



NARENJ

FOOD





BREAKFAST

Available until 3PM

Skillet Eggs

All served sunny side up in a hot pan, topped with crispy potato croquettes (GF) & sourdough toast (NOT GF).

Gerdoo

GF|N 26

3 organic eggs on a bed of pomegranate & walnut chutney, topped with fried halloumi, pomegranate molasses and sesame seeds.

Torsh

GF|N 32

3 organic eggs on a bed of pomegranate & walnut chutney, topped with Persian minced beef Patties, fried halloumi, pomegranate molasses and sesame seeds.

Afsoon

GF|N 25

Grilled veggies tossed in Walnut chutney sauce topped with 3 organic eggs, fried halloumi, pomegranate molasses, olives and sesame seeds.

Halloumi Shakshouka

GF 26

3 organic eggs on a bed of fresh tomato chutney, topped with fried halloumi, pomegranate molasses and sesame seeds.

Brisket Shakshouka

GF 32

3 organic eggs on a bed of fresh tomato chutney, topped with fried halloumi, beef brisket, pomegranate molasses and sesame seeds.

Koobideh Shakshouka

GF 32

3 organic eggs on a bed of fresh tomato chutney, topped with persian beef Patty and sesame seeds.

Mirza Maro

GF 26

3 organic eggs on a bed of smoky charred aubergine mixed with fresh tomato chutney topped with sesame seeds.



N – Contains Nuts | GF – Gluten Free | V – Vegan



Tartines



Open-faced sourdough toast topped with a savoury combination and served with a side of house salad.

Truffe N 23

Mashed avocado with pistachio yogurt sauce, scrambled eggs with truffle paste, and fried halloumi.

L'Olive N 21

Persian olive tapenade, pistachio yogurt, scrambled eggs.

Aubergine V|N 21

Persian baba ghanoush, seared grilled veggies.

Paul N 24

Beef brisket, fried halloumi, pistachio yogurt.

Jooj N 24

Grilled saffron chicken breast, avocado mashed with pistachio yogurt sauce.

Egg Plates

Sherry GF|N 34

2 organic sunny side eggs with marinated zesty grilled salmon, and sesame seeds. Served with salad and potato croquettes.

Khorma GF|N 27

2 organic sunny side eggs with dates and walnuts. Served with a side of salad and potato croquettes.

Hamoudi N 30

2 organic scrambled eggs topped with chicken schnitzel and sesame seeds served with salad and potato croquettes.

Sweet

Mitzi N 27

Fluffy buttermilk oatmeal pancakes topped with dulce de leche, peach compote, pistachio and rose petals.

Home Sweet Home N 27

Croissant French toast style, topped with orange blossom jam, pistachio, rose petals and vanilla cream.





PLATES

Available All Day

Oakville's Koobideh

GF|N 32

Grilled Persian beef patty, on a bed of seared veggies tossed in Saffron sauce served with potato croquettes.

Tehran

GF|N 34

Bed of fresh tomato chutney topped with fried eggplant and served with jewelled rice with your choice of saffron grilled chicken or Persian beef patty.

Schnitzel

N 34

Chicken schnitzel on a bed of seared veggies tossed in saffron sauce served with potato croquettes.

Salmon

GF|N 38

Grilled zesty Salmon, served with Persian baba ganoush and blanched green beans.

Fesenjoon

GF|N 36

Bed of walnut & pomegranate chutney topped with blanched green beans and served with jewelled rice, with your choice of saffron grilled chicken or Persian beef patty.

Bademjoon

V|GF|N 30

Fried eggplant on a bed of walnut chutney topped with blanched green beans and served with jewelled rice.



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SALAD

House Salad **GF|N|V** 21

Mixed greens, lettuce, cucumbers on a bed of avocado mashed with mint vinaigrette.

Aubergine Salad **GF|N|V** 23

Blanched green beans, Fried eggplant on a bed of persian baba ganoush with jalapeño vinaigrette.

EXTRAS

Side Halloumi **GF** 18

Potato Croquettes **GF|V** 14

Olive Tapenade **N|GF** 10

Persian Baba Ghanoush **N|GF** 14

Blanched Green Beans **N|GF** 10

Side Grilled Salmon **GF** 21

Side Chicken Breast **GF** 16

Side Schnitzel 15

Side Brisket **GF** 15

Grilled veggies **GF** 10

Sourdough toast 4

