

Appetizers

(served with bread)

Substitute with carrot & cucumber for a gluten free alternative \$2

Tapas Of Persia \$29

(sample the flavours of Persia)

Kashk Bademjan (eggplant dip), Igra (eggplant, tomato & capsicum dip), Torshi (pickled vegetables) & Mast o Moussir (yoghurt with Persian shallot)

Kashk Bademjan \$16

Grilled eggplant, pureed with caramelized onion, garlic and mint. Topped with kashk and walnuts

Spinach Bread \$16

Spinach, onion, garlic & spices on Turkish bread, topped with feta cheese and sundried tomato

Mezze Board \$30

Marinated lamb, grilled vegetables, olives, feta and walnuts

Trio Of Dips \$17

Hommus, Igra & Beetroot Dip

Ash Reshteh \$17

Persian thick soup with kidney beans, chickpeas, lentils, fresh herbs, reshteh (noodles) and kashk

Mast o Moussir \$8.5

Yoghurt with finely chopped Persian shallot

Mast o Khiar \$8.5

Yoghurt with diced cucumber and mint

Traditional Torshi \$8

Combination of pickled vegetables

Hommus \$11

Pureed chickpeas with lemon juice, garlic, spices & tahini

Igra \$12

Pureed grilled tomato, eggplant and capsicum with a touch of spice

Bowl Of Chips \$12

chips seasoned with chicken salt

Fresh Salads

Traditional Persian Salad \$19

Mixed lettuce, tomato, cucumber and carrot with tomato mayonnaise dressing

Greek Salad \$18

Mixed lettuce, tomato, cucumber, olives, spanish onion & feta with lemon dressing

Garden Salad \$16

Mixed lettuce, tomato, cucumber and onion with balsamic dressing

Shirazi Salad \$12

Diced tomato, cucumber, onion and fresh mint with lime dressing

Anais Chicken Salad \$23

Mixed lettuce, grilled chicken, tomato, cucumber & avocado with tomato mayonnaise dressing

Shirazi Lamb Salad \$24

Mixed lettuce, grilled lamb, diced tomato, cucumber, onion and feta with lime dressing

Fattoush Salad \$22

Mixed lettuce, tomato, cucumber, onion, radish, pomegranate arils and fried bread with lime dressing

Extras

Feta \$3

Chicken \$4

Avocado \$3

Lamb \$5

Flame Grilled Kebabs

*(All served with aromatic basmati rice with saffron, grilled tomato & banana chilli)
(substitute rice for salad or chips)*

Add Zereskh (barberries) to your rice \$3
Add Baghali (broad beans with dill) to your rice \$4
Extra Rice \$7
Extra Tomato or Chilli \$2 each
Side Sauces \$3 each (Anais Special, Chilli or Garlic)

Lamb Barg \$29

*One skewer of butterflied lamb backstrap, tenderised & finely sliced. Marinated with onion & saffron
Extra skewer \$12*

Lamb Koobideh \$30

*Two skewers of hand skewered lamb mince, marinated with onion, saffron & spices
Extra skewer \$10*

Lamb Chenjeh \$32

*Two skewers of diced lamb backstrap, marinated with onion, yoghurt & spices
Extra skewer \$11*

Beef Chenjeh \$31

*Two skewers of diced beef rump, marinated with onion, tomato & spices
Extra skewer \$10*

Chicken Joojeh \$28

*Two skewers of diced chicken breast, marinated with saffron, yoghurt, spices & lemon
Extra skewer \$9*

Eat Like A Shah

(combination plates)

(All served with aromatic basmati rice with saffron, grilled tomato & chilli)

(substitute rice for salad or chips)

Add Zereskh (barberries) to your rice \$3

Add Baghali (broad beans with dill) to your rice \$4

Extra Rice \$7

Extra Tomato or Chilli \$2 each

Side Sauces \$3 each (Anais Special, Chilli or Garlic)

The Feast of Anais For Two \$65

One skewer of chicken joojeh, lamb koobideh, lamb chenjeh and beef chenjeh.

Served with side of shirazi salad

Curries for Two \$55

Ghorme Sabzi and Gheimeh Bademjan. Served with side of torshi

The Taste of Persia \$49

One skewer of chicken joojeh, lamb koobideh and lamb barg

Soltani \$35

One skewer of lamb koobideh and lamb barg

Bakhtiari \$33

Two skewers of mixed beef chenjeh and chicken joojeh

Jookoo \$32

One skewer of chicken joojeh and lamb koobideh

Shahi \$34

One skewer of chicken joojeh and lamb barg

Traditional Persian Mains

Baghali Polo with Lamb Shank \$34

Slow cooked lamb shank in saffron and spices, served with basmati rice infused with dill, broad beans and saffron

Zereshk Polo with Chicken \$30

Slow cooked chicken maryland with saffron, lime and spices, served with basmati rice topped with zereshk (barberries)

Shirin Polo with Meatballs \$29

Lamb meatballs with basmati rice, mixed with orange peel, almonds, carrot, saffron & cinnamon, garnished with crushed pistachio

Khoroshths (Curries/Stews)

(all served with aromatic basmati rice)

Ghorme Sabzi \$29

Slow cooked diced lamb with fresh green herbs, dried lime, kidney beans and saffron

Gheimh Bademjan \$28

Slow cooked diced lamb with yellow split peas and dried lime in a saffron tomato sauce, topped with fried baby eggplant

Gharch (V) \$24

Mushroom, potato, yellow split peas and cumin in a saffron tomato sauce

Karafs (V) \$23

Sautéed celery with potato, garlic, mint, parsley and lime

Lubia Sabz (V) \$24

Green bean, potato, lime and carrot in a spicy saffron tomato sauce

Sweet & Spicy Chicken \$26

Diced chicken with carrot, potato and prunes in a spicy saffron tomato sauce

Chilli Prawn \$29

Prawns, mushrooms, potato, garlic and chilli in a spicy saffron tomato sauce

Fesenjoon \$30

Shredded chicken, walnuts and saffron in a pomegranate sauce garnished with pomegranate seeds

Desserts

Akbar Mashti \$14

Homemade ice cream flavoured with rosewater, saffron and pistachios. Topped with pashmak (Persian cotton candy)

Extra scoop \$4

Sholeh Zard \$12

Rice pudding, flavoured with saffron, rosewater and cinnamon. Garnished with almonds and pistachio. Served warm

Sweets Tasting Plate \$14

5 pieces of traditional sweets, topped with pashmak (Persian cotton candy)

Baklava 3 For \$9

Filo pastry filled with walnuts and soaked with honey syrup, topped with pistachios

Chocolate Lava Cake \$15

Served with vanilla ice cream

Sticky Date Pudding \$15

Served with vanilla ice cream

Persian Pavlova \$19

Scoop of Akbar Mashti ice cream on meringue nest, topped with sour cherry jam, finished with pashmak (Persian cotton candy) and crushed pistachios

Dessert Wines

Vasse Felix Cane Cut Semillon \$9/glass

Mouth-watering acidity cleanses from the mid palate through to a long fine and slightly spiced finish. A delicious tang of boiled orange

Bleasdale Vineyards "The Wise One" Fortified Verdelho \$9/glass

This rich and luscious dessert wine has flavours of figs, marmalade and dried apricots

Beverages

Please see wine menu for all alcohol beverages including cocktails. Mocktails can be prepared upon request

Sekanjebin

Homemade Persian sweet and sour mint drink

Glass \$5/Jug \$14

Doogh

Traditional Thick yoghurt drink with mint

Sparkling or Still

Glass \$6/jug \$16

Soft Drinks

Coke, Diet Coke, Coke No Sugar, Sprite, Fanta, Lift

Glass \$5.2/jug \$15

Fruit Juice

Apple, Orange, Pineapple, Pomegranate

Glass \$5.8

Sparkling Water/Still Water

San Pellegrino Italian

250ml \$4.8/750ml \$14

Lemon Lime Bitters/Ginger Beer

Glass \$5.5/Jug \$16

Iced Teas

Peach, Lemon, Mango

Glass \$5.5

Tea/Coffee

Flat White, Cappuccino, Latte, Mocha, Chai Latte \$5.20

Long Black, Espresso, Macchiato, Piccolo Latte \$5.20

Persian, Earl Grey, English Breakfast, Green, Peppermint \$6.50

Syrups (Caramel, Hazelnut or Vanilla) \$1.0

Soy/Almond/Oat Milk \$1.0

Kids Menu

Nuggets & Chips \$14

Joojeh Skewer with Chips or Rice \$14

Koobideh Skewer With Chips or Rice \$14

Fish & Chips \$14



We welcome you to

ANAIS

Anais is derived from the name of the ancient Persian Goddess of love.

Through the passing down of family recipes, Chef Henry and the team would like to embark you on a journey of modern Persian cuisine. Known worldwide on YouTube as Henrys HowTos with over 500,000 followers and over 60,000,000 video views.

Please advise our staff if you have any specific dietary requirements. For all large groups, please feel free to ask your server for our banquet options.

We have a zero-tolerance policy to ensure all staff are treated with respect. Anyone abusing members of staff in any way will be asked to leave.

Tadevosian Family

*All prices inclusive of GST
1.67% surcharge for all EFTPOS transactions
Corkage \$4.5/person – BYO Wine Only*



#AnaisTasteofPersia #HenrysHowTos

