

ANAR

Beverage
menu



Cocktails

ZIBA'S FLAME 80

Saffron vodka, pomegranate molasses, rose water, lime and a sumac-chili salt rim.

A drink with soul and precision.

Fiery, floral, and unforgettable tribute to the woman who made sweetness feel sacred and sorrow taste beautiful.

ROSE & EMBER NEGRONI 80

Gin, Campari, Vermouth, bitters, rose and peppercorn .

Sharp, floral heat. Rose softens the edges, peppercorn lifts the flame, and the classic bitter heart stays unmistakably Negroni.

DESERT BLOOM HIGHBALL 80

Tequila, saffron, honey, black lime, citrus topped with soda.

Bright and crisp, saffron and honey bloom together, while black lime adds a dry Persian snap.

BAZAAR OLD FASHIONED 89

Bourbon stirred with pomegranate molasses, honey and walnut bitters.

Smooth Old Fashion with molasses depth. The taste of old bargains and new beginnings.



BLACK THYME TEMPEST

80

Thyme-infused dark rum,
preserved-lemon cordial, black lime,
Angostura bitters and ginger beer.

*A dark, herbal storm, where thyme meets
the fire of ginger, black lime cuts through
the night, and preserved lemon brings a
sharp sunlit edge.*

FIRE UNDER THE FIG TREE

89

Arrack, fig leaf liqueur, star anise
water and burnt orange.

*A smoky, anise-forward nightcap that
hums with desert mysticism.
For slow conversations and faster hearts.*



THE ORCHARD THIEF

80

Fig-infused bourbon, smoked dates,
barberry shrub and black lime.

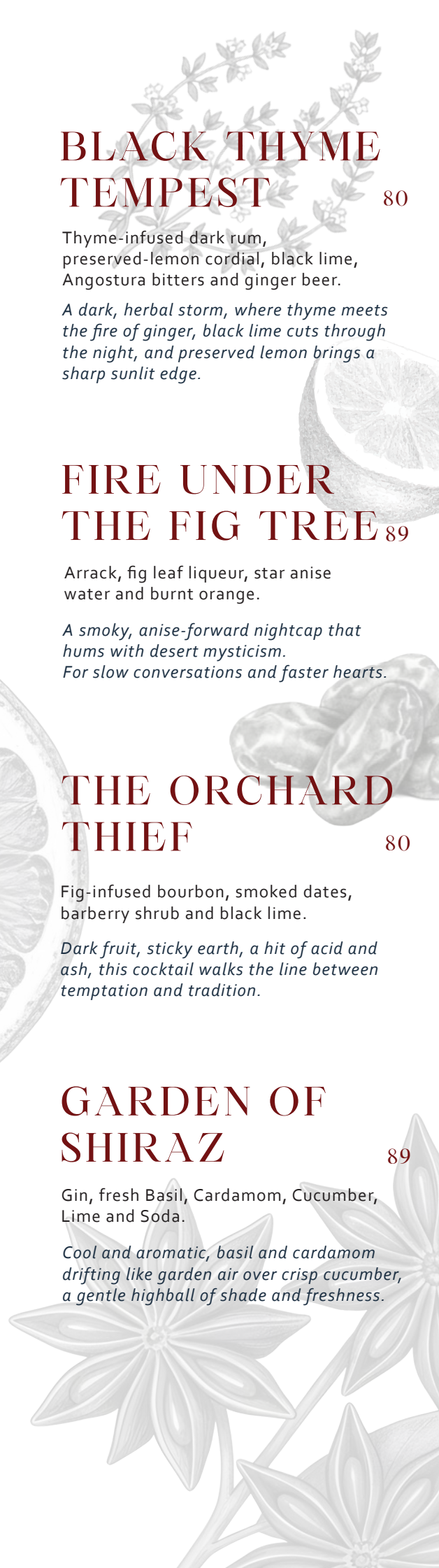
*Dark fruit, sticky earth, a hit of acid and
ash, this cocktail walks the line between
temptation and tradition.*

GARDEN OF SHIRAZ

89

Gin, fresh Basil, Cardamom, Cucumber,
Lime and Soda.

*Cool and aromatic, basil and cardamom
drifting like garden air over crisp cucumber,
a gentle highball of shade and freshness.*



Non-spirited cocktails



DUGH PERSIAN

48

Traditional carbonated yogurt with mint.

Thick, tangy, and alive with mint, like shade beneath stone walls at noon.

PERSIAN GARDEN

48

Pomegranate, lime, mint, cucumber and sparkling rose water.

Cool ruby light. Where sweetness flirts with bloom and breeze.

GREEN ORCHARD

48

Apple juice, lime, and soda with fresh mint.

Simple joy. Morning air through an orchard gate, light, crisp and familiar.

Sharbat

SHARBAT-E SEKANJABIN

48

A crisp Persian cooler with honey–vinegar syrup, mint, cucumber, and sparkling water.

Sweetness with an edge — like laughter cutting through summer heat.

NOWRUZ GARDEN

48

Quince, apple, fresh herbs, and verjuice, a bright green awakening.

The taste of renewal, orchard dew, young hope and morning light.

ROSE & SAFFRON SHARBAT

48

Damask rose petals, saffron threads, and a touch of cardamom.

A quiet luxury. Petals and gold woven into liquid poetry.



Bubbles



	GLASS	BOTTLE
WOLF BLASS	78	370
EAGLEHAWK BRUT (AUSTRALIA)		
Citrus and crisp apple, refreshing with Salad Makhsouse Anar or grilled seabass.		
VALDO PROSECCO	98	470
(ITALY)		
Fresh pear and peach, ideal with Kkashk-o-Bademjan or stuffed vine leaves.		

MOËT & CHANDON BRUT 1240 (FRANCE)

Classic Champagne with citrus, brioche and fine bubbles. Perfect with saffron rice and seafood like Mahi Azad.

MOËT & CHANDON ROSÉ 1880 IMPERIAL (FRANCE)

Juicy strawberry and raspberry, beautiful with Kabab Shishlik or Kubideh kebabs.

Rose wine

	GLASS	BOTTLE
ROSÉ, VISTANA (CHILE)	68	325


Fresh and dry with strawberry and cherry, lovely with Fesenjan ba Morgh or light stews.

OH! BY OMERADE ROSÉ, 345 HENRI FABRE(FRANCE)

Elegant Provence style with red berries and citrus, perfect with Mahi Seabass or saffron rice dishes.

KSARA SUNSET ROSÉ 520 (LEBANON)

Fruity and aromatic with peach and floral notes, ideal with Joojeh Kabab or pomegranate-infused mains.





White wine

	GLASS	BOTTLE
SAUVIGNON BLANC, VISTANA (CHILE)	68	325

Bright lime and tropical fruit, perfect with Salad Laboo or herb soups like our Ash-e Reshte.

CHARDONNAY, LODEZ (FRANCE)	72	345
-------------------------------	----	-----

Smooth and rounded with pear and oak, pairs with Zershk Polow ba Morgh or creamy sides.

PINOT GRIGIO PROMESSA, CAVALIERE D'ORO (ITALY)	72	345
--	----	-----

Light and refreshing with citrus and floral notes, lovely with Dolmeh Barge Mo or Sabzijate Kababi.

GAVI, LA LUCIANA, ARALDICA (ITALY)	478
---------------------------------------	-----

Green apple and citrus freshness, excellent with Mahi Seabass or vegetarian dishes.

BLANC DE L'OBSERVATOIRE, CHÂTEAU KSARA (LEBANON)	478
--	-----

Floral and citrusy, perfect with Salad Makhsouse Anar or Dolmeh Barge Mo.

KSARA BLANC DE BLANC (LEBANON)	560
-----------------------------------	-----

Citrus and peach, great with yoghurt dips or Borani Bademjan.



**RODITIS MALAGOUSIA,
PARANGA,
KIR YIANNI (GREECE)**

BOTTLE

598

Crisp stone fruit and citrus, ideal with Joojeh Kabab or lamb with dill rice.

**MÂCON-VILLAGES,
CHAMEROY (FRANCE)**

778

Pear, citrus and soft minerality, perfect for saffron chicken or mixed kebabs.

**MALAGOUSIA
KALOGERI, PAPAGIANNAKOS
(GREECE)**

778

Peach and tropical fruit, delicious with Fesenjan ba Morgh or light stews.

**CHABLIS LAROCHE
(FRANCE)**

820

Mineral and citrusy, excellent with Mahi Azad or smoky eggplant dishes.

**PALPO SINGLE BLOCK
CHARDONNAY, KIR YIANNI
(GREECE)**

880

Textured and elegant with gentle oak and a smooth finish, perfect with saffron chicken or creamy rice dishes.

Red wine

GLASS BOTTLE

SYRAH, VISTANA (CHILE)

68 325

Juicy and medium-bodied with blackberry and spice, excellent with Chelow Kabab Kubideh or lamb stews.

MERLOT, LODEZ (FRANCE)

72 335

Soft and approachable with plum and red berry, perfect with Joojeh Masti or saffron rice.

MALBEC ARGENTO (ARGENTINA)

72 345

Bold and velvety with dark fruit and spice, made for Baghali Polow ba Mahicheh or other rich lamb dishes.

RIOJA TINTO, NAVAJAS (SPAIN)

425

Smooth and oaked with red fruit and spice, ideal with Kabab Barg or roasted vegetables.

GVARIANI KINDZMARauli, SEMI-SWEET SAPERAVI (GEORGIA)

425

Velvety with ripe cherry and currant, perfect with Fesenjan ba Morgh or pomegranate dishes.

CHIANTI DOCG, GABBIANO (ITALY)

455

Bright and savoury with cherry and herbs, perfect with Ghormeh Sabzi or herb-rich stews.

PRIEURÉ, CHÂTEAU KSARA (LEBANON)

475

Juicy and vibrant with red fruit and spice, perfect with lamb or saffron rice dishes.

RESERVE DU COUVENT, CHATEAU KSARA (LEBANON)

545

Elegant and spiced with blackberry and cedar, great with mixed grills or mezze platters.



BOTTLE

**CINSAULT OLD VINES,
DOMAINE DES
TOURELLES (LEBANON)** 685

Silky and elegant with bright cherry and spice, excellent with Kabab-e-Bakhtiari or herb stews.

**BOURGOGNE
PINOT NOIR,
LOUIS LATOUR(FRANCE)** 745

Graceful and earthy with red berries, a classic lighter red for Joojeh Kabab or saffron chicken.

**CHATEAU KSARA,
ROUGE (LEBANON)** 845

Smooth and fruit-forward with spice and depth, perfect with stews or grilled meats.

**KARTVELI SAPERAVI
QVEVRI, RED DRY
(GEORGIA)** 985

Deep and earthy with bold dark fruit and rustic spice, great with charcoal-grilled meats.

**AMARONE VALPOLICELLA
CLASSICO, LUIGI RIGHETTI
(ITALY)** 995

Intense and velvety with dried fruit and spice, a full-bodied wine for slow-cooked meats or grand occasions.

**MARQUIS DES BEYS RED
DOMAINE DES TOURELLES
(LEBANON)** 1055

Rich and complex with dark fruit and spice, ideal with Baghali Polow ba Mahicheh or lamb feasts.

**XINOMAVRO RAMNISTA,
KIR YIANNI (GREECE)** 1155

Fragrant with cherry, plum and dried herbs, pairs beautifully with Zershk Polow ba Morgh or spiced kebabs.

**CHÂTEAUNEUF-DU-PAPE,
CLOS DE L'ORATOIRE
(FRANCE)** 1585

Powerful and complex with layers of fruit and herbs, beautiful with Kabab Shishlik or celebratory lamb feasts.

Spirits

VODKA

GREY GOOSE	89
BELVEDERE	89
HAKU	78
TITOS	68

GIN

BOMBAY	69
HENDRICKS	79
MONKEY 47	79
HAYMANS OLD TOM	69
PLYMOUTH SLOE	69

PISCO

QUEBRANTA PISCO	69
-----------------	----

TEQUILA & MEZCAL

DON JULIO BLANCO	69
JOSE CUERVO GOLD	59
PATRON XO CAFÉ	79
DON JULIO 1942	330
MONTELOBOS JOVEN	69

RUM

BACARDI	59
HAVANA 7 AÑOS	79
DIPLOMATICO RESERVA	79
RON ZACAPA 23	89
CACHACA 51	69

Whisky & whiskey

SCOTCH SINGLE MALT WHISKY

GLENFIDDICH 12Y	69
GLENFIDDICH 18Y	188

AMERICAN WHISKEY

JOHNNIE WALKER BLACK	69
JOHNNIE WALKER BLUE	288
BULLEIT	69
JACK DANIELS	69
CHIVAS 12Y	69
CHIVAS 18Y	128

IRISH WHISKEY

JAMESON	69
---------	----

JAPANESE WHISKY

NIKKA FROM THE BARREL	78
-----------------------	----

Cognac

HENNESSY	69
REMY MARTIN XO	188

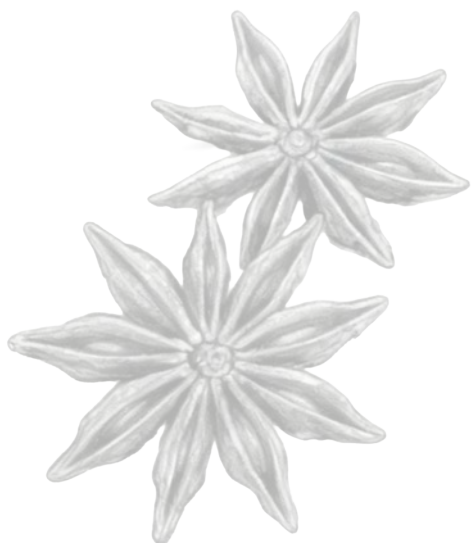
Digestives & Aperitifs

CAMPARI	59
MARTINI EXTRA DRY	59
MARTINI BIANCO	59
APEROL	59
BAILEY'S	59
LIMONCELLO DI CAPRI	59
JÄGERMEISTER	59
KAHLUA	59
DISARONNO	59



Beers

	250ML	500ML
STELLA (DRAUGHT)	48	69
HEINEKEN		58
PERONI		58
CORONA		58
NON ALCOHOLIC BEER		38



Persian pressings

POMEGRANATE

48

Each drop, a heartbeat of the earth itself.

ORANGE

48

MINTED LEMONADE

48

LEMONADE

48

Soft drinks

PEPSI – PEPSI DIET

28

7UP – 7UP ZERO

28

MIRANDA

28

FENTIMAN'S SODA WATER

34

FENTIMAN'S TONIC

34

FENTIMAN'S GINGER ALE

34

FENTIMAN'S GINGER BEER

34

Water

SMALL LARGE

ACQUA PANNA STILL

24

38

SAN PELLEGRINO SPARKLING

24

38

Hot drinks

TURKISH COFFEE

34

COLD COFFEE

36

ESPRESSO

29

DOUBLE-ESPRESSO

36

MACCHIATO

34

CAPPUCCINO

38

LATTE

38

CHAI ZAFARANI BA NABAT

25

CHAI GOAL

25

CHAI NAENAEE

25