



Darwisch

Persian Cuisine & Wine

It is our pleasure to welcome you to Darwisch restaurant.

Since 1992, our family has taken great pride in bringing the fine art of Persian cuisine to life. Therefore, our dishes are prepared exclusively according to authentic Persian recipes.

The Persian cuisine is particularly rich in different herbs and spices, but deliberately avoids the dominance of any individual ingredient, so that each one remains uniquely perceptible.

It goes without saying that our exquisite selection of wines is harmoniously matched to the respective dishes.

We invite you to a liaison of fragrance and taste.

MORNINGDEW
&
ROSE PETAL

A Persian tale in three acts

ACT 1



❧ Before ❧

“I curse the night!“, pouted the dewdrop on the rose petal. It lay on the rose petals belly, with its head sideways, watching the horizon.

Aperitifs

Aperol Spritz ^{9,a,b,e,h,i} (Prosecco, Aperol, soda, orange)	7,5
LeMaRo ^{9,h,b,d,i} (Prosecco, Martini Bianco, soda, rose water, lemon, mint)	8
Sloe Gin & Tonic ^e	12
Henri Bardouin Distillateur de Provence	7
Campari ^{a,b,i} Soda/Orange	8,5
Martini Bianco ^h / Rosso ^{b,h}	6

Crémant & Prosecco

	<i>0,1 l</i>	<i>0,75 l</i>
Bouvet-Ladubay Saumur „Saphir“ Blanc Brut ⁹ (0,75 l bottle)	6	45
Bouvet-Ladubay Crémant de Loire Rosé Brut ⁹ (0,75 l bottle)	6	45
	<i>0,1 l</i>	<i>0,2 l</i>
Villa Sandi „Il Fresco“ Prosecco Spumante DOC Brut ⁹	5	9

Apéro

Chiar Schur ^c خيارشور	5
Small crunchy cucumbers (gherkins), marinated with garlic and various herbs and spices	
Spicy olives ^c زيتون	5,5
Pickled olives refined with Persian herbs	

Non-alcoholic beverages

Dough دوغ	5
Refreshing homemade drink made from yoghurt ³ mineral water and fresh mint (0,4 l)	
Carbonated or still water , regional (0,4 l)	4,5
Carbonated or still water , regional (0,7 l bottle)	7
Orange juice, apple juice, currant nectar (0,4 l)	6
Juice spritzer „Schorle“ (juice & mineral water) (0,4 l)	5
Coca-Cola ^{a,f} , light ^{a,b,d,f,g} , zero ^{a,b,d,f,g} (0,4 l)	4,5
Fanta ^{a,d,c} , Spezi ^{a,b,c,d,f,g} , Sprite ^{b,d,g} (0,4 l)	4,5
Thomas Henry Tonic ^e (0.2 l bottle)	3,5
Bitter Lemon ^{c,e} (0.2 l bottle)	3,5

Beer

Warsteiner, draught ¹ (0,3 l)	4
Warsteiner non-alcoholic ¹ (0,33 l)	4
Erdinger „Hefe Weizen“ ¹ (0,5 l)	5
Erdinger „Hefe Weizen“, dark ¹ (0,5 l)	5
Erdinger „Kristall Weizen“ ¹ (0,5 l)	5
Erdinger „Hefe Weizen“, non-alcoholic ¹ (0,5 l)	5
Radler ^{1,b,d,g} , beer with lemonade (0,4 l)	4,5

Hot starters

- Kaschk Bademjan** (*vegetarian*) کشک بادمجان 11
Fried and mashed aubergines and onions, served with mint, roasted garlic and whey³
- Mirsa Ghasemi** (*vegan*) میرزاقاسمی 13
Grilled and chopped aubergines, tomatoes and garlic, refined with a mixture of Persian spices
- Kadu Sorchkardeh** (*vegetarian*) کدو سرخ کرده 9
Fried zucchini with mint, garlic and fresh yoghurt³
- Sini Pischghasa** (*vegetarian*) سینی پیش غذا 24
Platter with a choice of cold and hot starters^{3,c}



Wine recommendation: Bodegas del Medievo „Cofrade“ Tinto Rioja

Soups

- Adassi** (*vegan*) عدسی 8
Persian-style organic lentil soup
- Ascherechte** (*vegetarian*) آش رشته 12
Stew made from pasta¹, chickpeas, white and red beans, lentils, spinach, onions, a special blend of herbs, garlic, mint and whey³
- Morgh Soup** سوپ مرغ 10
Fine chicken soup with noodles¹ and carrots, refined with onions and fresh parsley
- Djo Soup** سوپ جو 10
Creamy barley¹ soup with blended chicken, onions, carrots and a dash of cream³

ACT 2

A decorative illustration featuring a rose and a thistle. The rose is positioned at the bottom right, with its stem and leaves extending upwards and to the left. The thistle is positioned at the top left, with its stem and leaves extending downwards and to the right. The two plants are intertwined, with the rose stem passing behind the thistle stem. The illustration is rendered in a detailed, etched style.

❧ Therefore ❧

“I hate it!”

“Shh ...”, she soothed him.

“Without the night our love could never exist!”

“But it is so short, too short!

Only one night I can caress your skin.

Only one night I’m drunken by your scent.

What kind of life is it in which I can only love so short?”

asked the droplet during his last breaths,

while a new day dawned.

White wine by the glass

Schlossgut Janson Riesling QbA dry, Palatinate⁹	<i>0,1 l</i> 3,5	<i>0,2 l</i> 6,5
Fruity bouquet of yellow fruits, fine minerality, stimulating on the palate with perfectly balanced, ripe and agreeable acidity.		
Winery J. Bettenheimer Pinot Gris QbA dry, Rhine-Hesse⁹	4,5	8
Elegant Pinot Gris with a blend of crispy stone fruit, charming creaminess and a long finish.		
Ropiteau Les Plants Nobles Chardonnay VdF dry, France⁹	4	7
Classic Chardonnay in the Burgundian style. Seductive fragrance of fresh fruit and white flowers. Beautiful fullness, creamy texture, perfect balance of fruit and fine acidity.		

Red wine by the glass

Anciens Temps Cabernet & Syrah Pays d'Oc dry, France⁹	<i>0,1 l</i> 3,5	<i>0,2 l</i> 6,5
A fruity, spicy aroma of black cherry, dark berries and licorice on the nose, framed by vanilla, cinnamon and a little pepper. Full-bodied and elegant on the palate with soft tannins and a finish that leaves you wanting more.		
Ropiteau Les Plants Nobles Pinot Noir VdF dry, France⁹	4,5	8
Elegant Pinot Noir with aromas of red fruits. In the foreground are cherries and raspberries, backed with moderate spiciness. Very easy to drink on the palate with silky tannins, lots of fruit and a fresh finish.		
Bodegas del Medievo „Cofrade“ Tinto Rioja, Spain⁹	3,5	6
The fruity bouquet reveals aromas reminiscent of wild berries, prunes, roasted chocolate beans and some cinnamon blossom. A rather fruity, easy-drinking Rioja, surprisingly light in alcohol, a velvety tannin structure and moderate acidity make this young entry-level Rioja particularly pleasant to drink.		





White wine by the bottle

- 0,75 l
- Winery Philipp Kuhn Pinot Blanc Tradition VDP.estate wine, Palatinate⁹** **30**
- Wonderful mineral notes combine with a subtle, fine Burgundy fruit: Fresh pear, walnut, dried apple and a hint of sweet melon on the finish. A perfect blend with a mild yet fresh acidity and maximum elegance.
- Winery Meßmer Pinot Gris VDP.estate wine, Palatinate⁹** **28**
- The aroma of Pinot Gris is characterized by ripe yellow fruits such as pear, quince and lemon, coated with a deep minerality. Very round and melting on the palate with a restrained yet fresh acidity.
- Domaine des Raillères Muscadet „Sur Lie“ Sèvre et Maine AOC dry, Loire⁹** **25**
- With a little swirling and aeration, fresh lemon, some crisp pear and green apple become apparent. This Muscadet is of noble clarity and appears slender and cool on the palate. The zesty acidity and bâtonnage give the wine the necessary power.

Red wine by the bottle

- 0,75 l
- Pietra Pura „Mandus“ Primitivo di Manduria DOC dry, Apulien⁹** **36**
- Dark cherry red in color. The nose reveals intense fruity notes of sour cherry and cassis. The fragrance a slightly roasted note. The taste is characterized by sweetish tannins and a harmoniously integrated vanilla note. Overall very soft with subtle woody notes.
- Domaine Fond Crôze „Cuvée Confidence“ Grenache & Syrah AOC dry, Rhône⁹** **30**
- Bruno Lang's wines are among the classic representatives of the southern Rhône. Here, Grenache Noir plays the leading role in the cuvée, which makes the wine somewhat racier. The wine sparkles a dark ruby red in the glass. The aroma spectrum ranges from ripe plums and dark berries to licorice and spices. In the mouth, very powerful, well-integrated tannins and a very subtle acidity are impressive.
- Terra Soprana Chianti DOCG dry, Tuscany⁹** **28**
- A Sangiovese that simply goes well in any situation. It shines on the nose and palate with its equally present and clear fruit impressions of fresh blackberries and cherries. With a little time in the glass, it even reveals fine impressions of dark cocoa and Tuscan herbs.

Vegetarian and vegan main courses

- Sini Pischghasa** سینی پیش غذا 24
Mixed platter of hot and cold starters^{b,3}, served with Persian bread (Nan)¹
 **Wine recommendation:** Bodegas del Medievo „Cofrade“ Tinto Rioja
- Kabab Beduneh Guscht** کباب بدون گوشت 17
Grilled peppers, mushrooms, zucchinis and tomatoes on skewers in a yogurt³ and saffron marinade, served with barberry basmati saffron rice
- Kabab Beduneh Guscht Mirsa Ghasemi** (vegan) کباب بدون گوشت با میزاقاسمی 19
Grilled peppers, mushrooms, zucchini and tomatoes on a skewer with grilled and chopped eggplant, tomatoes and garlic, refined with a Persian spice mixture and saffron, served with basmati saffron rice
 **Wine recommendation:** Winery J. Bettenheimer Pinot Gris QbA dry
- Bamieh** (vegan) بامیه 17
Okra and fried eggplants in a fine onion and tomato sauce, seasoned with cinnamon, served with basmati saffron rice
 **Wine recommendation:** Ropiteau Les Plants Nobles Pinot Noir
- Adass Polo Shirin** (vegan) عدس پلو شیرین 17
Lentils with amber rice (basmati saffron rice garnished with currants^h, dates^h, turmeric and fried onions)
- Fessendjan** (vegan) فسندجان 18
Composition of pomegranate syrup^a, grated and roasted walnuts⁴, served with basmati saffron rice
 **Wine recommendation:** Terra Soprana Chianti

Grill specialties



Carefully prepared skewers of marinated lamb, chicken or home-made minced lamb, gently grilled over hot stone plates. Accompanied by exceptional rice compositions with exquisite ingredients.

Djudjeh Kabab with jeweled rice جوجه کباب با مرصع پلو 22

Tender pieces of chicken breast marinated in yogurt³ and saffron, gently grilled on a skewer, served with basmati saffron rice garnished with pistachios⁴, barberries, almond slivers⁴, grated orange peel¹, carrots and refined with rose water^{b,c}

Mahi with dill-tipped rice باقالی پلو با ماهی 24

A whole trout, carefully grilled, served with basmati saffron rice with thick beans and dill tips (Bagheli Polo)



Wine recommendation with chicken and fish:

Winery J. Bettenheimer Pinot Gris QbA dry

Barg with amber rice برگ با کهربا پلو 25

Finely sliced saddle of lamb, marinated in onions and salt, gently grilled on a skewer, served with basmati saffron rice garnished with thick beans, dill tips, currants^h, dates^h, turmeric and fried onions

Tshendjeh with ruby rice چنچه با آلبالو پلو 23

Tender pieces of saddle of lamb marinated in onions and salt, gently grilled on a skewer, served with basmati saffron rice garnished with sour cherries tossed in sugar and cardamom

Kubideh with basmati saffron rice چلو کوبیده 19


Two grilled skewers of fine home-made minced lamb, traditionally served with basmati saffron rice and grilled tomato



Wine recommendation for all grilled lamb dishes:


Anciens Temps Cabernet/Syrah

Soltani – combined grill specialties

 *A classic of Persian cuisine: Soltani consists of a skewer of kubideh and another skewer - either barg, tshendjeh or djudjeh. We serve it with basmati saffron rice cooked in the special Persian way or deep-fried potato slices.*

Soltani سلطانی	26
A skewer of finely sliced rack of lamb marinated in onions and salt (Barg) and a skewer of homemade minced lamb (Kubideh), both grilled and served with grilled tomato	
Tshendjeh Soltani چنجه سلطانی	25
A skewer of tender pieces of saddle of lamb marinated in onions and salt (Tshendjeh) and a skewer of homemade minced lamb (Kubideh), both grilled and served with grilled tomato	
Djudjeh Soltani جوجه سلطانی	24
A skewer of tender chicken breast pieces marinated in yogurt ³ and saffron and a skewer of homemade minced lamb, both grilled and served with grilled tomato	

Sini Kabab Machlut – Mixed grill platter

 *A variation of different grill specialties. We serve three rice variations as a side dish: Plain basmati saffron rice, basmati saffron rice with thick beans and dill tips and basmati saffron rice with barberries.*

for two people سینی کباب دونفره	70
Djudjeh Kabab ³ , Tschendje, Barg, two skewers of Kubideh	
for three people سینی کباب سه نفره	95
Djudjeh Kabab ³ , Tschendje, two skewers of Barg, three skewers of Kubideh	
for four people سینی کباب چهار نفره	115
Two Djudjeh Kabab ³ , Tschendje, two skewers of Barg, four skewers of Kubideh	

Cooked specialties

Morgh with barberry rice زرشک پلو با مرغ 18
Tenderly cooked chicken thighs, which have simmered for several hours in a broth of apples, onions, garlic and cinnamon for several hours. Served with Basmati saffron rice with barberries (Sereshk Polo)

 **Wine recommendation:** Winery J. Bettenheimer Pinot Gris QbA dry

Mahitscheh with dill-tipped rice باقالی پلو با ماهیچه 24
Tenderly cooked lamb shank, simmered for several hours in a broth of apples, onions, garlic and cinnamon. Served with basmati saffron rice with broad beans and dill tips (bagheli polo)

 **Wine recommendation:** Ropiteau Les Plants Nobles Pinot Noir

Side dishes *(recommended with grilled and cooked specialties)*

Machlut Salad سالاد مخلوط 7
Crisp lettuce, tomatoes and cucumber with a dressing made of herbs, oil and vinegar

Schirasi Salad سالاد شیرازی 5,5
Fresh mint, tomatoes, cucumber and onions with our house dressing made of olive oil and lemon juice

Mast Chiar ماست خیار 5,5
Finely sliced cucumber with yoghurt³ and mint

Mast Mussir ماست موسیر 6
Finely chopped wild garlic with fresh yoghurt³

Sir Torschi/Torschi سیر ترشی/ترشی 5,5
Pickled vegetables or pickled garlic^c

Tschelo Korescht



Sophisticated stews with lamb, special Persian herb blends, spices, vegetables and pulses that simmer over a low heat for a long time. This allows the flavors of the various ingredients to develop and combine optimally. We serve basmati saffron rice with all these dishes.

Ghormehsabsi قرمه سبزی 19

Stewed pieces of lamb, onions, lots of gently steamed fresh herbs, red beans, refined with spiced lime



Wine recommendation: Ropiteau Les Plants Nobles Chardonnay

Gheimeh Bademjan قیمة بادمجان 20

Stewed pieces of lamb, onions, yellow peas and spiced lime in a fine tomato sauce in a fine tomato sauce, garnished with eggplants and cinnamon



Wine recommendation: Anciens Temps Cabernet & Syrah Pays

Fessendjan فسندجان 20

Tender chicken breast fillet in a composition of pomegranate syrup,^a grated and roasted walnuts⁴

Bamieh بامیه 18

Stewed pieces of lamb with okra in a fine onion and tomato sauce, seasoned with cinnamon



Wine recommendation: Ropiteau Les Plants Nobles Chardonnay

Chalal Badam خلال بادام 21

Stewed lamb in a fine onion and tomato sauce, almond slivers⁴ and barberries, refined with spiced lime, seasoned with cinnamon



Wine recommendation: Terra Soprana Chianti

ACT



After

“It’s the most beautiful life ...”

the rose petal said.

The sun rose – the dew vanished.

“Because you loved as long as you lived in this world”

Desserts

Saffron ice cream بستنی زعفرانی	7
Ice cream with saffron, dabs of cream ³ and pistachios ⁴	
Faludeh فالوده	7
Sorbet made from fine glass noodles, refined with sugar syrup and rose water, drizzled with lemon juice	
Baghlawa باقلوا	8
Puff pastry with pistachios ⁴	
Variation of desserts (for two to three people) دسر مخلوط	17

Hot beverages

Persian Tea from the samovar (small)	2
Persian Tea from the samovar (large)	3,5
Persian Tea from the samovar (pot)	4,5
Saffron tea (pot)	6
Peppermint tea made from fresh mint	4,0
Camomile tea	2,5
Coffee ^f	3
Espresso ^f	2,5

After Dinner & Digestis

Brandies	2 cl
Scheible Premium Williams-Brand (<i>pear</i>)	5,5
Scheible Premium Altes Pflümle (<i>plum</i>)	5,5
Grappa	4 cl
Castagner „Fuoriclasse Leon“ Grappa Gran Morbida	7
Castagner „Fuoriclasse Leon“ Grappa Riserva 3 Anni	8,5
Pastis	5 cl
Henri Bardouin Distillateur de Provence	6
Cognac	4 cl
Cognac Claude Chatelier VS	7,5
Gin	4 cl
Elephant Sloe Gin	8,5
Monkey 47 Black Forrest Dry Gin	9
Gin Tonic (<i>with Thomas Henry Tonic[®]</i>)	+3,5
Whisky	4 cl
Glenfarclas 15 years old Single Malt	11
Nikka from the Barrel Blended Whisky	10,5
Wodka	4 cl
Grey Goose Super Premium Vodka	8
Absolut Wodka	4,5
Carafe (0,25l)	14
Rum	4 cl
Plantation Barbados Grand Reserve 5 yo	8

Allergen and additive declaration legend

Allergens in the food and drinks

- ¹ Cereals containing gluten
- ² Eggs and products thereof
- ³ Milk and products thereof (including lactose)
- ⁴ Nuts
- ⁵ Celery and products thereof
- ⁶ Mustard and products thereof
- ⁷ Sesame seeds and products thereof
- ⁸ Soy and products thereof
- ⁹ Sulphur dioxide and sulphites
- ¹⁰ Lupins and products thereof
- ¹¹ Colorants
- ¹² May contain traces of pinenuts, wheat, milk and sulphites

Beverage additives requiring labeling

- ^a with colorant
- ^b with preservatives
- ^c with antioxidant
- ^d with sweeteners
- ^e containing quinine
- ^f caffeinated
- ^g contains a source of phenylalanine
- ^h sulphurized
- ⁱ waxed