



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



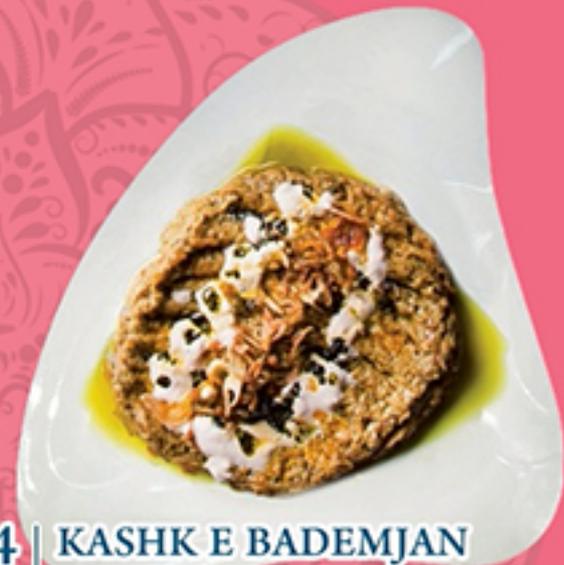
A1 | **MAST**
Natural yogurt
100.-



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.-

APPETIZERS



A7 | OLIVIA SALAD
Potato salad with carrot,
green pea, pickled cucumber,
egg and mayonnaise.
200.-

A8 | OLIVIA SALAD WITH CHICKEN
Potato salad with chopped chicken,
carrot, green pea, pickled cucumber,
egg and mayonnaise.
250.-



A9 | TORSHI (LITTEH)
Pickled vegetables
100.-



A10 | KHIAR SHOOR
Pickled cucumber
100.-



A11 | TORSHI (HAFT BIJAR)
Pickled seven vegetables
with vinegar and salt
100.-



A12 | TORSHI (KALAM)
Pickled cabbage
100.-



APPETIZERS



A13 | **PANEER**
Iranian cheese
220.-



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



A15 | **KOUKOU SABZI**
Fried mixed vegetables
(Leek chives, cilantro, dill, parsley)
with egg and spices
260.-



A16 | **NANE IRANI**
Iranian bread
90.-

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.-



SALADS



B5 CHICKEN CAESAR SALAD

Chicken, cheese, lettuce,
red onion and tomato

260.-



B6 SHRIMP CAESAR 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, cheese,
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 MORGH

(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.-



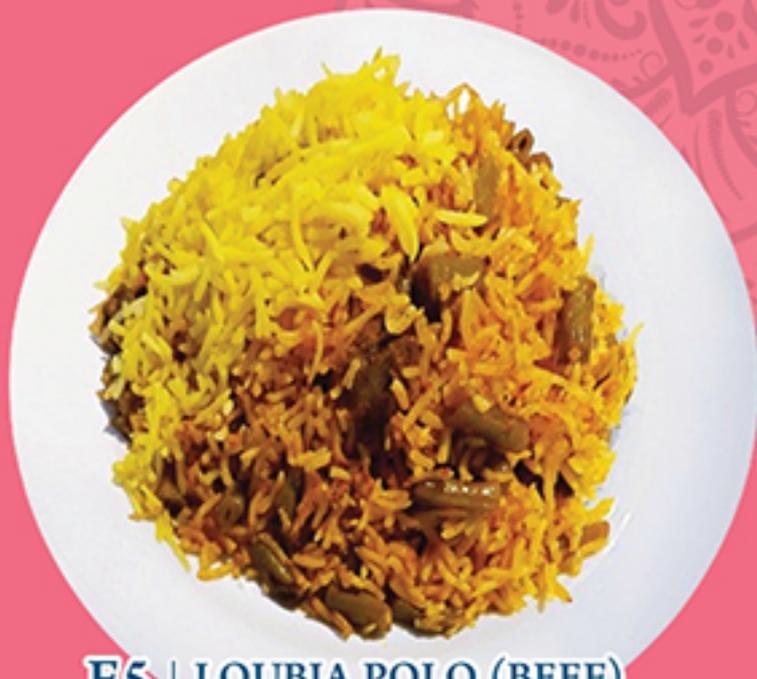
E2 BAGHALI POLO
Steamed long grain
Persian white rice
mixed with broad beans and dill
170.-



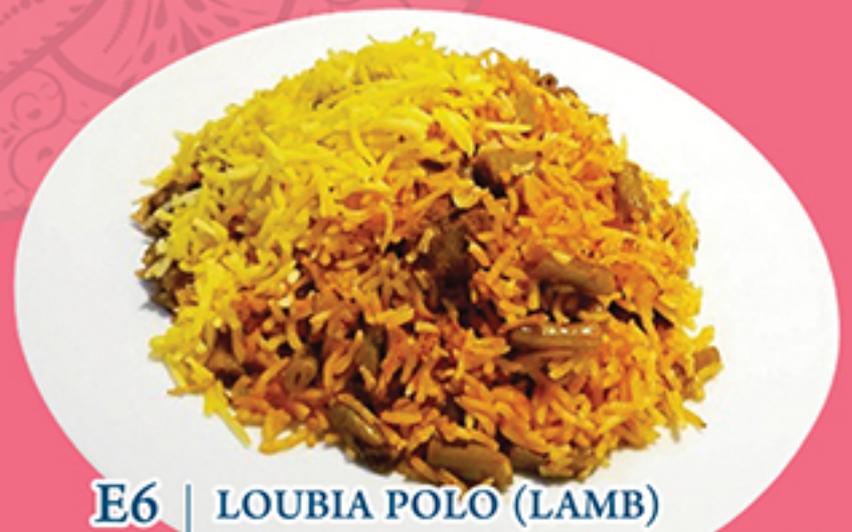
E3 ZERESHK POLO
Steamed long grain
Persian white rice mixed
with barberries and saffron
190.-



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.-



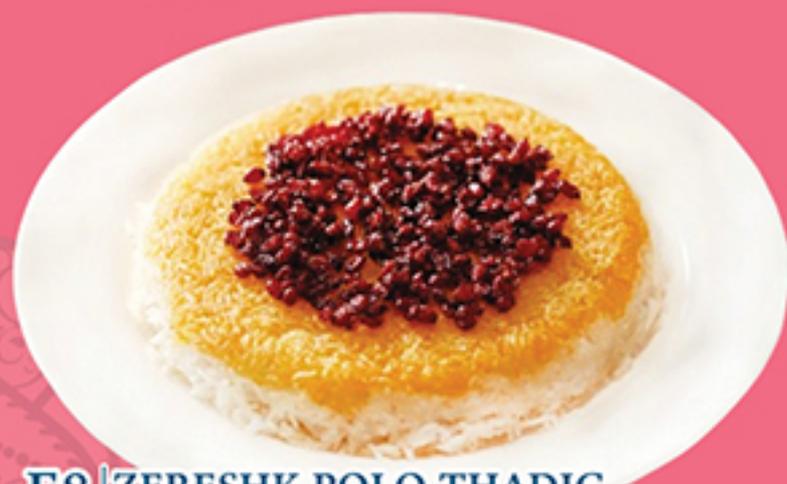
E6 LOUBIA POLO (LAMB)
Steamed long grain Persian white rice
mixed with lamb, string beans,
tomato sauce and special seasonings
440.-

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.-



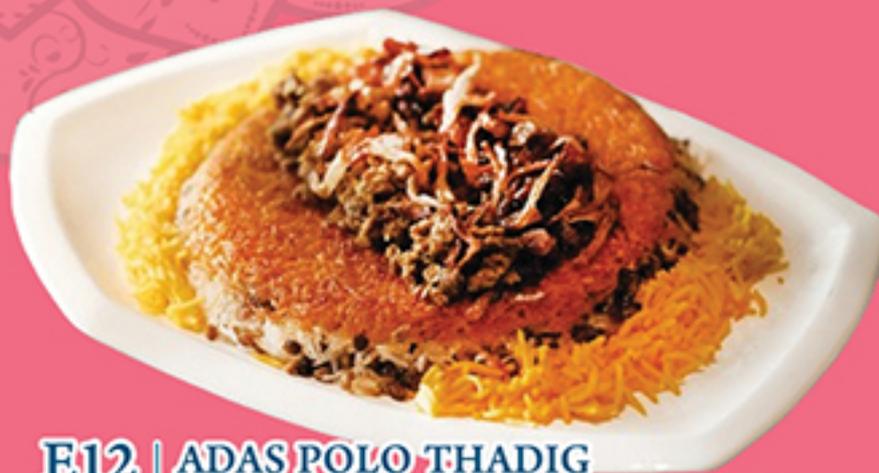
- E9 BAGHALI POLO THADIG**
Steamed long grain Persian white rice mixed with broad beans and dill with crispy crust
240.-



- 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.-

STEWES



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

F2 | **KHORESH FESENJAN**
Fesenjan is a rich Persian stew featuring
chicken breasts slow-cooked in a velvety
sauce of ground toasted walnuts and
pomegranate paste.
450.-



F3 | **KHOREGHTE 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



F4 | **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.-

F5 | **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.-



F6 | **KHORESHTE KARAFS**
(Beef and celery stew)

Delicious Iranian stew made with beef, celery stalks and herbs

320.-



STEW



F7 | **KHORESHTE BADEMJAN**
(Chicken and eggplant stew)

Sautéed eggplants with chunks of chicken split peas and dried lime cooked in tomato based stew

320.-

F8 | **KHORESH BAMIEH**
(Sautéed beef stew)

Sautéed beef stew with okra plant, potatos, carrot

320.-



F9 | **KHORESHTE MORGH**
(Chicken stew)

Chicken stew with onion, garlic, tomato paste, turmeric, cumin, cinnamon and carrot

250.-



STEWES & 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)

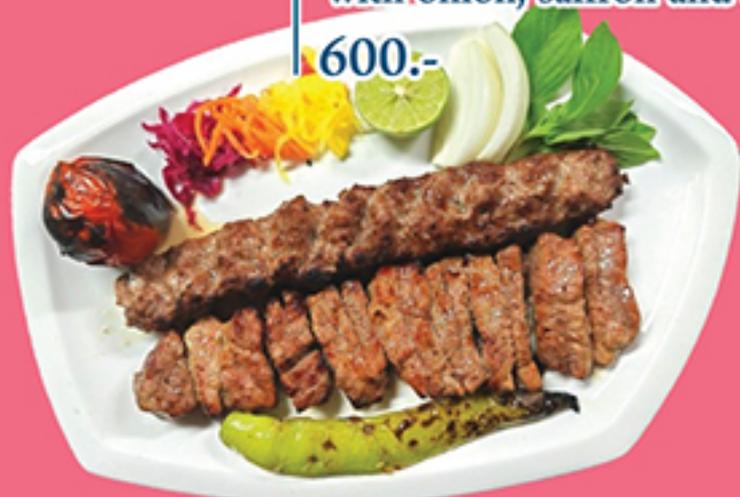
Two juicy strips of ground lamb barbecue served with grilled tomato

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.-

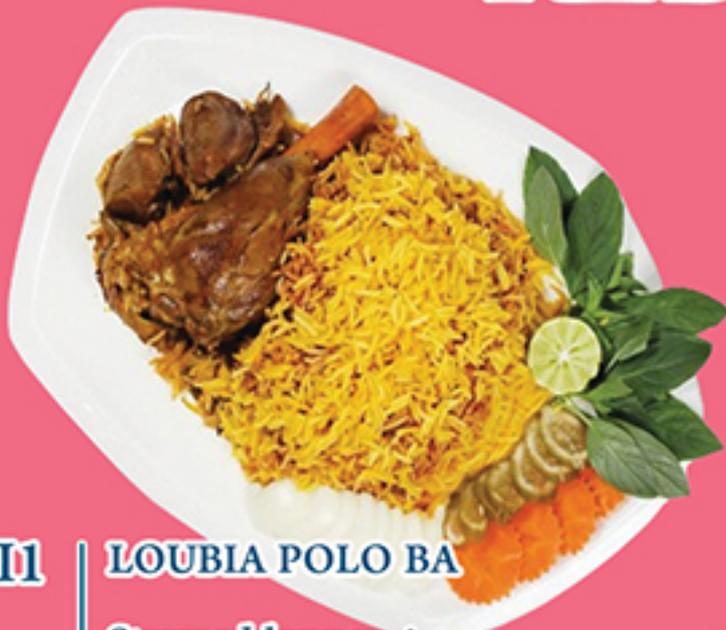


H16 SHISHLIK KEBAB

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



I16 KEBAB KOUBIDEH BA SEFID POLO (LAMB)

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

400.-



I18 SABZI POLO BA MAHI

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

470.-



I17 CHELO MAHI

Grilled salmon filet and steamed long grain Persian white rice

470.-



I19 SABZI POLO BA MAHI SEFID

Sea Bass filet 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



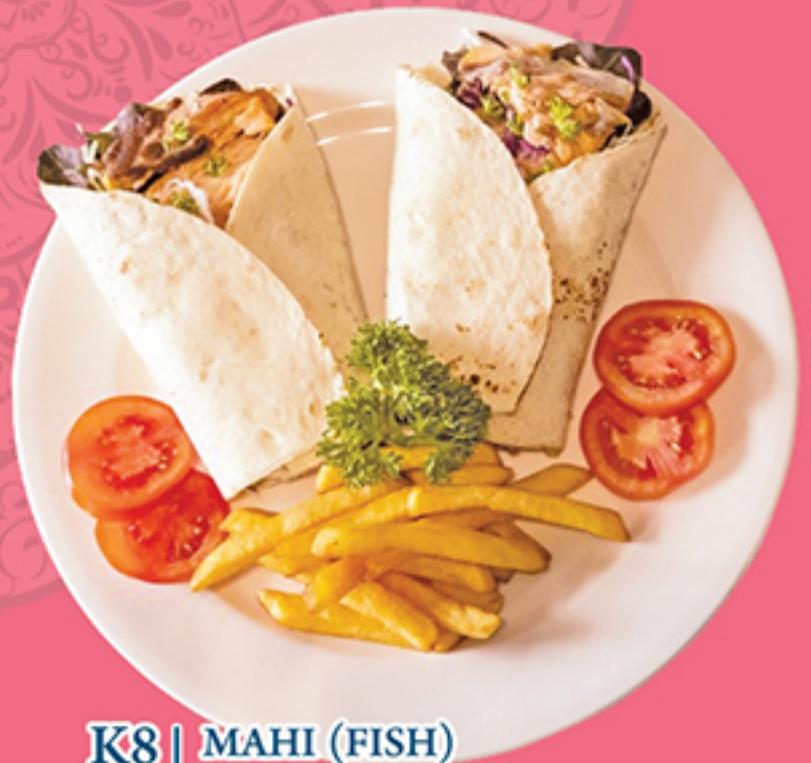
K5 **KOUBIDEH (LAMB)
SANDWICH (SMALL)**
Ground lamb barbecue
with parsley, mint, yogurt,
feta cheese, pickles, mustard sauce
and tomato, wrapped in tortilla
320.-



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.-

INTERNATIONAL CUISINE



L1

SAMOSA

Ground chicken, potatoes, salt, pepper, curry powder, cumin, pastry sheets.

200.-



L2

BAKED TORTILLA PARCELS

Ground beef, chopped shallots, minced garlic, chopped parsley, salt, pepper, mozzarella cheese, wholegrain wraps.

300.-

THAI-FOOD



M1

WHOLE-GRAIN FRIED RICE

Basmati rice, shiitake mushrooms, stir-fried mixed vegetables (carrots, peas, and corn), shiitake mushroom sauce with pepper.

120.-



M2

GREEN CURRY WITH BEEF AND EGGPLANT

Beef, eggplant, coconut milk, curry paste ingredients / green curry paste, crispy rice.

350.-



M3

GREEN CURRY WITH BEEF AND OKRA

Beef, okra, coconut milk, curry paste ingredients / green curry paste, crispy rice.

350.-



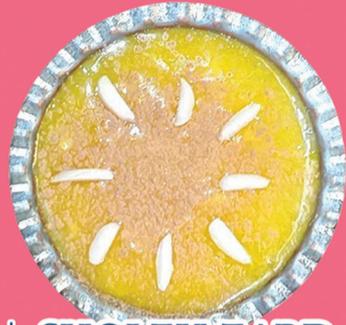
M4

BEEF GREEN CURRY WITH CARROTS AND BELL PEPPERS

Beef, carrots, bell peppers, coconut milk, curry paste ingredients / green curry paste, crispy rice.

350.-

PERSIAN DESSERTS & DRINKS



N1 | **SHOLEH ZARD**
Persian Saffron Rice pudding
70.-



N2 | **DOOGH (GLASS)**
Natural home-made
yogurt includes mineral water,
dry mint and salt
60.-



N3 | **DOOGH (GLASS)**
Natural home-made
yogurt includes mineral water,
dry mint and salt
100.-



N4 | **PERSIAN TEA**
Glass
50.-



N5 | **PERSIAN TEA**
Pot
100.-



N6 | **PERSIAN TEA WITH NABAT
OR DATE**
80.-

BEVERAGES



| | |
|-------------------------|-------|
| O1 DRINKING WATER | 20.- |
| O2 MINERAL WATER | 30.- |
| O3 PEPSI | 30.- |
| O4 DIET PEPSI | 30.- |
| O5 COKE | 30.- |
| O6 DIET COKE | 30.- |
| O7 FANTA | 30.- |
| O8 SPRITE | 30.- |
| O9 LIPTON ICETEA | 30.- |
| O10 SODA | 30.- |
| O11 SODA LEMON | 60.- |
| O12 ICE(GLASS) | 10.- |
| O13 ICE BUCKET | 50.- |
| O14 *WINE CORCAGE FEE | 300.- |
| O15 *LIQUOR CORCAGE FEE | 500.- |