



As we say in Iran

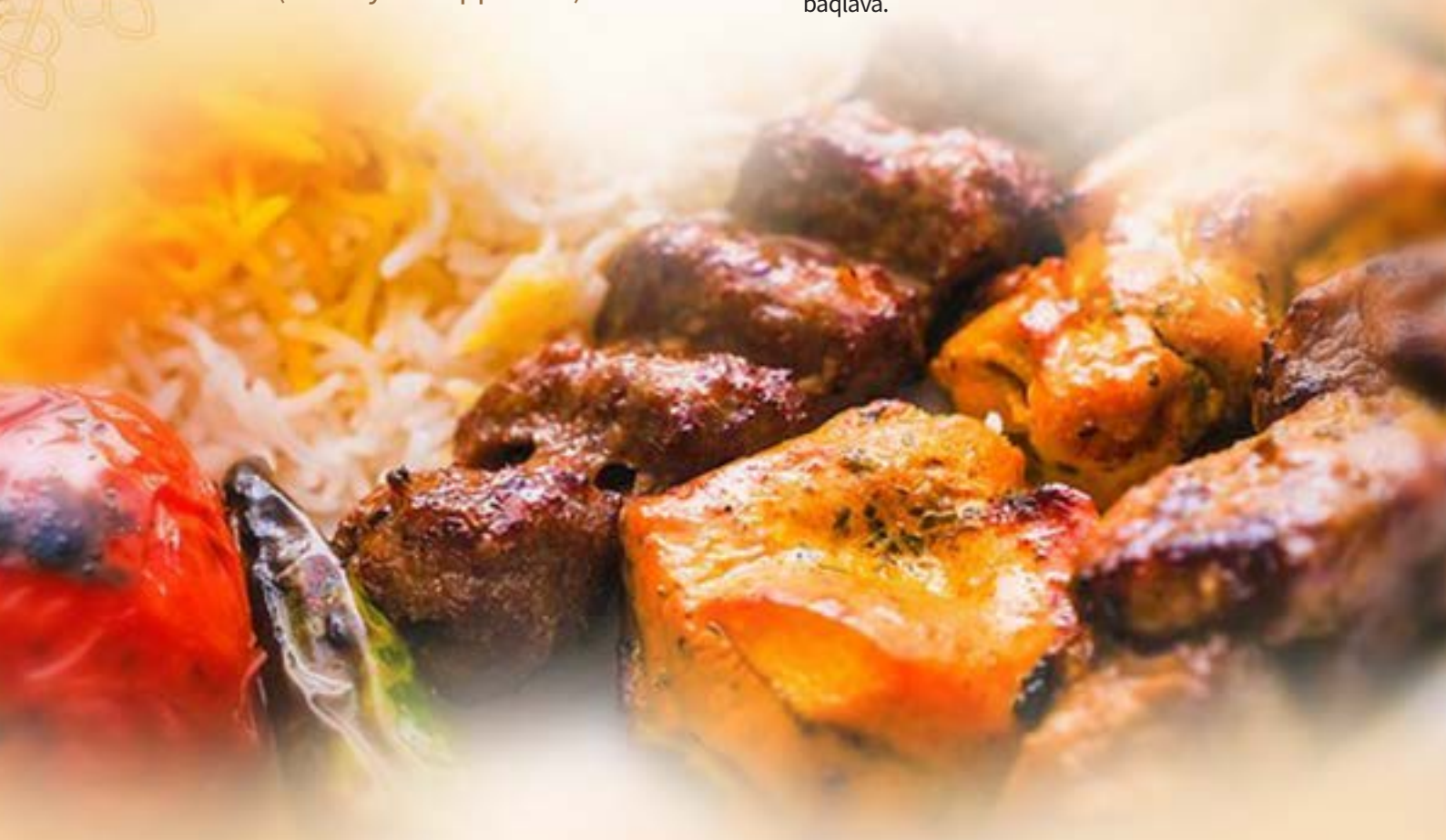
Kosh bashid!

(I wish you happiness!)

Established in 2014 Farah Restaurant is a family-owned business located in the inner city suburb of Spring Hill. Over this time Farrah has become one the most popular authentic Persian restaurants in Brisbane. Owners Ali and Fereshteh are honoured to share the classical culture of Iran with you, presenting its delicious traditional food with renowned Persian hospitality.

Farah means *happiness*

Our main goal is to bring you joy and happiness while you are here. Ali, the chef and the co-owner of FARAH, puts all his passion into creating an authentic menu for you to enjoy. One of the most popular meals in Iran is kebab, marinated chicken or lamb prepared with special Persian spices. Other popular dishes are slow-cooked lamb shank and traditional lamb and vegetarian stews. No Persian meal would be complete without traditional dips, marinated olives and Persian yoghurt drink. For dessert try a decadent saffron ice cream or fragrant Persian tea and baqlava.



Starters

Please note: All breads served contain gluten. Kindly let the staff know if you have any food allergies.

- Persian Taftoon Bread** 3
- Toast Turkish Bread** 4.5
- Pickles** each 4
GREEN CHILLI / GARLIC /
EGGPLANT / LITEH / CUCUMBER
- Mix of 4 Pickles** 14

- Zeytoon Parvardeh**
PERSIAN MARINATED OLIVES
Olives, walnut, garlic, fresh
herbs and pomegranate
tapenade
S 10 / L 18

- Mix of Olives**
Marinated in extra virgin olive
oil, chilli, herbs and feta cheese
on the top
S 12 / L 19

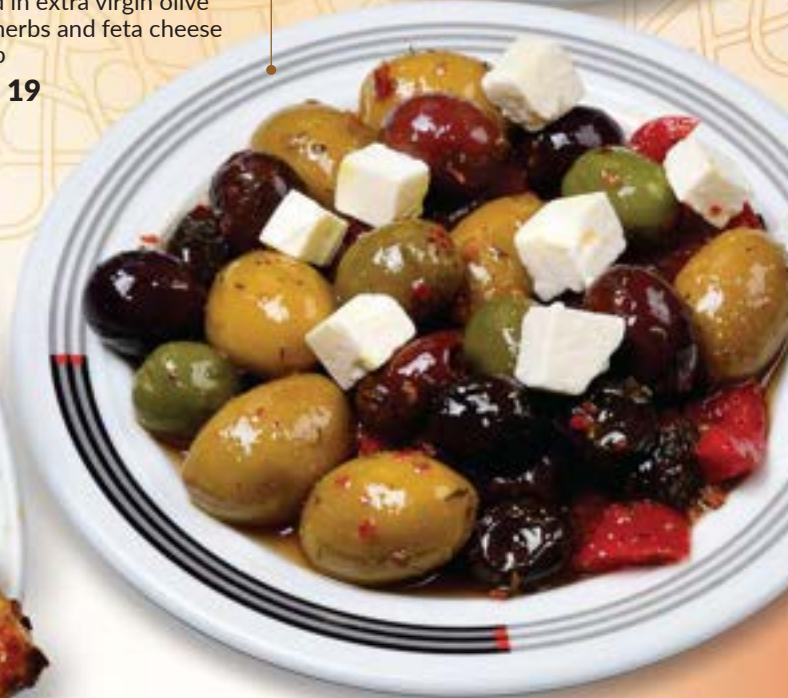
- Chicken Wings Kebab**
4 pcs 11

- Hot Chips**
S 7 / L 12

Soup

- Soup of
the Day**
8

- Ash JO**
Type of thick soup,
combination of slow
cooked barley, beans,
chickpeas, onions and
lamb meat
S 10 / L 18



Dips

- Dips are served with Lebanese & Persian bread.
- Vegan option available

Mirza Ghasemi •

SMOKED EGGPLANT DIP

Persian appetizer made of smoked eggplant, egg, tomato, garlic and pepper

S 12 / L 20

Chekideh Mast Moosir

Very strained creamy Persian style yogurt with Persian shallot and dry mint

S 9 / L 17

Mast o Khiar

YOGURT DIP

Dip made of yogurt, cucumber and mint

10

Mast Moosir

SHALLOT YOGURT DIP

Persian style yogurt with Persian shallot

10

Plain Yogurt

8

Hummus •

Middle-Eastern dip made of chickpeas, tahini, garlic and olive oil

10

Kashk Bademjan •

EGGPLANT DIP

Persian appetizer made of eggplant, onion, garlic, herbs and Kashk which is a type of yogurt whey & pepper

S 13 / L 22

Four Dips

Hummus, Mirza Ghasemi, Kashk Bademjan and Mast o Khiar or one dip of the day. Served with Lebanese & Persian bread

30



Salads

Garden Salad

Lettuce, tomato, red cabbage, cucumber and fresh salad mix leaf served with homemade salad dressing and extra virgin olive oil

14

Salad Shirazi

Small dices of cucumber, tomato and onion with fresh lemon juice taste

S 7 / L 14

Farah Salad (FOR 2 TO 3 PPL)

Red and green lettuce, cucumber, cherry tomato, baby corn, carrot, baby spinach, olives and feta cheese served with homemade salad dressing and extra virgin olive oil

29



Kids Menu & Light Meals

Koobideh with Bread ●

22

One skewer of mince lamb shoulder, served with Lebanese bread, grilled tomato and lemon

Lamb Kebab Wrap ●

20

One skewer of lamb mince kebab, lettuce, tomato, cheese and your choice of sauce, wrapped with Lebanese bread

Chicken Kebab Wrap ●

20

One skewer of chicken thigh fillet, lettuce, tomato, cheese and your choice of sauce, wrapped with Lebanese bread

Joojeh Chicken Dish ●

24

One skewer of chicken thigh fillet, served with small rice and small garden salad

Chenjeh Lamb Dish ●

26

One skewer of open fire grilled lamb fillet, served with small rice and small garden salad

Koobideh Lamb Dish ●

24

One skewer of mince lamb shoulder, served with small rice and small garden salad

Choice of sauce for wraps

TOMATO / HOT CHILLI / GARLIC / SWEET CHILLI / GARLIC AIOLI / BARBEQUE / GARLIC CHIPOTLE

Extra Koobideh Skewer ●

13.0

Extra Joojeh Skewer ●

13.5

Plates to Share

Kings Plate (FOR 4 TO 5 PPL) ●● 185

Koobideh lamb mince (four skewers), chicken Joojeh, lamb Chenjeh and chicken wings (two skewers of each), served with saffron rice, large hot chips, Farah garden salad, grilled green chilli and tomato, lemon and four dips as starter with bread



Mazze Plate (FOR 2) ●● 88

Lamb Koobideh, chicken Joojeh and lamb Chenjeh (one skewer of each), chicken shawarma, lamb shawarma, served with saffron rice, garden salad, grilled tomato, grilled green chilli, hummus, yogurt dip and bread to start

FARAH Mix (FOR 2) ●● 85

Lamb Koobideh, chicken Joojeh and lamb Chenjeh (one skewer of each), four pieces of chicken wings, two pieces of lamb cutlet, served with saffron rice, garden salad, grilled tomato, grilled green chilli, hummus, yogurt dip and bread to start

Choose your favourite sauce (1) with your share plate

TOMATO / HOT CHILLI / GARLIC / SWEET CHILLI / GARLIC AIOLI /
GARLIC YOGURT / BARBEQUE / GREEN HERB CHILLI / GARLIC CHIPOTLE



Mirza Ghasemi ●● 27

SMOKED EGGPLANT DISH

Persian dish made of eggplant, egg, garlic and tomato served with saffron rice, side garden salad and Lebanese bread

Vegetarian

Vegetarian Ghormeh Sabzi ●● 28

A tasty combination of chopped herbs with red beans, dried lime and Persian spices served with saffron rice and a side garden salad

Kashk Bademjan EGGPLANT DISH ●● 29

Persian dish made of eggplant, onion, garlic, herbs and kashk which is a type of yogurt whey served with saffron rice, side garden salad and Lebanese bread

- Gluten-Free ● Vegan option available
- All breads served contain gluten. Kindly let the staff know if you have any food allergies.

Main Traditional Kebab Dishes

Vaziri Kebab • 36

One skewer of chicken Joojeh + one skewer of lamb Koobideh, served with saffron rice, side salad and grilled tomato



Chenjeh • 39

Two skewers of open fire grilled lamb backstrap fillet, served with saffron rice, side salad and grilled tomato



Shishlik • 46

Four pieces of lamb cutlet served with saffron rice, side salad and grilled tomato



Chicken Wings & Chips • 30

Eight pieces of spicy saffron chicken wings, served with hot chips & tomato sauce or saffron rice, side salad and grilled tomato



Koobideh • 35

Two skewers of open fire grilled lamb shoulder mince, served with saffron rice, side salad and grilled tomato



Soltani • 52

One skewer of beef eye fillet Barg + one skewer of lamb Koobideh served with saffron rice, side salad and grilled tomato

Hot & Spicy Option + \$3

ANY OF THE KEBAB DISHES CAN BE COOKED HOT & SPICY

Rice Options

RICE & SALAD (default serving)
FULL RICE
(Plain or Green Dill Rice)
FULL SALAD

Sauce Options / \$2 each

TOMATO / HOT CHILLI / GARLIC /
SWEET CHILLI / GARLIC AIOLI /
GARLIC YOGURT /
BARBEQUE / GREEN HERB CHILLI /
GARLIC CHIPOTLE

Mix Kebab • 50

One skewer lamb Koobideh plus one skewer chicken Joojeh plus one skewer lamb Chenjeh
Served with saffron rice, side salad, grilled tomato and green chilli



Joojeh • 36

Two skewers of open fire grilled saffron marinated chicken thigh fillet, served with saffron rice, side salad and grilled tomato



Momtaz Kebab • 36

One skewer of open fire lamb fillet + one skewer of lamb Koobideh served with saffron rice, side salad and grilled tomato

• Gluten-Free

Rice Options RICE & SALAD (default serving) / FULL RICE (Plain or Green Dill Rice) / FULL SALAD

Main Traditional Kebab Dishes



Jookeh Torsh Kebab • 39

Two skewers of open fire grilled chicken thigh fillet, marinated in pomegranate paste, crushed walnuts and fresh herbs, served with saffron rice, side salad and grilled tomato



Chenjeh Torsh Kebab • 40

Two skewers of open fire grilled lamb backstrap fillet, marinated in pomegranate paste, crushed walnuts and fresh herbs, served with saffron rice, side salad and grilled tomato



Lamb Fillet Kebab • 45

Two skewers of open fire grilled tender lamb fillet, marinated in saffron, fresh lemon juice and herbs, served with saffron rice, side salad and grilled tomato



Bakhtiari • 37

One skewer of lamb Chenjeh + one skewer of chicken Jookeh served with saffron rice, side salad and grilled tomato



Barg • 42

One skewer of marinated lamb or beef eye fillet tenderloin cooked over open fire, served with saffron rice, side salad and grilled tomato



Bonab • 42

One big skewer of open fire grilled lamb mince with special taste of saffron, served with saffron rice, side salad, grilled tomato and grilled green chilli



Ghafghazi Kebab • 40

One skewer of combined open fire grilled saffron marinated chicken breast and beef eye fillet served with saffron rice, side salad and grilled tomato



Maasti Joojeh Kebab (LAARI) • 38

One skewer of open fire grilled yoghurt marinated chicken thigh fillet, served with saffron rice, side salad and grilled tomato



Loghmeh Joojeh Kebab • 36

One skewer of open fire grilled saffron marinated chicken breast fillet served with saffron rice, side salad and grilled tomato

Hot & Spicy Option + \$3

ANY OF THE KEBAB DISHES CAN BE COOKED HOT & SPICY

Rice Options

RICE & SALAD (default serving)
FULL RICE
(Plain or Green Dill Rice)
FULL SALAD

Sauce Options / \$2 each

TOMATO / HOT CHILLI / GARLIC / SWEET CHILLI / GARLIC AIOLI / GARLIC YOGURT / BARBEQUE / GREEN HERB CHILLI / GARLIC CHIPOTLE

Specials

Sabzi Polo & Mahicheh • 39

LAMB SHANK

Slow cooked lamb shank, served with special green dill rice and a side salad



Chelo Gardan • 39

LAMB NECK

Slow cooked whole lamb neck in special Persian spices and chopped fresh herbs, served with green dill rice and a side garden salad



Ghormeh Sabzi • 34

Persian dish of a tasty combination of lean lamb and chopped herbs with red beans, dried lime and spices, served with saffron rice and a side garden salad



Khoresht Fesenjoon • 35

Traditional Persian stew, made of slow cooked lamb or chicken (by your choice) in a rich sour and sweet pure sauce of pomegranate and crushed walnut, served with saffron rice and a side garden salad



Gheymeh Bademjan • 34

Split yellow peas, pan fried eggplants and finely diced lamb stew, cooked slowly to perfection and served with a bed of saffron rice and a side garden salad





Chicken Shawerma • 37

Open fire cooked chicken thigh fillet pieces, marinated in olive oil and spices, served with saffron rice and a side garden salad



Sabzi Polo Mahi FISH OF THE DAY •

Whole Fish 40 / Half Fish 30

Fresh fish of the day marinated in lemon juice, olive oil, garlic, salt pepper and special herbs served with green dill rice and a side garden salad



Zerehkh Polo • 35

Persian dish of slow cooked tender chicken maryland, served with saffron rice and Persian barberries and a side garden salad



Lamb Shawerma • 39

Open fire cooked lamb fillet pieces, marinated in olive oil and spices, served with saffron rice and a side garden salad



• Gluten-Free



Sides & Extras

LAMB

Koobideh Skewer ● 13

Lamb shoulder mince kebab

Shishlik Skewer ● 35

Four pieces of lamb cutlet kebab

Bonab Skewer ● 33

Special saffron marinated lamb shoulder mince kebab

Chenjeh Skewer ● 15.5

Marinated lamb fillet pieces kebab

Barg Skewer ● 33

Marinated lamb or beef tenderloin kebab

Tender Lamb Fillet Skewer 18

Ghafghazi Skewer ● 32

marinated chicken breast and beef eye fillet

CHICKEN

Joojeh Skewer ● 13.5

Marinated chicken pieces with saffron

Chicken Wings Skewer ● 11

Four pieces of spicy marinated chicken wings

Maasti Joojeh Skewer ● 29

Yogurt marinated chicken thigh fillet

Loghme Joojeh Skewer ● 28

Saffron marinated chicken breast fillet

VEGETABLES

Pickles each 4

GREEN CHILLI / GARLIC / EGGPLANT / LITEH / CUCUMBER

Grilled Green Chili Pepper 1

Grilled Tomato 1

BREAD

Turkish Bread ● 4.5

Lebanese Bread ● 1.5

Persian Taftoon Bread ● 3

SAUCE

Sauce each 2

TOMATO / HOT CHILLI / GARLIC / SWEET CHILLI / GARLIC AIOLI / GARLIC YOGURT / BARBEQUE / GREEN HERB CHILLI / GARLIC CHIPOTLE

Farah Pomegranate Sauce 4

Mix of pomegranate, walnuts and fresh herbs

RICE

Plain Rice S 6 / L 10

Green Dill Rice S 6 / L 10

Hot Chips S 7 / L 12

Zereshk (Barberry) 6

Beverages

FRUIT JUICES FRESH SEASONAL

Orange Juice	7
Carrot Juice	7
Watermelon Juice	7
Apple Juice	7

SOFT DRINKS

**Traditional Persian
Doogh Yogurt Drink** glass 5 / jug 17

Ayran Yogurt Drink 500ml 6

Can of Soft Drink 5
Coke, Pepsi, Solo, Sprite, Fanta

Bundaberg NON-ALCOHOLIC
Lemon, Lime & Bitters 7
Passionfruit 7
Ginger Beer 7
Diet Ginger Beer 7

Barbican or Delester 6
NON-ALCOHOLIC BEER
classic, apple, pineapple, lemon, pomegranate

Holsten NON-ALCOHOLIC BEER (Germany) 7

Spring Mineral Water 600ml 3

San Pellegrino 500ml 6 / 750ml 10
BOTTLED SPARKLING WATER

BYO

BYO (Wine Only) Corkage Fee
Per bottle 9

BYO Cake Service Fee
Per person 2



Banquets

Minimum of four (4) people to share
Vegetarian & vegan options are available

GOLD Banquet

\$84 per person / \$44 per kid (5 to 10 years)

- STARTERS:** Persian dips (4 dips)
Farah Garden Salad
Salad Shirazi
Mix of Olives
Mix of Pickles
- MAINS:** Mixed Kebab Platter
Ghormeh Sabzi
Gheymeh Bademjan or Fesenjoon
Lamb Shank & Sabzi Polo
- DESSERT:** Pot of Persian Tea
Baqlava
Combination of cold dessert
(Persian Ice Cream and Faloodeh)

SILVER Banquet

\$66 per person / \$36 per kid (5 to 10 years)

- STARTERS:** Persian Dips (4 dips)
Farah Garden Salad
- MAINS:** Mixed Kebab Platter
Ghormeh Sabzi or Gheymeh Bademjan
Lamb Shank & Sabzi Polo
- DESSERT:** Pot of Persian Tea
Baqlava

Desserts

Faloodeh & Persian Ice Cream 18

Faloodeh 12

Persian cold dessert consisting of thin vermicelli-sized noodles mixed in a semi-frozen syrup made from sugar and rose water that is similar to a sorbet

Traditional Persian Ice Cream S 9 / L 17

Saffron ice cream consisting of pistachio and frozen cream pieces



Heaven Mix (for 2) 25

Fresh combination of Persian saffron ice cream, sweet icy Faloodeh, one Persian Baqlava

Baqlava Ice Cream 12

Mix of Persian saffron ice cream and Persian Baqlava

Khorma Ardeh S 8 / L 14

Persian date, tahini, and coconut powder

Baqlava 5.5

A rich, sweet dessert pastry made of layers of filo filled with chopped nuts such as pistachios, spiced with cardamom and a rose water scented syrup



Coffee Log Cake 11

Espresso and coffee liqueur-soaked sponge sheets sandwiched with praline buttercream and bittersweet dark chocolate ganache

Add a scoop of ice cream
chocolate or vanilla ice cream +4
Persian saffron ice cream +5



Sholeh Zard 11

PERSIAN SAFFRON RICE PUDDING

Rich and aromatic saffron rice pudding, delicately infused with rosewater, finished with a sprinkle of cinnamon and topped with finely crushed almonds and pistachios



Chocolate Ice Cream 7

Vanilla Ice Cream 7

Carrot Juice & Ice Cream 13

Mix of carrot juice and traditional Persian ice cream

Apple Juice & Ice Cream 13

Mix of green apple juice and traditional Persian ice cream

Hot Drinks

Arabic Coffee S 5 / L 8

Pot of Persian Black Tea with Saffron 19

Seven Flavour Tea Pot 22

Fresh mint, cardamom, cinnamon, rose water, borage, lemon, saffron, served with Nabat

Large Pot of Tea 15

Choice of black tea / green tea / hibiscus tea / lemon tea / cardamom / cinnamon

Glass of Tea 3

Choice of black tea / green tea / hibiscus tea / lemon tea

