

# Welcome to Anar

## English Menu



Unfortunately, separate payment is not possible.

1 Table = 1 Bill

## Anar Persian Cuisine

### Aperitifs

Aperitif Maison Anar (house cocktail with or without alcohol)	€ 8.00
Cava Anar	€ 6.50
Pomegranate Cava Cocktail	€ 8.00
Persian Martini	€ 6.50
Persian Vodka Tonic	€ 8.00
Martini White / Red	€ 5.00
Porto White / Red	€ 4.50
Sherry	€ 4.50
Ricard	€ 6.00
Raki	€ 6.00
Roomer (Elderflower aperitif)	€ 5.00
Roomer Cava / Tonic	€ 8.00
Campari Orange / Tonic	€ 10.00
Aperol Spritz	€ 10.00
Pomegranate Liqueur	€ 5.00

### Gin & Tonic

Gordon's London Dry Gin & Schweppes Tonic Classic gin with juniper & citrus.	€ 11.00
Opihr Oriental Spiced Dry Gin & Fever Tree Tonic Tasteful gin with oriental notes: Cubeb berry - pepper - cumin - cardamom - grapefruit.	€ 13.00
Hendrick's Gin & Fever Tree Tonic Fresh floral aroma of damask rose and cucumber, combined with 11 botanicals.	€ 13.50
Persian Saffron Dry Gin & San Pellegrino Tonic An ideal mix of Persian Gin and Italian tonic.	€ 13.50
Marula Pomegranate Gin & Fentimans Rose Lemonade Delicate aromas of marula fruit - pomegranate - coriander - lavender - rose - orange blossom.	€ 14.00
Socrates Dry Gin & Fever Tree Tonic Spicy gin with a soft fruity aftertaste: saffron - cardamom - orange peel - rhubarb.	€ 14.50

### Vodka

Arak Saggi Persian Vodka	€ 5.50
Rumi Persian Vodka	€ 7.50
Cyrus Premium Vodka	€ 5.00
Cyrus Saffron Vodka	€ 7.00

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### Drinks

#### Soft Drinks

Coca-Cola	€ 3.00
Coca-Cola Zero (Diet coke)	€ 3.00
Fanta Orange	€ 3.00
Ice tea	€ 3.00
Sprite	€ 3.00
Gini	€ 3.00
Schweppes Tonic	€ 3.00
San Pellegrino Lemonade	€ 3.70
San Pellegrino Tonic	€ 3.70

#### Fruit Juices

Pomegranate juice, freshly squeezed	€ 8.00
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#### Water

San Pellegrino Sparkling Water	
Bottle 25cl	€ 3.00
Bottle 50cl	€ 5.90
Bottle 1L	€ 9.00
Acqua Panna Natural Mineral Water	
Bottle 25cl	€ 3.00
Bottle 50cl	€ 5.90
Bottle 1L	€ 9.00

#### Speciality Drink

Doogh, Persian yoghurt drink with mint	
Glass	€ 3.00
Small Carafe 1/2L	€ 6.00
Carafe 1L	€ 10.00

#### Beer

Pils	€ 3.30
Vedett Extra Blond - Premium Blond Beer (5,2%)	€ 4.00
Fourchette	€ 5.00
Kriek - Cherry Beer	€ 3.50
La Chouffe - Blond beer (8,0%), fruity, with the aroma of coriander and a mild taste of hops	€ 4.00
Duvel - Strong Golden Ale (8,5%)	€ 4.50
Orval - Amber coloured Trappist (6,2%)	€ 4.50
Anar - Light Blond Beer (7,2%), with tones of citrus, lemon wood aged	€ 4.70
Toranj Saffron Beer - Blond Beer (6,5%)	€ 5.00

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### Starters

Samosa (vegetarian) Stuffed samosa triangles	€ 10.00
Kuku Sabzi (vegetarian) Persian herb frittata	€ 10.00
Dolmeh Felfel (vegetarian) Stuffed Peppers	€ 10.00
Kashk-e Bademjan (vegetarian) Delicious dip of mashed fried aubergine & walnuts, topped with mint and Persian yoghurt	€ 13.00
Soup-e Jo Creamy chicken barley soup with carrots, flavoured with lemon juice	€ 10.00
Soup Ash-e Reshteh (vegetarian) Persian chickpea and lentil spinach noodle soup	€ 10.00
Salad-e Anar (vegetarian) Mixed green salad with pomegranate seeds	€ 12.00
Salad-e Olivieh Chicken potato salad with finely chopped boiled egg, gherkins and lemon mayonnaise	€ 12.00
Zaban Persian style lamb tongue	€ 12.00
Aubergine Anar (vegetarian) Oven-roasted aubergine with pomegranate	€14.00
Fried Shrimps	€11.00
Bal-e-Morgh (BBQ Chicken Wings) Saffron infused BBQ Jumbo chicken wings.	€11.00
<b>Premium Caviar Tasting (30 g)</b> Premium quality caviar, served with Champagne or Persian Vodka	€ 80.00/2 pers.
<b>Persian starters to share</b> A selection of cold & hot starters to share:	€ 45.00/2 pers. € 70.00/4 pers.
Kuku Sabzi - Dolmeh Felfel - Kashk-e Bademjan - Salad-e Olivieh - Mast-o Khiar - Salad-e Shirazi	

*Do you have any allergies or food intolerances that we should consider?  
Please inform us in advance and ask your waiter for the allergen information card.*

## Anar Persian Cuisine

### Side dishes

All side dishes are vegetarian

Sabzi Khordan	€ 7.00
Persian assortment of fresh herbs, spring onions, radishes, walnut and feta cheese. Served with bread.	
Mast-o Mousir	€ 4.00
Creamy yoghurt with freshly chopped shallot	
Mast-o Khiar	€ 4.00
Refreshing yoghurt with cucumber and mint	
Torshi	€ 3.50
Persian Pickles: mixed pickled vegetables. Excellent with all kinds of dishes.	
Sir Torshi	€ 3.50
Marinated garlic. Delicious with fish dishes.	
Khiar Shoor	€ 3.00
Pickled Persian cucumbers	
Salad-e Shirazi	€ 4.00
Persian cucumber and tomato salad with freshly squeezed lime	
Anar Polo	€ 7.00
Basmati rice with pine nuts, saffron, pistachios and pomegranate seeds	
Zereshk	€ 4.00
Bittersweet topping for rice with barberries, saffron and pistachios	
Persian Style Basmati rice	€ 6.00
Extra portion of rice	
Persian bread	€ 3.00
Extra portion of bread	
Zeytoon Parvardeh	€ 7.00
A dish originating from the Northern Province of Iran, consisting of olives marinated in a pomegranate paste, walnuts, garlic, and herbs.	
<b>Our most loved sides</b>	€ 20.00
A combination of side dishes to enjoy alongside your meal: Mast-o Khiar, Salad-e Shirazi, Pomegranate seeds, Torshi, Mast-o Mousir	

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### Grilled 'Kabab'

Served with Persian style basmati rice, Anar Polo (+ € 5.00) or fries

Kabab Djoojeh Grilled chicken filet, marinated in lemon and saffron	€ 25.00
Kabab Koobideh Grilled minced lamb, finely seasoned with onion and turmeric	€ 25.00
Kabab Barg Tender lamb filet, finely seasoned & grilled to perfection	€ 28.00
Kabab Sheshlik Persian style grilled lamb chops	€ 30.00
Kabab Shirazi Mixed Grill: a combination of Kabab Djoojeh (chicken) and Kobideh (minced lamb)	€ 30.00
Kabab Soltani Mixed Grill: a combination of Kabab Kobideh (minced lamb) and Barg (lamb filet)	€ 33.00
Kabab Anar Mixed Grill: The Chef's suggestion	€ 34.00
The Chef's Koobideh Grilled minced lamb, served with the Chef's sauce	€ 28.00
Anar Mixed Grill Table (for 2 persons) Plateau 'mixed grill' to share per table	€ 110.00

### Persian Rice dishes 'Polo'

Anar Polo (+ € 5.00)

Zereshk Polo ba Morg Basmati rice with red barberries, served with chicken in saffron sauce	€ 24.00
Baghali Polo ba Morg Persian green rice with dill, served with chicken in saffron sauce	€ 25.00
Baghali Polo ba Mahiche Persian green rice with dill, served with a slow-cooked tender lamb shank	€ 27.00
Baghali Polo Bademjan (vegetarian) Persian green rice with dill, served with sautéed aubergine	€ 23.00
Kabuli Pulao An Afghan dish made of rice mixed with caramelized carrots and raisins as well as marinated lamb meat.	€ 30.00

## Anar Persian Cuisine

### Slow cooked dishes: 'Khoresh'

Served with Persian style basmati rice (or Anar Polo + € 5.00)

Khoresh-e-Bademjan Aubergine stew with tender pieces of lamb in a tomato & saffron sauce	€ 24.00
Khoresh-e-Gormeh Sabzi Green herb stew with lamb, kidney beans and sundried lime	€ 24.00
Khoresh-e-Gheymeh Bademjan Aubergine stew with tomato, split peas, lamb and sundried lime, topped with potato crisps	€ 27.00
Khoresh-e-Gheymeh Split pea stew with tender pieces of lamb and sundried lime in a tomato & saffron sauce	€ 20.00
Khoresh-e-Fesenjan Stew with chicken in a rich, sweet, and sour walnut and pomegranate sauce	€ 26.00
Dizi Persian lamb broth/stew with tomato, chickpeas, and potato. Served in a traditional way with Persian bread; 'Torshi' and 'Sabzi Khordan'.	€ 30.00
Maygu 'Persian style scampi': Prawns in cream sauce	€ 29.00

### Vegetarian 'Khoresh'

Served with Persian style basmati rice (or Anar Polo + € 5.00)

Khoresh-e-Bademjan Aubergine stew with tomato	€ 21.00
Khoresh-e-Gormeh Sabzi Green herb stew with kidney beans and sundried lime	€ 21.00
Khoresh-e-Gheymeh Bademjan Aubergine stew with tomatoes, split peas and sundried lime, topped with potato crisps	€ 24.00
Khoresh-e-Gheymeh Split pea tomato stew with sundried lime, topped with potato crisps	€ 18.00
Anar's Courgette-Aubergine Dish Slow cooked courgette, aubergine, and tomato with a dash of saffron	€ 25.00

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### Desserts

Bastani Persian vanilla ice cream with saffron and crunchy pistachios	€ 7.50
Faludeh Shirazi Sorbet of frozen noodles flavoured with rosewater and lime juice	€ 7.50
Faludeh Saffron Saffron flavoured sorbet of frozen noodles	€ 8.50
Faludeh Anar Pomegranate sorbet of frozen noodles	€ 7.50
Maglut Duo of Bastani ice cream and Faludeh sorbet	€ 8.50
Baklava Mix Baklava pastry with crushed pistachio nuts, sweetened with honey	€ 6.00
Majoon Anar Walnut stuffed dates topped with pomegranate seeds	€ 7.50
Sholeh Zard Saffron rice pudding topped with flaked almonds and pistachios	€ 6.50
Triple Chocolate Cake Rich dark chocolate cake for the real chocolate lovers	€ 8.50
Bastani Babri Vanilla ice cream with chocolate sauce	€ 6.00

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### Tea & Coffee

#### Tea

Chai Anar (Aromatic tea with pomegranate)	€ 8.00
Chai Nabat (Persian tea with sugar stick)	€ 4.00
Chai Saffron (Persian tea infused with saffron)	€ 6.00
Chai - Persian black tea	
Glass	€ 3.00
Teapot for 2	€ 6.00
Teapot for 4	€ 9.00
Fresh mint tea	€ 4.00
Extra Nabat (rock candy / sugar stick)	€ 1.00

#### Coffee

Espresso	€ 3.00
Double Espresso	€ 3.50
Coffee	€ 3.00
Deca	€ 3.00
Macchiato	€ 3.50
Cappuccino	€ 4.00
Latte	€ 4.00
Hot Chocolate	€ 3.50

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### After dinner

#### Digestifs & Liqueurs

Irish Coffee (with whisky)	€ 8.00
Italian Coffee (with amaretto)	€ 10.00
Limoncello / Amaretto / Baileys	€ 6.00
Calvados / Cognac	€ 7.00
Tequila / Drambuie	€ 6.00
Pomegranate Liqueur	€ 5.00
Arak Saggi (Persian Classic 40% - Pure or on the rocks with ice)	€ 5.50

#### Rum

Pampero Blanco	€ 4.50
Pampero Anejo Especial	€ 5.50
Plantation Panama 2012	€ 13.00
Plantation Trinidad 2008	€ 13.00
Plantation Jamaica vrw 2009	€ 13.00
Plantation Guatemala vsor 2018	€ 13.00
Ron Zacapa 23	€ 13.00

#### Whisky

Gouden Carolus - Belgian Single Malt Whisky	€ 8.50
Singleton Of Dufftown - Single Malt Scotch Whisky (15yr)	€ 9.00
Cardhu - Single Malt Scotch Whisky (12yr)	€ 8.00
Chivas Regal - Blended Scotch Whisky (12yr)	€ 8.00
Johnnie Walker Black Label - Blended Scotch Whisky (12yr)	€ 8.00
Johnnie Walker Red Label - Blended Scotch Whisky	€ 7.00
Jack Daniel's Old No.7 - Tennessee Whiskey	€ 7.00
Bulleit Bourbon - Kentucky Whiskey	€ 8.00

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## Anar Persian Cuisine

### Wines

#### Bubbles

	Price Glass / Bottle
Cava Flor de Raim Brut - Spain	€ 6.00 / € 35.00
Champagne Autreau Premier Cru – France	€ 9.50 / € 45.00
Prosecco The Boss Extra Dry – Italy	€ 8.00 / € 45.00

#### House Wines

	Price Glass / Bottle
White, red, rose	€ 5.00
Carafe 1/4	€ 8.00
Carafe 1/2	€ 14.00
Carafe 1 L	€ 25.00

#### White Wines

Parsi Samarquand – Italy	/ € 45.00
Ridgeback Lion Hound White	€ 7.00 / € 40.00
The Mooring Sauvignon - South Africa Western Cape	€ 7.00 / € 38.00
Ridgeback Viognier - South Africa	€ 9.00 / € 50.00

#### Red Wines

Ridgeback Lion Hound Red - South Africa	€ 7.00 / € 40.00
The Mooring Red Syrah / Grenache South Africa Western Cape	€ 7.00 / € 38.00
Montgras Quatro Colchagua Chile (Cabernet Sauvignon (50%), Syrah (25%), Carmenere (15%) and Malbec (10%))	/ € 40.00
The Vinoneers - Orpheus & Raven - Eternal Eight (60% Cabernet Sauvignon / 40% Merlot) - South Africa Durbanville	/ € 48.00
Ridgeback Merlot - South Africa	/ € 55.00
Ridgeback Cabernet Sauvignon - South Africa	/ € 55.00
Ridgeback Shiraz - South Africa	€ 10.00 / € 55.00
Ridgeback His Masters Choice Signature S (Shiraz, Mourvèdre, Grenache) - South Africa	/ € 70.00
Parsi Balkh (Malvasia Nera, Merlot Italy) - Pugali	/ € 45.00
Parsi Espahan (Primitivo, Italy) – Pugali	/ € 45.00
Parsi Badakhshan (Covina, Grenache, Italy) - Pugali	/ € 55.00

#### Rosé Wines

Fishwives Rosé Pinotage Western Cape	€ 7.00 / € 40.00
Kruger Family Wines Rosé Grenache - South Africa Piekenierskloof	/ € 40.00
Almenkerk Lace Rose Cabernet Sauvignon - South Africa Elgin Valley	/ € 50.00