



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.

Torsch

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

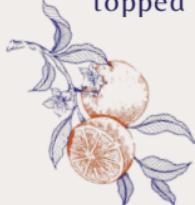
GF 32

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.

Truffle

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

