

# Menu

## PATOUGH

### Breakfast

**1. Plain Scrambled Eggs**\_\_\_\_\_7,50€  
3x scrambled eggs

**2. Cheese Scrambled Eggs**\_\_\_\_\_9,00€  
3x scrambled eggs mixed with cheese

**3. Farmer's Breakfast**\_\_\_\_\_10,50€  
3x scrambled eggs, fried potatoes

**4. Menemen**\_\_\_\_\_10,50€  
3x scrambled eggs, tomatoes,  
onions, spices

**5. Bacon Scrambled Eggs**\_\_\_\_\_10,00€  
3x scrambled eggs, bacon

**6. Iranian Platter**\_\_\_\_\_10,50€  
1x fried egg, cheese slices, olives,  
tahini, sausage, cream,  
honey, jam, butter, dates

**7. Patogh-Omelette**\_\_\_\_\_10,50€  
3x scrambled eggs, fried onions,  
olives, feta cheese, tomatoes

### Persian Weekly Menu

All dishes include a side salad and yogurt

**Tuesday: Ghorme Sabzi** with rice\_\_\_\_13€

A classic Persian herb stew with lamb,  
beans, and dried lime, served with rice.

**Wednesday:**\_\_\_\_\_13€

**Tahchin-e Zaferani ba Morgh**

Persian saffron rice cake layered with  
tender chicken breast.

**Thursday: Zerezhk Polo Ba Morgh**\_\_\_\_13€

Saffron rice with barberries and tender  
chicken.

**Friday: Gheymeh** with rice\_\_\_\_\_13€

Traditional Persian yellow split pea stew  
with tender meat and dried lime, served  
with rice.

**Saturday: Lubia Polo**\_\_\_\_\_13€

Persian rice with green beans and  
minced meat.

**Available Daily:**\_\_\_\_\_9,50€

**Ashe Sabzi Shirazi**

Homemade Persian herb soup with fresh  
herbs, beans, and legumes.



### Sharbat Refreshing Drinks

**Desert Gold Sharbat**\_\_\_\_\_5,50€  
Refreshing Persian drink with kākuti  
seeds and saffron.

**Saffron Breeze**\_\_\_\_\_5,50€  
cooling saffron drink with basil seeds.

### Milkshakes

**Persian Sunrise**\_\_\_\_\_6,50€  
Fresh carrot juice blended  
with Persian ice cream.

**Date & Banana Delight**\_\_\_\_\_6,50€  
banana and date milkshake.

**Melon Shake**\_\_\_\_\_6,50€  
honeydew melon milkshake.

### Iced Drinks

**Iced Matcha**\_\_\_\_\_6,50€

**Iced Latte**\_\_\_\_\_5,50€