



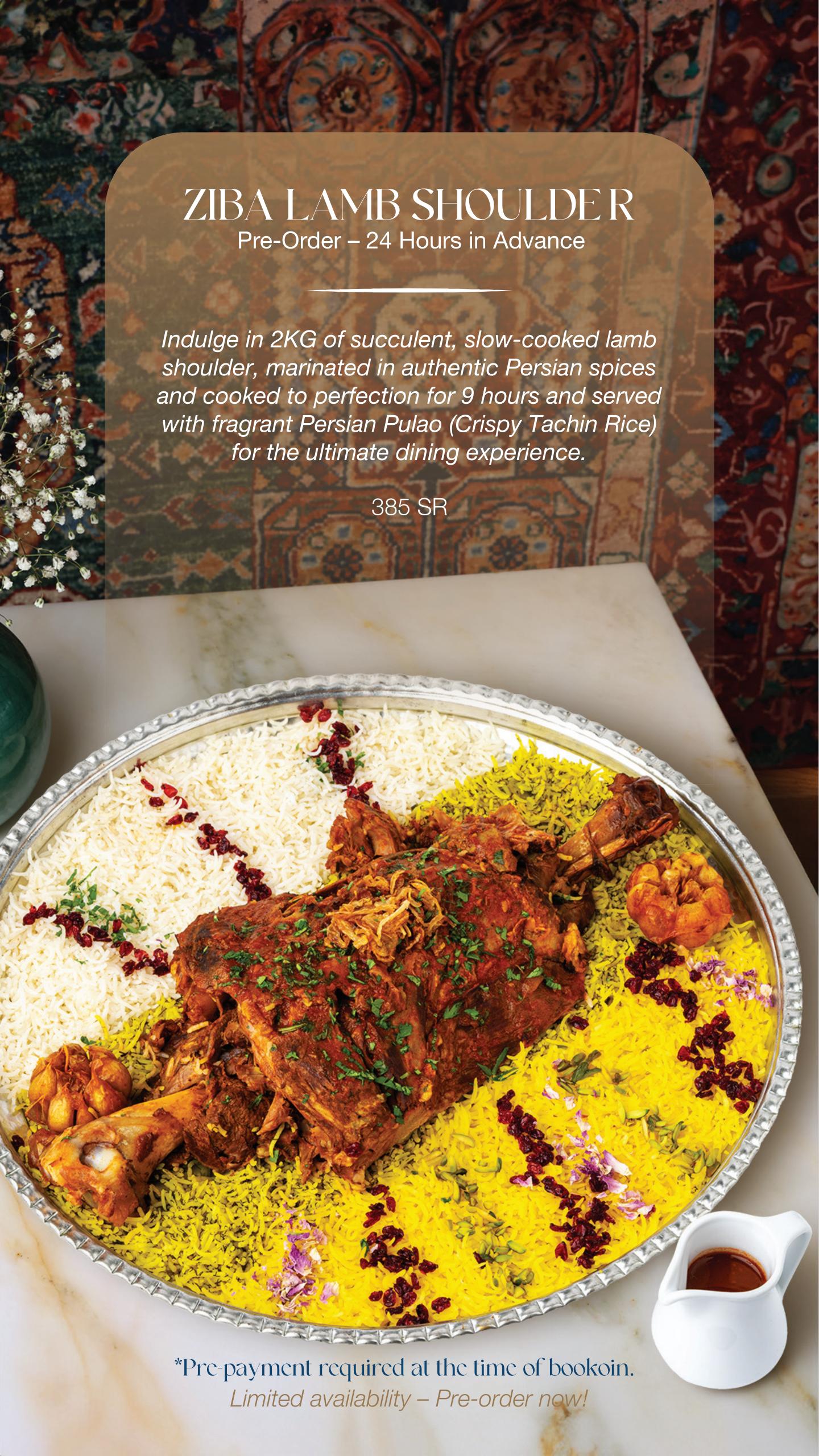






FAVOURITE OUTDOOR RESTAURANT







# PLATTER

# **ZIBA GRILL PLATTER**

Joojeh Kebab Masti - Shishlik Kebab Masti - Negini Kebab Koobideh

200 SR

# **ZIBA MAZZAH PLATTER**

Hummus - Mirza Gazmi - Kask -O- Badamjam 80 SR

\*Served only on Sunday & Monday

# SOUP

# **ASH - E - RESHTE**

Wholewheat Persian noodles made with herbs, kidney beans and topped with homemade kashk

48 SR - 330 CAL

#### **SOUP E MORGH**

Persian chicken soup with a variety of fresh vegetables

42 SR - 390 CAL

# **APPETIZERS**

#### **MAZAH PLATTER**

A mix of six appetizers mirza ghasmi, kask-o-badamjan, burani badamjan, zeytoon parverdeh, spinach burani, hummus

118 SR - 452 CAL

#### **DOLMEH**

Persian stuffed peppers with minced lamb and rice served warm with special tomato sauce

78 SR - 625 CAL

#### KASK-O-BADAMJAN

Charcol grilled eggplant topped with dried mint and crispy onions

48 SR - 370 CAL





# **MIRZA GHASMI**

Charcol grilled eggplant mixed with garlic, tomato and cacklebean eggs

46 SR - 390 CAL

# **SALAD-E-SHIRAZI**

Chop salad made of cucumber, tomoato, onion, mint and mixed with Ziba's special homemade dressing

36 SR - 130 CAL

# **MAST-O-KHIR**

Homemade yogurt mixed with cucumber, dried mint and Ziba's special touch

36 SR - 150 CAL

# **ZEYTOON PARVERDEH**

Salkini olives, lemon, walnuts, pomegranate molasses and Ziba's homemade garlic sauce

47 SR - 250 CAL

# **PANIR SABZI**

Homemade feta cheese served with radish, nuts and fresh herbs

30 SR - 120 CAL

### **BURANI BADMJAN**

Homemade yogurt, Goats curd with grilled mashed eggplant

38 SR - 224 CAL

# **ZIBA HUMMUS**

Smooth and creamy homemade hummus served with extra virgin olive oil

42 SR - 330 CAL

# **KHORESHT**

## **GAYMEH BADAMJAN**

Lamb stew made with eggplant, split yellow peas, dried lime and tomato

78 SR - 1250 CAL

### **GHORMEH SABZI**

Lamb stew made with kidney beans, dried lime and mixed herbs

79 SR - 1200 CAL

# **BAMIYE**

Lamb stew with okra, dried lime and tomato

72 SR - 1250 CAL

# SOFREH

## **CHELO MAHICHEH**

Slow cooked lamb shank served with saffron rice

135 SR - 1300 CAL

#### **GAARDAN**

Slow cooked lamb neck served with baghali rice

165 SR - 1250 CAL Limited Dalily Availability





# **KEBABS**

# **ZIBA PLATTER**

Kebab koobideh - shishlik kebbab - joojeh kebab - kebab koobideh morgh - negini - joojeh kebab masti

388 SR - 2900 CAL Served with complimentary rice

# **GOURMET PLATTER**

Kebab koobideh - shishlik kebbab - joojeh masti - kebab baktiyari negini - saffran tiger shrimp - saffran grilled hammour

550 SR - 2892 CAL Served with complimentary rice

### **JOOJEH KABAB MASTI**

Ziba mix with lemon and persian spices

78 SR - 1200 CAL

### **KEBAB KOOBIDEH**

Minced lamb shoulder marinated with onions and black pepper

78 SR - 1150 CAL

### SHISHLIK KEBAB

Grilled skewered meat

125 SR - 2120 CAL

# **NEGINI**

Minced lamb and chicken breast

82 SR - 1875 CAL

# KEBABS

# **KEBAB BAKTIYARI**

Marinated beef and chicken in limes and persian spices

98 SR - 1185 CAL

#### TIKKA MASTI

Marinated beef in limes and persian spices

145 SR - 1200 CAL

## SAFFRAN TIGER SHRIMP

Grilled prawns marinated with saffron, lemon, persian spices and served with grilled pepper

125 SR - 364 CAL

#### SAFFRAN GRILLED HAMOUR

Grilled hamour marinated with saffron, lemon and persian spices with grilled pepper

88 SR - 208 CAL

# **JOOJEH KABAB**

Boneless chicken breast marinated in saffron, lemon, yogurt and tomato.

75 SR - 1210 CAL

#### **KOOBEDEH MORGH**

Minced chicken fillet with onions and black pepper

78 SR - 1140 CAL

#### **VEGETARIAN KEBAB**

Charcol grilled halloumi cheese, tomato, zucchini, eggplant, red pepper, yellow pepper, and oregano

58 SR - 1100 CAL





# RICE

## **BAGHALI RICE**

Steamed white rice cooked with board bean and dill

23 SR - 75 CAL

## SAFFRON RICE

Steamed white rice made with saffron

23 SR - 75 CAL

# **ZIBA'S ZERESHK RICE**

Saffron rice topped with barberries and pistachio

34 SR - 75 CAL

### WHITE RICE

Steamed white rice topped with saffron rice 10 SR - 70 CAL





# **DESSERT**

## **FALOODA**

Homemade persian dessert made with vermicelli and rose syrup.

35 SR - 250 CAL

# **ZIBA SAFFRON ICE-CREAM**

Homemade pistachio saffron ice cream topped with mixed berries coulis.

38 SR - 300 CAL

# **ZAFFRON CREAM BRULEE**

Cream and milk mix with zaffron & served with nuts

38 SR - 154 CAL





# MOCKTAILS

### **SAFFRON BASHAH**

Unique combination of special selected herbs, with saffron and topped with beer

44 SR - 118 CAL

#### **REEMA-YALDA**

Unique mix of watermelon and rose made with Ziba secret ingredients

20 SR - 128 CAL

### **TIMA ROSA**

Unique combination of pineapple and rose mixed with Ziba special ingredients

26 SR - 128 CAL

# **HEIFA BLOSSOM**

Unique mix of apple and orange blossom with Ziba touch

38 SR - 121 CAL

# **SHARBAT-TEA**

A mix of homemade rose sour and hibiscus tea infused by Ziba special ingredients

26 SR - 124 CAL

## **DOOGH**

Yogurt infused with dried mint and rose

18 SR - 110 CAL

### FRESH LEMONADE

Fresh homemade Lemonade

21 SR - 110 CAL

## **NOURA'S LEMONADE**

Unique mix of fresh lemonade infused by Ziba ingredients

24 SR - 318 CAL



# TEA & COFFEE

## **SAMOVAR TEA**

Vibrant tasting persian tea slowly made on charcoal

5 SR

## **CEZVE**

Turkish coffee set containing a cup of coffee, a cezve and sugar bowl

18 SR

### **ESPRESSO**

(Single \ Double)

13 SR \ 18 SR

#### LATTE

24 SR - 180 CAL

## **CAPPUCCINO**

24 SR - 140 CAL

# **FLAT WHITE**

24 SR - 180 CAL





# TEA & COFFEE

# **AMERICANO**

22 SR - 10 CAL

# **V60**

Premium colombian beans 28 SR - 10 CAL

#### **SOFT DRINK**

14 SR

# STILL \ SPARKLING WATER

20 SR \ 26 SR

