



HAFT KHAN

RESTAURANT COMPLEX



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WELCOME TO HAFTKHAN

Named with Love, crafted with Care and guided by Tradition.

Haft Khan is a place where Persian flavors are honored,
and global tastes are welcomed with intention.

Every glass poured, every dish served, reflects not only where we come from, but also
the many places cuisine can take us.

We believe food carries emotion, it connects us to our roots, to one another, and to
the stories that words alone cannot express.

**We invite you to sit back,
taste deeply,
and enjoy your moment with us.**



Добро пожаловать в Хафт Хан - Bienvenue chez Haft - به هفت خان خوش آمدید - مرحبًا بكم في هفت خان -
Khan - हफ्त खान में आपका स्वागत है - 欢迎来到哈夫特汗 - Haft Khan'a hoş geldiniz - Welcome to Haft Khan -
Bienvenidos a Haft Khan - Benvenuti da Haft Khan - Willkommen bei Haft Khan - Καλώς ήρθατε στο
Haft Khan - 환영합니다 Haft Khan에 - Добродошли у Haft Khan - Vítejte v Haft Khan - Tervetuloa Haft
Khan - Witaj w Haft Khan - Sveiki atvykę į Haft Khan - Bem-vindo ao Haft Khan

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STARTERS

COLD

Hummus – 34.0

Classic chickpea and tahini dip with lemon juice and olive oil. (VE, GF, DF)

Borani Spinach – 23.0

Creamy spinach and herb dip, served chilled with a touch of garlic, mixed with yogurt. (V, D, GF)

Borani Aubergine – 23.0

Silky eggplant purée with olive oil and a hint of lemon mixed with yogurt (VE, GF, DF)

Baba Ghanoush – 23.0

Smoky roasted eggplant blended with tahini, garlic, and lemon juice. (VE, GF, DF)

Mast Khیار – 21.0

Traditional Persian yogurt with cucumber, dried mint, and herbs. (V, D, GF)

Plain Yogurt – 15.0

Fresh strained yogurt, smooth and refreshing. (V, D, GF)

Zeitoon parvardeh - 29.00

Marinated green olives with pomegranate molasses, walnuts, and fresh persian herbs. (V, GF, N)

HOT

Kashk o Kadoo – 39.0

Sautéed zucchini layer topped with kashk (persian curd whey), fried garlic and onions, and mint. (V, D, GF)

Kashk o Bademjan – 39.0

Roasted eggplant with kashk, garlic, and caramelized onions. (V, D, GF)

Dynamite Shrimp – 56.0

Crispy fried shrimp tossed in a spicy creamy sauce, topped cabbage. (SH, S, D)

Mirza Ghasemi – 42.0

Smoked eggplant with tomato, garlic, and egg, served warm. (V, E, GF)

Fried Calamari Rings – 54.0

Tempura fried calamari served with a tangy dipping sauce. (SH, E)

Onion Dilmah – 34.0

Crispy onion rolled with a light seasoning & Saffron tomato Sauce (V, E)

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SALADS

Shirazi Salad – 41.0

Refreshing Persian salad made with finely diced cucumber, tomato, and red onion, tossed with dried mint, lemon juice, and olive oil. (VE, GF, DF)

Fattoush – 39.0

A Levantine salad with mixed greens, cucumber, tomato, radish, and crispy toasted pita chips, tossed in a tangy sumac-lemon dressing. (VE, DF)

Tabbouleh – 39.0

A fresh Levantine parsley salad with bulgur, tomatoes, mint, lemon, and olive oil. (VE, DF)

Avocado & Chicken Salad – 59.0

Grilled chicken breast with ripe avocado, cherry tomatoes, cucumber, and mixed greens, finished with a light lemon-herb vinaigrette. (GF, DF)

Grilled Fruit & Quinoa Salad – 53.0

Char-grilled seasonal fruits served with tricolor quinoa, baby greens, and a honey-lemon dressing. (VE, GF, DF)

Carpaccio with Green Leaves - 67.0

Thinly sliced beef carpaccio style served with fresh green leaves, parmesan shreds, capers, and balsamic olive dressing. (D, GF)

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PERSIAN

MAIN COURSE

Lamb Shoulder Plate – 395.0

| HaftKhan signature

Slow-cooked lamb shoulder served with saffron rice and Baghali Polo. (GF, DF)

Kaseh Kabab – 279.00

A mix of Persian kebabs total of 3 skewer of Koobideh, Barg, and Kenjeh, served with grilled tomato, local butter, and saffron rice. (D, GF)

Loobia Sabz Polo with Lamb Neck – 185.00

A Shirazi-style rice infused with green beans, tomatoes, and saffron, paired with slow-cooked lamb neck. (DF, GF)

Pardeh Polo –

Choice of Lamb 155.0 / Chicken 115.0

Persian Spiced rice with persian barberries and almonds, wrapped in a golden Aubergine crust, filled with your choice of meat lamb or chicken. (D, E, N)

Chicken Tahchin – 110.0

Classic Persian baked crispy saffron rice layered with marinated chicken, yogurt, and egg. (D, E, GF)

Tahchin Lamb Ribs - 189.0

Layered saffron rice baked with tender lamb ribs, yogurt, and egg, served golden and crisp. (D,E, GF)

Zereshk Polo ba Morgh - 110.0

Persian saffron rice with persian barberries, served with tender chicken in a rich saffron tomato sauce. (D, GF)

Kalam Polo Shirazi - 115.0

Persian rice dish cooked with finely shredded cabbage, fresh herbs, and a blend of spices, served with meat balls.

Grilled Salmon Fillet with Lime & Dill Sauce – 109.0

Grilled salmon fillet topped with a fresh lime and dill cream sauce and vegetable.
Choice of mashed potato or french fries.
(D, GF)

Grilled Shrimp with Tropical Salsa – 159.0

Char-grilled shrimp served with a zesty tropical fruit salsa, vegetable & side dish.
(SH, DF, GF)

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GRILLED & KEBABS

Joojeh Kebab – 75.0

Marinated chicken pieces grilled over charcoal with grilled tomato and Bread.
choice of breast and thigh. (GF, DF)

Koobideh Kebab – 102.0

Juicy minced lamb kebab grilled to perfection over charcoal with grilled tomato and Bread.
(GF, DF)

Shishlik – 165.0

Persian Succulent lamb Chops marinated with saffron and herbs, grilled over charcoal served with grilled tomato and Bread (GF, DF)

Barg – 175.0

Thin slices of tenderloin lamb marinated with saffron and onions, grilled over open flame with grilled tomato and Bread (GF, DF)

Kenjeh - 84.0

Chunks of marinated lamb grilled on skewers, juicy and flavorful with grilled tomato and Bread. (GF, DF)

Soltani – 140.0

One juicy skewer Barg and one Koobide, grilled to perfection and served together for the ultimate kebab experience served with grilled tomato and Bread (GF, DF)

Mix Grill for one – 124.0

A perfect combination of one Joojeh Kebab and one flavorful Koobide, grilled to perfection with grilled tomato and Bread.
(GF, DF)

Shrimp Kebab - 144.0

Char-grilled shrimp skewers with lemon and herbs, with grilled tomato and Bread. (GF, DF, SH)

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STEW S

Qormeh Sabzi - 111.0

Classic Persian herb stew with lamb, kidney beans, and dried lime. Served with Rice. (GF, DF)

Qeimeh - 111.0

Persian split pea stew with tomato and lamb, topped with crispy fries. Served with Rice. (GF, DF)

Okra Stew – 120.0

Slow-cooked lamb meat shank simmered with okra, tomatoes, and aromatic spices for a rich southern-style Persian stew. Served with Rice.(GF, DF)

Fesenjan

Choice of Chicken - 109.0 / Lamb meatball - 119.0

Persian pomegranate and walnut stew with chicken. Served with Rice. (GF, N, DF)

Bademjoon Lamb Shank Stew – 129.0

Persian eggplant stew slow-cooked with tomatoes and tender lamb meat shank. Served with Rice. (GF, DF)

Qalieh with Shrimp – 129.0

Aromatic southern-style shrimp stew with tamarind and herbs. Served with Rice.(GF, DF, SH)

Qalieh with Fish – 129.0

Southern Persian fish stew with tamarind, garlic, and cilantro. Served with Rice. (GF, DF, F)

RICE DISHES

Plain rice (Chelo, Pilaf) – 31.0

Steamed Persian rice topped with saffron. (V, GF, D)

Baghali Polo – 35.0

Light and aromatic rice with dill and broad beans herbal and fresh. (V, GF) (Faba)

Zereshk Polo - 37.0

Fragrant saffron rice mixed with barberries, pistachios and almond flakes. (GF, DF)

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INTERNATIONAL

MAIN COURSE

Lamb Shank Confit – 114.0

Traditional Persian confit of lamb shank simmered in oil. (500g) (GF, DF)

Lamb Neck Confit – 114.0

Traditional Persian confit of lamb neck simmered in oil. (500g) (GF, DF)

Chicken Confit – 79.0

Slow-cooked chicken in oil, crisp on the outside and juicy inside. (GF, DF)

Rib-Eye Steak

with Tarragon Sauce & Fries – 156.0

Grilled rib-eye steak served with creamy tarragon sauce and crispy fries. (D, GF)

Tenderloin Fillet Angus Steak – 156.0

Prime Angus tenderloin fillet, exceptionally tender and delicately flavored, grilled to perfection with mashed potato or fries. (GF, DF)

Beef Stroganoff – 114.0

Tender strips of beef in a creamy mushroom sauce, served crispy potato on top. (D, GF)

Tongue & Mushroom Ragout – 90.0

Braised beef tongue cooked with mushrooms in a rich ragout sauce and fries. (GF, DF)

Hamburger – 70.0

Classic beef patty with lettuce, cheese, onion, and salsa sauce, topped with onion caramelized served with fries. (D, E)

Philly Cheese Burger – 79.0

Juicy beef patty topped with sautéed fillet beef, onions, and melted cheese, served with fries. (D, E)

Sliders – 79.0

Mini beef burgers with cheese and pickles, perfect for sharing. (D, E)

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