chicken served with grilled tomato

260.-



## H2 JOUJEH KEBAB (WITH BONE)

Marinated chicken wings barbecue served with grilled tomato

280.-



## H3 KEBAB BARG (BEEF)

Marinated and sliced beef tenderloin barbecue served with grilled tomato and pickled cucumber

420.-



## H4 KEBAB KOUBIDEH (BEEF)

Two juicy strips of ground beef barbecue served with grilled tomato

420.-



## H5 KEBAB GHAFGHAZI

Grilled skewer of cube beef filet & chicken filet served with grilled tomato

330.-



## H6 KEBAB KOUBIDEH (LAMB)

Two juicy strips of ground lamb barbecue served with grilled tomato

450.-



## H7 KEBAB SOLTANI (BEEF & LAMB)

Grilled beefsteak and ground lamb strips with onion, saffron and spices

600.-



## H8 KEBAB TORSH

Tenderloin beef marinated in a paste made of crushed walnuts, pomegranate juice, chopped parsley, olive oil and garlic

520.-



# KEBABS



**H9** | **KEBAB BAKHTIARI**  
Grilled chicken breast  
filet and beef with  
onion and spices  
**400.-**



**H10** | **JOUJEH KEBAB &  
KEBAB KOUBIDEH**  
Chicken barbecue  
and juicy ground lamb  
barbecue  
**480.-**



**H11** | **MIX KEBAB**  
Complete set of juicy  
chicken barbecue,  
beef filet barbecue  
and minced lamb barbecue  
**800.-**



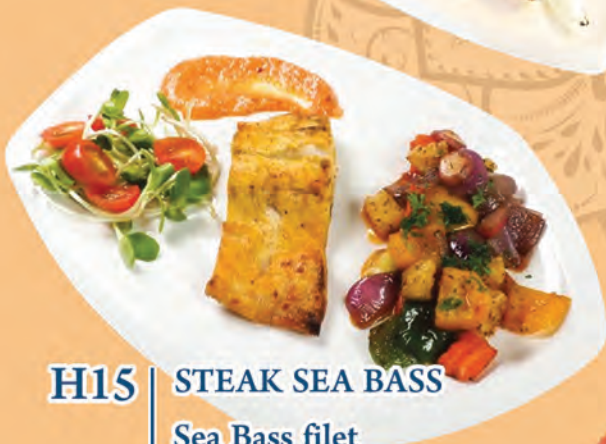
**H12** | **MAHI SEFID KEBAB  
(Sea Bass)**  
Sea Bass barbecue  
with vegetables  
(sweet pepper, tomato,  
radish, onion)  
**420.-**



**H13** | **MAHI SEFID KEBAB  
(Salmon)**  
Salmon barbecue  
with vegetables  
(sweet pepper, tomato,  
radish, onion)  
**450.-**



**H14** | **STEAK SALMON**  
Salmon fish filet  
with vegetables  
and French fries  
**400.-**



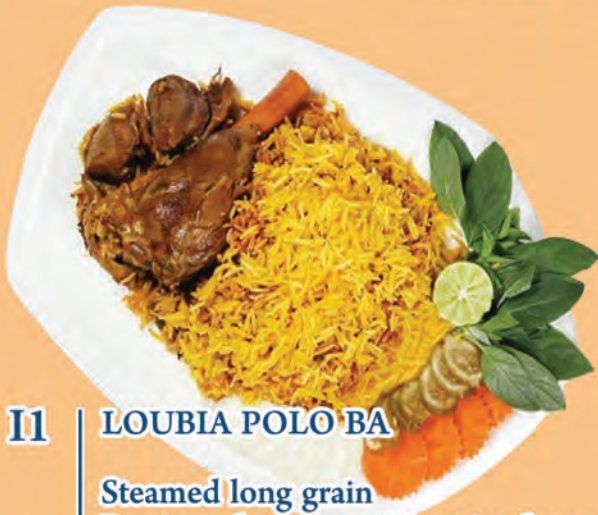
**H15** | **STEAK SEA BASS**  
Sea Bass filet  
with vegetables  
(sweet pepper, tomato,  
onion, carrot and potato)  
**350.-**



**H16** | **SHISHLIK KEBAB**  
Juicy marinated  
lamb chops barbecue  
served with grilled chili,  
tomato and onion  
**550.-**



# KEBAB & RICE SET



## I1 LOUBIA POLO BA

Steamed long grain  
Persian white rice with string beans,  
come with lamb shank, Family size

850.-



## I2 LOUBIA POLO BA KEBAB BARG

Steamed long grain  
Persian white rice  
with string beans, come with  
beef filet, Family size

700.-



## I3 JOUJEH KEBAB BA SEFID POLO

Juicy marinated chicken barbecue,  
served with steamed long grain  
Persian white rice and grilled tomato

320.-



## I4 KEBAB KOUBIDEH BA SEFID POLO (BEEF)

Juicy seasoned ground beef barbecue  
served with steamed long grain  
Persian white rice and grilled tomato

360.-



## I5 KEBAB BARG BA SEFID POLO (BEEF)

Juicy marinated beef barbecue  
served with steamed long grain  
Persian white rice and grilled tomato

420.-



# KEBAB & RICE SET



I6

## KEBAB KOUBIDEH BA SEFID POLO (LAMB)

Juicy seasoned ground lamb barbecue served with steamed long grain Persian white rice and grilled tomato

400.-



I8

## SABZI POLO BA MAHI

Grilled salmon fillet and steamed long grain Persian white rice with fava beans

470.-



I7

## CHELO MAHI

Grilled salmon fillet and steamed long grain Persian white rice

470.-



I9

## SABZI POLO BA MAHI SEFID

Sea Bass fillet and steamed long grain Persian white rice with fava beans

450.-



I10

## SHISHLIK KEBAB BA SEFID POLO (LAMB)

Juicy marinated lamb chops barbecue, served with steamed long grain Persian white rice and saffron, grilled tomato, chili

650.-



# PIZZA

## J1 | PIZZA JOUJEH KEBAB (BARBECUE CHICKEN)

Cheese, chicken,  
sweet pepper, basil  
and tomato

350.-



## J2 | PIZZA KEBAB KOUBIDEH (BEEF)

Cheese, barbecue ground beef,  
sweet pepper, red onion  
and parsley

400.-



## J3 | PIZZA KEBAB KOUBIDEH (LAMB)

Cheese, ground lamb,  
sweet pepper, red onion  
and parsley

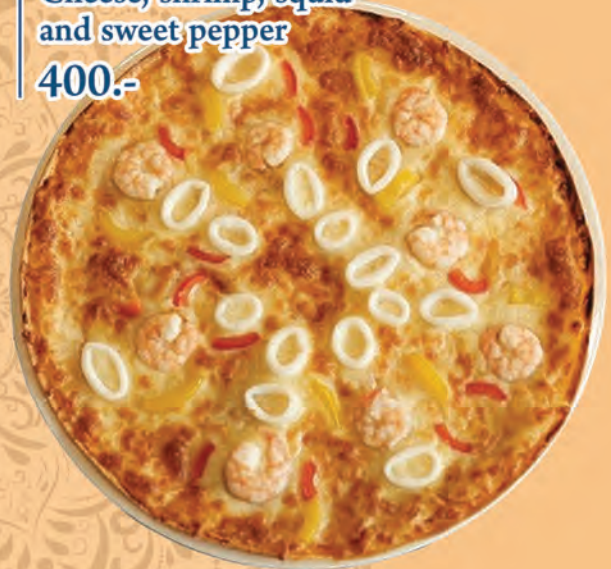
450.-



## J4 | PIZZA SEAFOOD (SHRIMP, SQUID)

Cheese, shrimp, squid  
and sweet pepper

400.-



## J5 | PIZZA SMOKED SALMON

Cheese, smoked salmon  
and oregano

480.-



## J6 | 4CHEESE

GOUDA, MOZZARELLA,  
CHEDDAR, PARMESON

320.-





# SANDWICHES



- K1** | **JOUJEH (CHICKEN) SANDWICH (SMALL)**  
Marinated chicken barbecue with parsley, mint, yogurt, feta cheese, pickles, mustard sauce and tomato, wrapped in tortilla  
**240.-**



- K2** | **JOUJEH (CHICKEN) SANDWICH**  
Marinated chicken barbecue with parsley, mint, yogurt, feta cheese, pickles, mustard sauce and tomato, wrapped in tortilla  
**330.-**



- K3** | **KOUBIDEH (BEEF) SANDWICH (SMALL)**  
Ground beef barbecue with parsley, mint, yogurt, feta cheese, pickles, mustard sauce and tomato, wrapped in tortilla  
**260.-**



- K4** | **KOUBIDEH (BEEF) SANDWICH**  
Ground beef barbecue with parsley, mint, yogurt, feta cheese, pickles, mustard sauce and tomato, wrapped in tortilla  
**380.-**



# SANDWICHES



- K5** **KOUBIDEH (LAMB)  
SANDWICH (SMALL)**  
Ground lamb barbecue  
with parsley, mint, yogurt,  
feta cheese, pickles, mustard sauce  
and tomato, wrapped in tortilla  
**320.-**



- K6** **KOUBIDEH (LAMB)  
SANDWICH**  
Ground lamb barbecue  
with parsley, mint, yogurt,  
feta cheese, pickles, mustard sauce  
and tomato, wrapped in tortilla  
**440.-**



- K7** **MAHI (FISH)  
SANDWICH (SMALL)**  
Marinated fish barbecue  
with parsley, mint, yogurt,  
feta cheese, pickles, mustard sauce  
and tomato, wrapped in tortilla  
**320.-**



- K8** **MAHI (FISH)  
SANDWICH**  
Marinated fish barbecue  
with parsley, mint, yogurt,  
feta cheese, pickles, mustard sauce  
and tomato, wrapped in tortilla  
**440.-**



# PERSIAN DESSERTS & DRINKS



**L1** | **SHOLEH ZARD**  
Persian Saffron Rice pudding  
70.-



**L2** | **DOOGH (GLASS)**  
Natural home-made  
yogurt includes mineral water,  
dry mint and salt

60.-



**L3** | **DOOGH (GLASS)**  
Natural home-made  
yogurt includes mineral water,  
dry mint and salt

100.-



**L4** | **PERSIAN TEA**  
Glass  
50.-



**L5** | **PERSIAN TEA**  
Pot  
100.-



**L6** | **PERSIAN TEA WITH NABAT  
OR DATE**  
80.-