



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 HIGBALL 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.*

# Sharbats

## 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
<b>WOLF BLASS</b> <b>EAGLEHAWK BRUT</b> <b>(AUSTRALIA)</b>	78	370
Citrus and crisp apple, refreshing with Salad Makhsouse Anar or grilled seabass.		

<b>VALDO PROSECCO</b> <b>(ITALY)</b>	98	470
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Fresh pear and peach, ideal with  
Kkashk-o-Bademjan or stuffed vine leaves.

<b>MOËT &amp; CHANDON BRUT</b> <b>(FRANCE)</b>	1240
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Classic Champagne with citrus, brioche and fine bubbles. Perfect with saffron rice and seafood like Mahi Azad.

<b>MOËT &amp; CHANDON ROSÉ</b> <b>IMPERIAL (FRANCE)</b>	1880
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Juicy strawberry and raspberry, beautiful with Kabab Shishlik or Kubideh kebabs.

# Rose wine

	GLASS	BOTTLE
<b>ROSÉ,</b> <b>VISTANA (CHILE)</b>	68	325

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

<b>OH! BY OMERADE ROSÉ,</b> <b>HENRI FABRE(FRANCE)</b>	345
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Elegant Provence style with red berries and citrus, perfect with Mahi Seabass or saffron rice dishes.

<b>KSARA SUNSET ROSÉ</b> <b>(LEBANON)</b>	520
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Fruity and aromatic with peach and floral notes, ideal with Joojeh Kabab or pomegranate-infused mains.



# White wine

GLASS      BOTTLE

**SAUVIGNON BLANC, VISTANA (CHILE)**

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

**CHARDONNAY, LODEZ (FRANCE)**

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

**PINOT GRIGIO**

72      345

**PROMESSA, CAVALIERE**

**D'ORO (ITALY)**

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)**

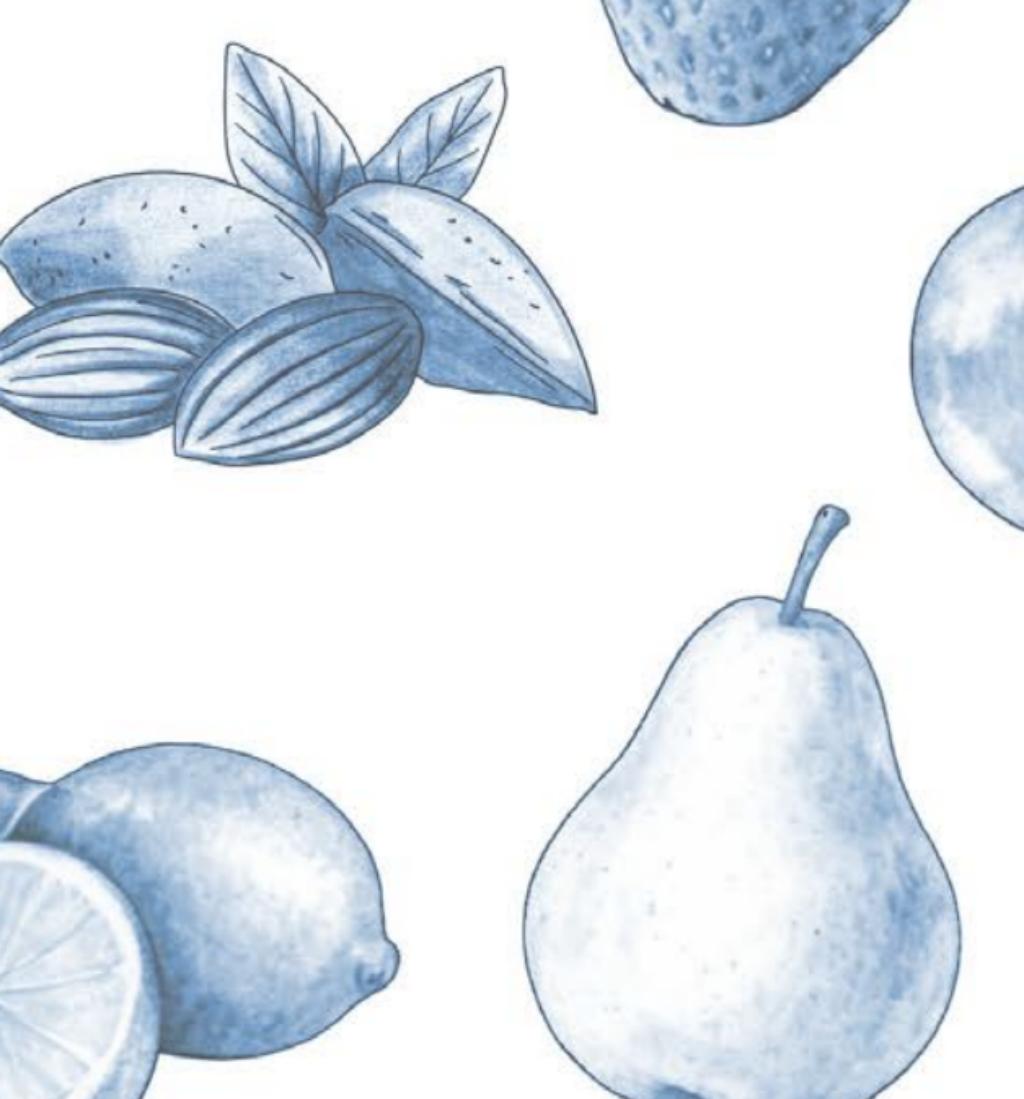
478

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.



BOTTLE

**RODITIS MALAGOUSIA, 598  
PARANGA,  
KIR YIANNI (GREECE)**

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

**MÂCON-VILLAGES, 778  
CHAMEROY (FRANCE)**

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

**MALAGOUSIA 778  
KALOGERI, PAPAGIANNAKOS  
(GREECE)**

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

**CHABLIS LAROCHE 820  
(FRANCE)**

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

**PALPO SINGLE BLOCK 880  
CHARDONNAY, KIR YIANNI  
(GREECE)**

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

# Red wine

	GLASS	BOTTLE
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**SYRAH,  
VISTANA (CHILE)**

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

**MERLOT,  
LODEZ (FRANCE)**

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

**MALBEC ARGENTO  
(ARGENTINA)**

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

**RIOJA TINTO,  
NAVAJAS (SPAIN)**

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

**GVARIANI KINDZMARAULI,  
SEMI-SWEET SAPERAVI  
(GEORGIA)**

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

**CHIANTI DOCG,  
GABBIANO (ITALY)**

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

**PRIEURÉ, CHÂTEAU KSARA** 475  
**(LEBANON)**

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

**RESERVE DU  
COUVENT, CHATEAU KSARA** 545  
**(LEBANON)**

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

BOTTLE

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

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

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

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

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

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

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

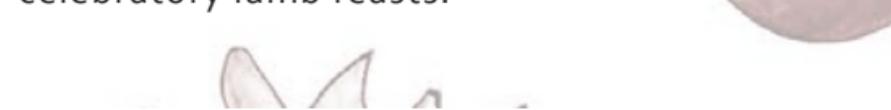
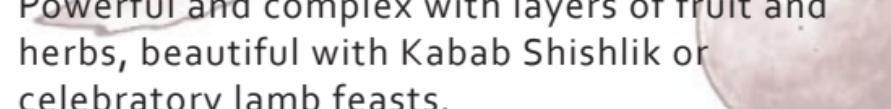
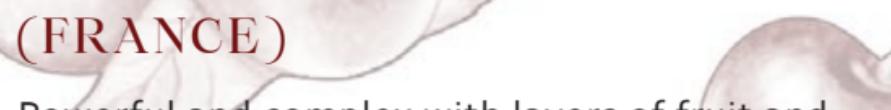
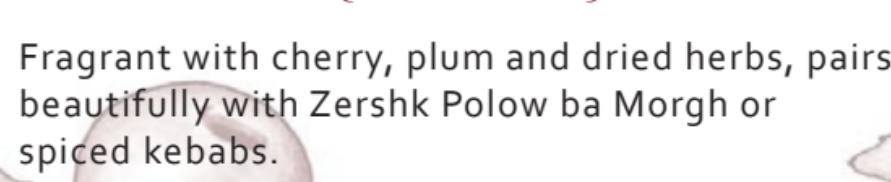
Deep and earthy with bold dark fruit and rustic spice, great with charcoal-grilled meats.

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

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

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

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



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

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

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

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
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## 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

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# 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
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## JAPANESE WHISKY

NIKKA FROM THE BARREL	78
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# Cognac

HENNESSY  
REMY MARTIN XO

69  
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 NAENAEY 25