

# Drinks

## House Specialty Drinks 5

### Special Persian Brewed Tea

Bottomless cup of house-blend signature black tea infused with cardamom and rose petals

### Tehran Fog Latte

Our house blend tea brewed with Persian spices, steamed with milk and sweetened with rose water syrup

### Turkish Coffee

This is a lightly sweetened, dense, small potent cup of coffee made with finely ground spiced coffee grounds imported from Turkey.

## Coffee & Hot Chocolate

(please add \$2 for additional shot of espresso)

<b>Espresso</b>	<b>2.5</b>
<b>Americano</b>	<b>3</b>
<b>Cappuccino</b>	<b>3.5</b>
<b>Latte</b>	<b>4</b>
<b>Mochaccino</b> (white/milk/dark)	<b>5</b>
<b>Hot Chocolate</b>	<b>4</b>

(white/milk/dark)

A rich thick drinking chocolate exclusively for Botté from Italy

## Cold Drinks 4

### House Real Brewed Iced Tea

Custom sweetened

*please ask for featured selection*

### DRY Soda

(low-cal carbonated bottled drinks)

*See display for flavours*

### Barbican Malt

(bottled flavoured non-alcoholic beers)

*See display for flavours*

## Herbal Tea Infusions 5

*(in order of none to moderate caffeine)*

### Pacific Coast Mint

Organic Peppermint, Organic Spearmint

### Sweet Apple Chamomile

Apple bits, chamomile blossoms, cinnamon bits, natural flavoring

### Pineapple Lemonade

Apple bits, pineapple bits, ginger bits, lemon peel, lemongrass, natural flavoring, tartaric acid

### Peach n' Cream

Apple pieces, hibiscus, rosehips, orange peels, peach pieces, nettle leaves, blue mallow flowers, cornflowers, chamomile

### Chocolate Monkey

Organic rooibos, organic cacao nibs, organic apple bits, organic banana chips, pink peppercorn, chocolate, natural flavors

### Beet It

Beetroots, carrots, lemongrass, sage, rose hip, goji berries, mangos, pineapple, blueberries

### Jardin a la Francaise

Apple, hazelnut leaves, lavender blossoms, sunflower blossom, rosehip peel, rose petals, mallow blossoms, marigold blossoms, peppermint leaves

### Vitality

Ginseng, liquorice, peppermint, hibiscus, lemongrass, passion fruit, St. John's wort, lemon

### Blood Orange Oolong

Oolong tea, apple slices, pineapple bits, hibiscus, orange slices, chrysanthemum

### Lemon Lime Sage

Organic green tea, organic ginger root, organic lemongrass, organic lemon

### Raspberry Punch

Organic green tea, organic raspberry, organic hibiscus

### Berry Rose Slenderize

5 Years Aged Pu-Erh, green oolong tea, spearmint, peppermint, rose petals, pineapple cubes, apple pieces, freeze-dried apple pieces, hibiscus, freeze-dried yogurt granules, sultanas, elderberries, coconut chips, freeze-dried banana pieces, freeze-dried cherry pieces, whole raspberries, chickweed

## Food

***Persian culinary culture is deeply rooted in its rich agricultural identity. The central tenet of the cuisine is using fresh ingredients when in season, and in their preserved format during the off seasons. The influences are broad and shared among many countries of the region, extending all the way to the Mediterranean. Nooshe Jaan - may it be sustenance for your soul!***

### Light Food

#### Herb Kuku Wrap

**9.50**

Fresh herbs finely diced and cooked together with eggs, barberries and walnuts all wrapped up with a smoked eggplant yogurt sauce, dill pickles, radishes and homemade pickled cabbage served with a side of yogurt dip

#### Beef and Potato Kotlet Wrap

**9.50**

Ground beef and potato patty, laced with a zesty sundried tomato sauce, homemade pickled cabbage, pickles and crispy fried shallots served with a side of yogurt dip

#### Aush

**Sm 5 Lg 7**

Aush is a staple of Iranian and Afghan cuisine which is a braised vegetable and legume-based soup, There are infinite local variations of this dish to accommodate seasonal produce. **Ask your server to today's selection**

#### Bulgur Wheat Salad

**5**

Tomatoes, cucumber, mint, parsley and onions in a lemon, olive oil and tomato vinaigrette mixed with bulgur wheat. (gluten-free option available)

### Combo Special

**13**

Your choice of wrap with a small soup or small salad

### Mezze Platter Sm 10 Lg 20

These snacking platters are filled with Middle Eastern and Mediterranean influenced nibbles, to create either a light meal for one or a snack to share with a friend. Whether dipping the fresh vegetables into the lime hummus or eggplant and whey dip, or spreading the feta and walnut spread on the pita rolled up with the fresh herbs, enjoying the dried fruits, artichokes and

olives, there are several ways to enjoy this finger food.

\*\* Rice crackers available

### Desserts

#### Baklava

**5**

A delicate layering of phyllo dough, walnuts, cardamom with a rosewater syrup topped with pistachios

#### Saffron Rice Pudding

**5**

Rice cooked with sugar, almond slivers and the delicate flavour of saffron with a touch of rosewater makes this dessert a Persian favourite.

#### Cookie Plate

**5**

Your choice of 3 cookies from our selection

#### Saffron Pistachio Ice Cream

**5**

A delicious uniquely Persian ice cream experience. A vanilla based ice cream infused with saffron, pistachios and rose water.

#### Café Crema

**5**

A decadent coffee based frozen treat that is best described as a cross between a soft-serve ice cream and whipped mousse

#### Assorted Chocolate Bar Cakes **6.50**

**Imported from Montreal's Christopher Morel Chocolatier**

These decadent cakes are created with various layers of cake, mousse, wafers or biscuits and/or fruit jelly covered in chocolate and almonds.

\*See display for featured flavours

#### Assorted Round Mini Cakes

**6.50**

\*See display for featured flavours

#### Feature Selections

**3.25 - 5**

We like to change things up from time to time, so check our display case for something new off menu!