

# Shabestan

Finest Persian Cuisine

## Dessert

### BAKLAVA 12

Phyllo pastries, with chopped nuts and sweetened with honey

### KUNAFE 17

Layered with pistachio, almonds and walnut, drizzed in sweet cream cheese

### PERSIAN SAFFRON ICE CREAM 8

Homemade special ice cream with crushed pistachio

### FALUDEH SHIRAZI 12

Cold vermicelli drizzled with orange blossom, mint and sour cherry topping

### FALUDEH SHIRAZI

#### WITH ICE CREAM 17

Cold vermicelli drizzled with orange blossom, mint and saffron ice cream

### SHOLEHZARD 10

Saffron-infused pudding garnished with cinnamon and slivered almond

### CHOCOLATE BROWNIE

#### WITH ICE CREAM 15

Dense chocolate cake with hazel nuts topped with vanilla ice cream

### ARABICA CHEESECAKE 12

Homemade cheesecake infused with Arabica coffee and crispy biscoff



# Artisanal Tea

**\$13 PER POT**  
**3-4 cups serving**

## **KIR ROYAL**

*Inspired by the black currant cocktail, this tea has a bright, fruity aroma and a sparkling flavor, with an elegant red infusion*

## **WILD BERRY** ☼

*Perfect blend of sweetness from apple, berries, and blackberries, balanced by sourness from hibiscus and rosehip*

## **PEPPERMINT** ☼

*Offers a cooling freshness that quenches your thirst on a scorching day. A naturally intense experience*

## **ROOIBOS STRAWBERRY CREAM** ☼

*Smooth, creamy texture blended with the flavor of strawberries. This rich infusion evokes the sunset glow over the African savanna*

## **CHAMOMILE** ☼

*Chamomile flowers reveal their natural beauty and fresh, floral character in the cup. Enjoy with honey for some natural sweetness*



<b>SPECIALITY BREW</b>		
	<i>Glass</i>	<i>Pot</i>
<b>PERSIAN TEA</b>	8	16
<b>SAFFRON TEA</b>		20



# Coffee

<b>LATTE</b>	8
<b>CAPPUCCINO</b>	8
<b>MOCHA</b>	8
<b>SINGLE / DOUBLE ESPRESSO</b>	6/8
<b>BLACK COFFEE</b>	6
<b>MACCHIATO</b>	6
<b>FLAT WHITE</b>	8
<b>HOT CHOCOLATE</b>	8