# namak

PERSIAN FLAVOR PASSPORT

MENU


دل به دل راه داره
There is telepathy between hearts




# namak

## WELCOME TO NAMAK!

Here you'll discover Persian cuisine and its exotic flavors
through reinvented recipes.
On the menu: black lime, saffron, cardamom, pomegranate...
In your plate as much as in your glass!

Don't hesitate to ask us for recommendations
if this is new to you.

@namak.paris

Prices are net, in euros, service included.

# PERSIAN COCKTAILS



WEEKEND & EVENING ONLY

## GIN TO ROSE — 11

*The ultimate floral cocktail: this Gin Tonic adds rose and hibiscus to its bouquet*

**Gin, tonic, rose, hibiscus, lemon**

## TI'PERSE — 10

*In the spirit of a Ti' Punch, with extra spice*

**Añejo rum, lime, cinnamon, cardamom**

## SHIRAZ MULE — 12

*The famous Mule with the "fruit of paradise": pomegranate, our take on the classic Mule*

**Vodka, lime, pomegranate, ginger beer, citrus zest**

## FLEUR D'ISPAHAN — 12,5

*A bartender's creation.*
*A creamy short drink with floral aromas.*

**Gin, orange blossom, elderflower, lemon**

## COCKTAIL OF THE MOMENT

*Depending on the bartender's mood!*

# MOCKTAILS

ALCOHOL-FREE

Always crafted by our beloved bartender,
**weekends and evenings only.**

## TO' ROSE — 7

*One of our signature cocktails deserves its alcohol-free twin*

Tonic, rose, hibiscus, lime

## LE GRAND ORIENT — 7,5

*A subtle mocktail where bitterness takes the lead. For those who want to try something different!*

Pistachio extract, orange blossom, sparkling water

## LE GRIOTTE / L'ALBALOO — 7

*Ginger paired with albaloo, the sour cherry widely used in Iran — in savory dishes, sweets and drinks alike*

Ginger beer, sour cherry, lemon, ginger

## MOCKTAIL OF THE MOMENT!



# Drinks

## BEER

| | |
|---|---|
| Lager of the moment | 6.5 |
| Cyrus Saffron Beer | 8.5 |
| Alcohol-free Saffron Beer | 8.5 |

## SOFT DRINKS

**CLASSICS**

| | |
|---|---|
| Still water, Thonon 75cl | 5.5 |
| Sparkling water, Vals 75cl | 5.5 |
| Coca-Cola / Coca-Cola Zero 33cl | 3.5 |

**SPECIALTIES**

Homemade Saffron Iced Tea 33cl — 4.5

*Tea is a pillar of Iranian culture. Here, black tea is brewed hot to draw out its aroma, then saffron and cardamom are infused cold to keep a subtle flavor and limit bitterness.*

Dough 33cl — 4

*A refreshing Iranian classic: a fizzy, salted fermented yogurt drink flavored with mint. A cousin of Turkish Ayran, Dough is often enjoyed to help digest rich dishes.*

## HOT DRINKS

Iranian-style Black Tea with Cardamom — 4.5

*A true social ritual for Iranians. Free refills!*

| | |
|---|---|
| Espresso, Americano (+1€ with cardamom) | 2.5 |
| Double Espresso (+1€ with cardamom) | 3.5 |



# WINES & DIGESTIFS

*Ready to go all the way? Ask for our list of Armenian and French wines and digestifs!*





# Starters نمک

## MAZZEH

Mazzeh (not to be confused with mezze!) is what we call starters here at Namak.

All our Mazzeh are served with barbari bread.

### GREEN FETA 9

*The power of feta, the roundness of pistachio and the freshness of tarragon — our favorite mazzeh*

**Feta, pistachio, tarragon, Sichuan pepper**

### NAMAK HUMMUS 7.5

*There's no real hummus in Iran. And yet, with black lime and peanuts, is this really hummus?*

**Chickpeas, homemade peanut butter, black lime, garlic, olive oil, spices**

### MIRZA (v, vegan option) 8.5

*Smoky eggplant caviar, tomato, garlic and herbs, finished with a perfectly soft egg. (Tahini instead of egg on request)*

**Eggplant, tomato, soft-cooked egg, marinated vegetables, walnuts, olive oil**

### HALLOUMI STICKS 9.5

*Halloumi served like a spring roll: with lettuce, mint, and our secret little sauce*

**Halloumi cheese, lettuce, mint, rose/pomegranate sauce**




## SAFFRON KEBAB 12.5

*Well-marinated chicken, extra juicy and deliciously saffron-scented. Served with Torshi (Iranian pickled vegetables), sabzi (fresh herbs), homemade sauces and warm bread*

**Boneless chicken thigh, yogurt, black lime, saffron, sumac.**
**Add crispy rice or rice of the moment +4.5€**

## MAZZEH OF THE MOMENT

**Ask about it!**

*(regularly refreshed with the seasons and the chef's inspiration)*

**vegetarian / vegan**



# Mains نمک

**GHORMEH SABZI** 19

*Iran's national dish: melt-in-the-mouth lamb slow-cooked overnight in an herb sauce where fenugreek and black lime reign supreme*

**Lamb shoulder, fresh herbs, black lime, red kidney beans**

**OR NOIR** 18

*Our best-seller: ultra-tender chicken simmered for hours in a walnut and pomegranate paste. The very definition of flavor-packed.*

**Boneless chicken thigh, walnuts, pomegranate, onion**

**MIRZA (v, vegan option)** 14.5

*Smoky eggplant caviar, tomato, garlic and herbs, finished with a perfectly soft egg. Served with crispy rice or our rice of the moment. (Tahini on request)*

**Eggplant, tomato, soft-cooked egg, marinated vegetables, walnuts, olive oil**

**GOÛTE MOI ÇA (v, vegan)** 15

*Our vegetarian take on Ghormeh Sabzi, lightly spiced, with firm mushrooms for extra bite*

**Fresh herbs, mushrooms, black lime, red kidney beans, smoked chili (mild)**

*All our mains are served with our fragrant rice of the moment (Polo) or a crispy spiced rice cake (Tahchin)*

# DESSERTS

## (HOMEMADE!)

*To end things sweetly — why not pair your dessert with a hot drink or a digestif?*

### IRINA'S PISTACHIO FLAN 8

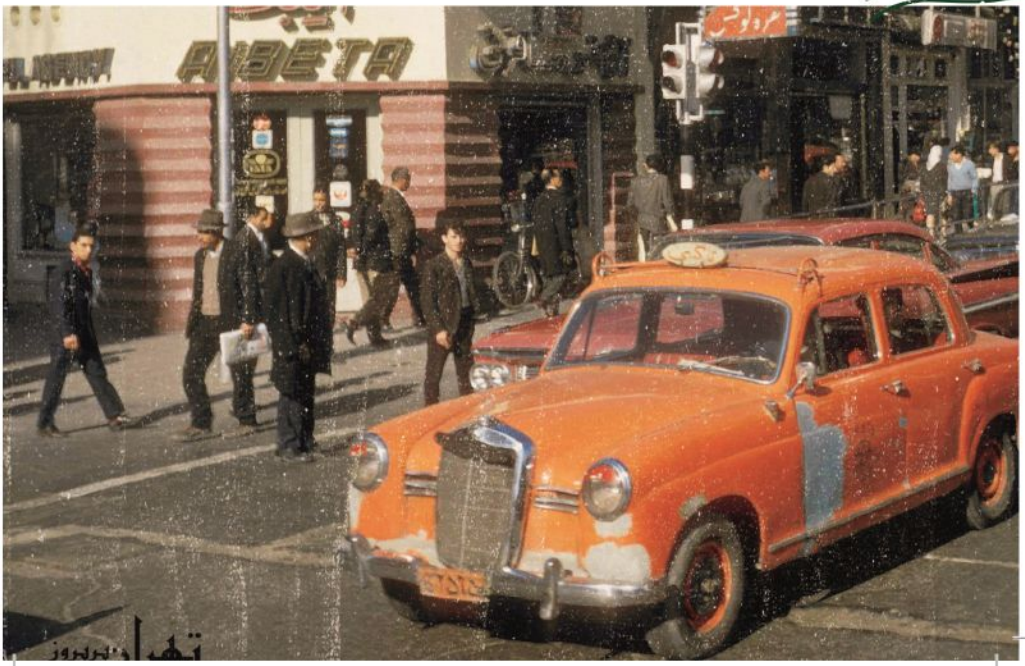
*THE restaurant's signature dessert, created by Irina. Don't come too late — limited quantities!*

### SAFFRON BASTANI ICE CREAM 6.5

*As the weather warms up, ice cream returns with this great Iranian classic. A rich ice cream flavored with saffron and rose, sprinkled with pistachio shards.*

### SHOLEH ZAARD 7

*A saffron overload! A traditional Iranian dessert similar to rice pudding, flavored with rose and the famous "red gold".*



@namak.paris

In Persian, someone full of flavor (meaning: interesting, funny...)
is said to be “salty” (bâ namak — با نمک)! Ahhh ;)