

HK

Haft Khan



STARTERS

HOT



KASHK O BADEMJAN

Roasted eggplant topped with kashk, garlic, and caramelized onions

34 ₪



MIRZA GHASEMI

Smoked eggplant with tomato, garlic, and egg, served warm

34 ₪



HALIM BADEMJAN

Traditional Persian eggplant dish made with lamb, rice, eggplant, and kashk

45 ₪



STARTERS

COLD



BABA GHANOUSH

Smoky roasted eggplant blended with tahini, garlic, and lemon juice

30 ₪



ZEITOUN PARVARDEH

Marinated green olives with pomegranate molasses, walnuts, and fresh Persian herbs

18 ₪



HUMMUS

Classic chickpeas and tahini dip with lemon juice and olive oil

30 ₪



BORANI EGGPLANT

Silky eggplant purée with olive oil and a hint of lemon mixed with yogurt

20 ₪



PLAIN YOGURT

Fresh strained yogurt, smooth and refreshing

15 ₪



BORANI SPINACH

Creamy spinach and herb dip, served chilled with a touch of garlic, mixed with yogurt

25 ₪



MASTO KHIAR

Traditional Persian yogurt with cucumber, dried mint, and herbs

25 ₪



PICKLE

Pickle Shoor / Pickle Naz Khatoon / Pickle Liteh
Pickle Red Cabbage / Pickle Garlic

10 ₪

SALADS



AVOCADO & CHICKEN

Grilled chicken breast with ripe avocado, cherry tomatoes, cucumber, and mixed greens, finished with a light lemon herb vinaigrette

45 ₪



TABBOULEH

A fresh Levantine parsley salad with bulgur, tomatoes, mint, lemon, and olive oil

35 ₪



CAESAR SALAD

Crisp romaine lettuce tossed in creamy Caesar dressing, topped with grilled chicken, golden croutons, and shaved Parmesan cheese.

45 ₪



SHIRAZI SALAD

Silky eggplant purée with olive oil and a hint of lemon mixed with yogurt

40 ₪



FATTOUSH

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

35 ₪



CHOOPAN SALAD

A refreshing and healthy salad prepared with cherry tomatoes, cucumber capsicum, parsley, cheese, and red onion, lightly dressed with olive oil & fresh lemon juice, finished with selected seasoning spices

35 ₪

GRILLS



LAMB CHOPS

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

135 ₪



BARG

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

95 ₪



KOOBIDEH KEBAB

Jusy minced meat and kebab served with a grilled tomato, bread, and a side of salad

75 ₪



JOOJEH KEBAB

Marinated chicken pieces grilled over charcoal with grilled tomato and Bread
Choice of breast and thigh

81 ₪



JOOJEH MASTI

Chicken pieces seasoned with yogurt, grilled over charcoal with grilled tomatoes and bread. Breast and thigh (optional)

75 ₪



JOOJEH TORSH

Chicken pieces seasoned with yogurt, grilled over charcoal with grilled tomatoes and bread. Breast and thigh (optional)

75 ₪



KENJEH

Marinated chicken pieces grilled over charcoal with grilled tomato and Bread
Choice of breast and thigh

98 ₪



HAMOUR FISH FILLET

Tender hamour fish fillet flavored with saffron, served with special house sauce

75 ₪

MIX GRILLS



Haft Khan Special Platter (8 person)

- 2 Servings of plain steamed rice - 2 Servings of baghali polo (rice with dill and fava beans)
 1 Serving of albaloo polo (sour cherry rice) - 1 Whole lamb shank - 2 Koobideh kebabs (250 g each)
 2 Haft Khan special kebabs (600 g each) - 1 Skewer of chenjeh kebab (300 g)
 1 Skewer of boneless chicken kebab (500 g) - Ghormeh sabzi stew and Gheymeh stew (half portion)

1100 ₪



MIX GRILL (4 PERSON)

A generous selection of including Barg, Kanjeh, Joojeh, two skewers of Koobideh served with rice, grilled tomato, and bread

435 ₪



MIX GRILL (3 PERSON)

A generous selection of including Barg, Kanjeh, Joojeh, two skewers of Koobideh served with rice, grilled tomato, and bread

345 ₪



SOLTANI

One juicy skewer Barg and one Koobideh grilled to perfection and served together for the ultimate kebab experience served with grilled tomato and bread

113 ₪



DARBARI

A perfect combination of one Joojeh Kebab and one flavorful Koobideh, grilled to perfection with grilled tomato and bread

83 ₪



SPECIAL KEBAB

Lamb shishlik and chicken drumstick kebab, served with special house sauce

107 ₪



Lamb Shoulder Plate (4 person)

Slow-cooked lamb shoulder served with saffron rice and Baghali Polo

355 ₪



Whole Grilled Lamb

Slow-cooked stuffed lamb served with saffron rice and Baghali Polo, accompanied by boiled egg and bell pepper garnish.

950 ₪



Whole Lamb + 4 Whole Chickens

Slow-cooked stuffed lamb served with saffron rice and Baghali Polo, accompanied by boiled egg and bell pepper garnish.

1,350 ₪



2 Lamb Shoulders + 2 Whole Chickens

Two lamb shoulder cuts and two slowly cooked chickens, served with saffron rice and Baghali Polo, garnished with boiled eggs

850 ₪

MAINS

PERSIAN



KASEH KABAB

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

147 ₪



LOOBIA SABZ POLO (LAMB NECK)

A Shirazi-style rice infused with green beans, tomatoes, and saffron, paired with slow-cooked lamb neck

120 ₪



PARDEH POLO

Persian Spices rice with persian barberries and almonds, wrapped in a golden Aubergine crust, filled with your choice of meat lamb or chicken

120 ₪



CHICKEN TAHCHIN

Classic Persian baked crispy saffron rice layered with marinated chicken yogurt, and egg

75 ₪



ZERESHK POLO BA MORGH

Persian saffron rice with persian raisons served with Lencoe Cuckenna raisaron tomato sauce.

75 ₪



MEAT & EGGPLANT TAHCHIN

Oven-baked meat and rice served with traditional Persian stew

100 ₪



ALBALOO POLO (LAMB)

Fragrant sour cherry rice paired with tender slow-cooked lamb neck, finished with glazed cherries and pistachios for a rich Persian flavor

125 ₪



SHEKAR POLO SHIRAZI

A gently sweeten Persian rice dish with tangerine, AimpGhimeh Pistachios flake, Served with Ghimeh Stew

107 ₪



ALBALOO POLO (CHICKEN)

Traditional Persian sweet & sour cherry rice served with caramelized chicken

95 ₪



ADAS POLO (LAMB NECK)

Persian rice cooked with lentils, served with slow-braised lamb neck on the bone, complemented with raisins and walnuts

120 ₪



KALAM POLO SHIRAZI

Persian rice dish cooked with minely anredded cabbage fresh herbs, and a blend of spices, served with meat balls

93 ₪



DANDEH POLO

layered saffron rice baked with tender lamb ribs, yogurt and egg, served golden and crisp

145 ₪



MAINS

PERSIAN



SHOUREIDEH FISH

Whole Shoureideh fish filled with aromatic herb hashou and spicy tamarind paste, gently oven-roasted for an authentic Persian coastal flavor

125 ₪



QORMEH SABZI

Classic Persian herb stew with lamb, kidney beans, and dried lime. Served with Rice

95 ₪



QEIMEH

Persian split pea stew with tomato and lamb, topped with crispy fries. Served with Rice

95 ₪



FESENJAN

Persian pomegranate and walnut stew with chicken. Served with Rice

95 ₪



BADEMJOON LAMB SHANK STEW

Persian eggplant stew slow-cooked with tomatoes and tender lamb meat shank. Served with Rice

125 ₪



QALIEH WITH SHRIMP

Aromatic southern-style shrimp stew with tamarind and herbs. Served with rice

95 ₪



QALIEH WITH FISH

Southern Persian fish stew with tamarind, garlic, and cilantro. Served with rice

95 ₪

MAINS



SPECIAL CHELOW GOSHT

Persian steamed rice served with slow-braised lamb on the bone, flavored with special aromatic spices, garnished with slivered pistachios and almonds, tangerine peel, raisins, and walnuts

175 ₪



DIZI / ABGOOSHT (weekly)

Traditional Persian Ragout a rich slow-cooked stew with lamb, chickpeas, beans, potatoes, and tomato, served with fresh bread

125 ₪



RICE



BAGHALI POLO

25 ₪



ZERESHK POLO

25 ₪



ALBALOU POLO

25 ₪



PLAIN RICE

20 ₪



BASMATI RICE

11 ₪

MAINS

INTERNATIONAL



RIB-EYE STEAK

Grilled rib-eye steak served with creamy tarragon sauce and crispy fries

145 ₪



TENDERLOIN FILLET

Prime Angus tenderloin fillet, exceptionally tender delicately flavored, grilled to perfection & served with mashed potato or fries

145 ₪



CARPACCIO WITH GREEN LEAVES

Thinly sliced beef carpaccio style served with fresh green leaves, parmesan shreds, capers, and balsamic olive dressing

45 ₪



GRILLED SHRIMP

Char-grilled shrimp served with zesty tropical fruit salsa, vegetables, and a side dish

170 ₪



GRILLED SALMON

Grilled salmon fillet topped with a fresh lime and dill cream sauce and vegetable

95 ₪



BEEF STROGANOFF

Tender strips of beef in a creamy mushroom sauce, served with crispy potato on top

97 ₪



RIGATONI PASTA

Rigatoni pasta with romesco sauce and sliced beef tenderloin

65 ₪



LASAGNA

Fresh handmade pasta, beef ragout, mozzarella, fresh white sauce

80 ₪



PENNE PASTA

Penne pasta with chicken and mushroom in a rich creamy sauce

50 ₪



LAMB SHANK CONFIT

Traditional Persian confit of lamb shank simmered in oil

95 ₪



LAMB NECK CONFIT

Traditional Persian confit of lamb neck simmered in oil

95 ₪



DYNAMITE SHRIMP

Crispy fried shrimp tossed in a spicy creamy sauce, served over cabbage

47 ₪



FRIED CALAMARI RINGS

Tempura-fried calamari rings served with a tangy dipping sauce.

47 ₪



FRENCH FRIES

Golden, crispy fries, lightly seasoned

13 ₪

PIZZA



PIZZA 4MIX

A signature mix featuring four distinct flavors on one pizza: Margherita, Picante, Pepperoni, & Pistachio Turkey

75 ₺



MARGHERITA PIZZA

Char-grilled shrimp served with zesty tropical fruit salsa, vegetables, and a side dish

50 ₺



PICANTE PIZZA

Grilled salmon fillet topped with a fresh lime and dill cream sauce and vegetable

65 ₺



CHICKEN CAESAR PIZZA

Tender strips of beef in a creamy mushroom sauce, served with crispy potato on top

65 ₺



MEAT GARLIC PIZZA

Rigatoni pasta with romesco sauce and sliced beef tenderloin

65 ₺



PEPPERONI PIZZA

Penne pasta with chicken and mushroom in a rich creamy sauce

65 ₺



BURRATO PIZZA

Fresh handmade pasta, beef ragout, mozzarella, fresh white sauce

65 ₺

BURGER



HAMBURGER

Classic beef patty with lettuce, cheese, onion, and salsa sauce, topped with caramelized onion, served with fries

50 ₺



PHILLY CHEESE BURGER

Juicy beef patty topped with sautéed beef fillet, onions, and melted cheese served with fries

65 ₺



SLIDERS

Mini beef burgers with cheese and pickles, perfect for sharing

70 ₺

DESSERTS



HALWA SHIRAZI

32 ₪



FRUIT PLATTER

1 person - 28 ₪
2 persons - 59 ₪
4 persons - 89 ₪

28-89 ₪



CHOICE OF ICE CREAM

Vanilla, Chocolate, Saffron, Pistachio

22 ₪



CHEESE CAKE

Creamy baked cheesecake with a caramelized top and a rich, velvety center.

40 ₪



BAKLAVA TRIO

Golden layers of crispy filo pastry filled with pistachios and delicately glazed

35 ₪



BAKLAVA PLATE

Traditional flaky pastry layered with pistachios and finished with sweet syrup.

35 ₪



FALOODA SHIRAZI

22 ₪



FALOODA BASTANI

Falooda Shirazi with saffron cream on top

25 ₪



TIRAMISU

Classic Italian layered dessert with espresso-soaked ladyfingers and creamy mascarpone

35 ₪

DRINKS



SOFT DRINKS

Coca-Cola / Zero Coke / Light Coca-Cola
Sprite / Fanta

18 ₪



RED BULL

31 ₪



MALT BEVERAGE

Classic / Pineapple Flavour

16-33 ₪



AYRAN (Yogurt Drink)

Salted yogurt drink with mint, served still.

20 ₪



HAFTKHAN AYRAN

Salted yogurt drink with mint, Sidmesh, lime

25 ₪



SPARKLING WATER

16-33 ₪



STILL WATER

16-23 ₪

CAVIAR



CAVIAR PLATTER

An elegant appetizer featuring Persian caviar served chilled on ice with crackers, toast points, crème fraîche, chopped red onion, chives, hard-boiled eggs, and capers



100 GRAM

— 1350 ₪ —



50 GRAM

— 850 ₪ —



25 GRAM

— 530 ₪ —



15 GRAM

— 390 ₪ —

DRINKS

COLD



SHARBAT SEKANJEBIN

Mint & vinegar syrup with cucumber slices

— 29 ₪ —



SAFFRON BREEZE

Lemonade with saffron & rose

— 33 ₪ —



PERSIAN COOLER

Teff seeds, rosewater, basil seeds

— 29 ₪ —



MALEK KHATOON

Sweet basil seed, Behar naren & purple flower

— 29 ₪ —



SHIRAZ

Basil seeds, saffron, orange blossom, rose, lime, honey

— 32 ₪ —



HAVIJ BASTANI

Carrot juice with saffron ice cream & rosewater

— 29 ₪ —



VIRGIN MOJITO

Fresh mint, lime & soda

— 25 ₪ —



SLUSHI MOJITO

Fresh mint, lime & soda, crushed ice

— 34 ₪ —



LEMONADE

Classic refreshing lemon drink

— 25 ₪ —



CITRUS SUNRISE

Orange and pomegranate layered with lemon fizz, bright and tangy

— 34 ₪ —



POMEGRANATE COOLER

Pomegranate juice, lime & mint

— 32 ₪ —



PASSION MOJITO

Fruity mix of lime, orange, blackberries, & passion fruit syrup, perfectly fizzy with soda

— 28 ₪ —



MOROCCAN MOJITO

A refreshing blend of lime, mint, agave, & Moroccan tea, served over crushed ice

— 26 ₪ —



HAVANA DREAM

Tropical flavors of pineapple, ginger, coconut, and basil, topped with blueberry sparkling juice

— 38 ₪ —



MANGO TANGO

Astacey and sellend of mango, strawberries, yogurt, and citrus, perfectly balanced and smooth

— 38 ₪ —



TOKYO GINGE

A bold fusion of fresh ginger, strawberries, & orange, blended into a smooth, invigorating drink

— 33 ₪ —

DRINKS

COLD



VANILLA MILKSHAKES

Carrot juice with saffron
Ice cream & rosewater

— 39 ₪ —

CHOCOLATE MILKSHAKES

Fresh mint, lime & soda

— 39 ₪ —

BERRIES MILKSHAKE

Fresh mint, lime & soda,
crushed ice

— 39 ₪ —



MANGO & PINEAPPLE

Fruit Smoothies

— 34 ₪ —



MIXED BERRY

Fruit Smoothies

— 34 ₪ —



STRAWBERRY & MANGO

Fruit Smoothies

— 34 ₪ —



BERRY MELON

SMOOTHIES

— 35 ₪ —



ORANGE

Fresh Juices

— 28 ₪ —



APPLE

Fresh Juices

— 28 ₪ —



CARROT

Fresh Juices

— 28 ₪ —



POMEGRANATE

Fresh Juices

— 28 ₪ —



WATERMELON

Fresh Juices

— 28 ₪ —



ICE TEA

Iced Teas

— 30 ₪ —



ICE TEA SAFFRON

Saffron & Honey

— 34 ₪ —



ICE TEA PICH

Iced Teas

— 30 ₪ —



ICE TEA LEMON

Saffron & Honey

— 34 ₪ —

— *DRINKS* —
COLD



ICE LATTE

— 25 ₺ —



ICE AMERICANO

— 22 ₺ —



ICE SPANISH LATTE

— 27 ₺ —



ICE CAPPUCCINO

— 25 ₺ —



ICE CARAMEL MAKIATO

— 25 ₺ —



ICE MOKA

— 30 ₺ —



ICE MATCHA

— 39 ₺ —



ICE MATCHA LATE

— 35 ₺ —

DRINKS

HOT



ESPRESSO

18 ₺

AMERICANO

22 ₺

CORTADO

29 ₺

FLAT WHITE

25 ₺

CAPPUCCINO

24 ₺

LATTE

24 ₺

SPANISH LATTE

26 ₺

TURKISH COFFEE

22 ₺

V60 POUR OVER

33 ₺

BLACK TEA POT (for 4)

59 ₺

BLACK TEA POT (for 2)

31 ₺

PERSIAN BLACK TEA

16 ₺

KARAK TEA

16 ₺

GREEN TEA

19 ₺

SAFFRON TEA

19 ₺

HAFT KHAN TEA

24 ₺

MATCHA

39 ₺

MATCHA LATTE

35 ₺

HAFT KHAN AFFOGATO

35 ₺

ROSE CAPPUCCINO

32 ₺

HOOKAH

HK
Haft Khan



SPECIAL

200 ₪

• SPECIAL HAFT KHAN

- DUBAI MIX • LOVE 66 • LADY KILLER
- TANGO MANGO • ISTANBUL NIGHT
- MARBELLA • HAWAII • MIA MOR
- LEMON PEACH • FROZEN BLUEBERR
- ICE LEMON • ENGLISH



PRIMIUM

125 ₪

- DUBAI MIX • LOVE 66 • LADY KILLER
- TANGO MANGO • ISTANBUL NIGHT
- MARBELLA • HAWAII • MIA MOR
- LEMON PEACH • FROZEN BLUEBERR
- ICE LEMON • ENGLISH



CLASSIC

70 ₪

- DOUBLE APPLE • GRAPE • BLUEBERRY
- CINNAMON GUM • MASTIC GUM • PEACH
- ORANGE • MANGO & KIWI • MANGO • KIWI
- SWEET MELON • VANILLA • LUCID DREAM
- STRAWBERRY • WATERMELON

(WITH MINT)

- MINT • DOUBLE APPLE MINT • LEMON MINT
- GRAPE MINT • BLUEBERRY MINT • GUM MINT