

MORNING DEW & ROSE PETAL

A Persian story in three acts

It is our pleasure to welcome you to the Darwisch restaurant. For more than 25 years, our family has enjoyed bringing the fine art of Persian cuisine to Heidelberg. Our first priority when preparing the various dishes is that only authentic Persian recipes are used.

The special way in which the large variety of herbs and spices to be found in the Persian cuisine are used ensures that the natural flavour of each ingredient is enhanced and that the dish is not dominated by the seasoning. Our carefully selected fine wines are a perfect match for the individual dishes. We invite you to relish the harmonious combination of fragrance and flavour.

ACT



I



— *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 ^{a,b,e,h} (Prosecco, Aperol, soda, orange) | 6.50 € |
| Sloe Gin & Tonic | 7.50 € |
| Henri Bardouin Distillateur de Provence | 5.80 € |
| Campari ^a Soda/Orange | 4.90 € |
| Martini Bianco ^h /Rosso | 4.50 € |

Crémant & Prosecco

| | 0.1 l | 0.75 l |
|--|------------------------|------------------------|
| Bouvet-Ladubay Saumur “Saphir” Blanc Brut (0.75 l bottle) | 5.00 € | 26.50 € |
| Bouvet-Ladubay Crémant de Loire Rosé Brut (0.75 l bottle) | 5.00 € | 26.50 € |
| Villa Sandi “Il Fresco” Prosecco Spumante DOC Brut (Piccolo 0.2 l) | 0.1 l 4.00 € | 0.2 l 7.70 € |

| Non-alcoholic beverages | 0.2 l | 0.4 l |
|---|---------------|---------------|
| Dough | 2.20 € | 3.90 € |
| Refreshing homemade drink made from yoghurt ³ , mineral water and fresh mint | | |
| Mineral Water, carbonated | 2.20 € | 3.70 € |
| Mineral Water, non-carbonated | 2.20 € | 3.70 € |
| San Pellegrino, carbonated mineral water (0.7 l bottle) | | 6.20 € |
| Vio Still, non-carbonated mineral water (0.7 l bottle) | | 6.20 € |
| Orange juice, apple juice, currant nectar | 3.00 € | 4.90 € |
| Juice spritzer „Schorle“ (juice & mineral water) | 2.40 € | 3.90 € |
| Coca-Cola ^{a,f} , light ^{a,b,d,f,g} , zero ^{a,b,d,f,g} | 2.40 € | 3.90 € |
| Fanta ^c , Spezi ^{a,f} , Sprite ^{b,e} | 2.40 € | 3.90 € |
| Thomas Henry Tonic ^e | 2.90 € | |
| Bitter Lemon ^{c,e} | 2.40 € | |

Beer

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| Warsteiner, draught (0.3 l) | 3.20 € |
| Warsteiner, non-alcoholic (0.33 l bottle) | 2.90 € |
| Erdinger “Hefe Weizen“ (0.5 l bottle) | 3.80 € |
| Erdinger “Hefe Weizen“, dark (0.5 l bottle) | 3.80 € |
| Erdinger “Kristall Weizen“ (0.5 l bottle) | 3.80 € |
| Erdinger “Hefe Weizen“, non-alcoholic (0.5 l bottle) | 3.80 € |
| Radler ^b , beer with lemonade (0.4 l) | 3.80 € |

Hot starters

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| 115 | Kaschk Bademjan (vegetarian) Fried and mashed aubergines and onions, served with mint, roasted garlic and whey ³ | 6.90 € |
| 117 | Mirsa Ghasemi (vegetarian) Grilled and chopped aubergines, tomatoes and garlic, refined with a mixture of Persian spices | 7.90 € |
| 121 | Kadu Sorchkardeh Fried zucchini with mint, garlic and fresh yoghurt ³ | 4.90 € |
| 132 | Sini Pischghasa Platter with a choice of cold and hot starters | 17.50 € |

Soups

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| 135 | Adassi (vegetarian) Persian lentil soup Wine suggestion: Ropiteau Les Plants Nobles Chardonnay | 4.60 € |
| 137 | Morgh Soup Chicken soup with noodles, carrots, onions and fresh parsley | 4.60 € |

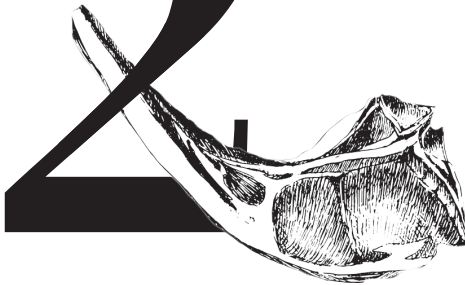
Side dishes

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| 112 | Machlut Salad Crisp lettuce, tomatoes and cucumber with a dressing made of herbs, oil and vinegar | 4.40 € |
| 114 | Schirasi Salad Fresh mint, tomatoes, cucumber and onions with our house dressing made of olive oil and lemon juice | 4.40 € |
| 124 | Mast Chiar Finely sliced cucumber with yoghurt ³ and mint | 3.80 € |
| 126 | Mast Mussir Finely chopped wild garlic with fresh yoghurt ³ | 3.80 € |
| 129 | Chiar Schur Small crunchy cucumbers (gherkins), marinated with garlic and various herbs and spices | 3.80 € |
| 130 | Herbed olives Pickled olives, refined with Persian herbs | 4.50 € |
| 131 | Sir Torschi/Torschi Pickled vegetables or pickled garlic | 4.20 € |

ACT



2



— *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 | 0.1 l | 0.2 l |
|--|---------------|---------------|
| Schlossgut Janson Riesling QbA dry, Pfalz Fruity bouquet reminding of yellow fruits, well balanced, mature acidity. | 3.10 € | 5.90 € |
| Weingut J. Bettenheimer Grauburgunder QbA dry, Rheinhessen Elegant Pinot Gris with the aroma of pome fruit, creamy with a long finish. | 3.50 € | 6.70 € |
| Ropiteau Les Plants Nobles Chardonnay VdF dry, France Classic Chardonnay Burgundy style. Enticing aroma of fresh fruits and white flowers. Full body, creamy texture, perfect balance of fruit and fine acids. | 2.60 € | 4.90 € |
| Red wine by the glass | 0.1 l | 0.2 l |
| Anciens Temps Cabernet & Syrah Pays d'Oc dry, France Aromatic and spicy, reminding of cherry, dark berries and liquorice, enriched by vanilla, cinnamon and pepper. Full-bodied and elegant with subtle tannins. | 3.10 € | 5.90 € |
| Ropiteau Les Plants Nobles Pinot Noir VdF dry, France Elegant Pinot Noir with aroma of red fruits. Cherry and raspberry are combined with moderate spices. Silky tannins and a fresh finish. | 2.90 € | 5.50 € |
| Bodegas Cuna de Reyes Rioja DOC dry, Spain Subtle herb flavour combined with berries, juicy with soft tannins. | 2.70 € | 5.10 € |

White wine by the bottle

0.75 l

Zeller Abtsberg Grauburgunder Kabinett dry, Baden**24.60 €**

Aroma of pear, apple and citrus fruit and a hint of almond. Soft and creamy with a refreshing finish.

Weingut Dr. Deinhard Weißburgunder QbA dry, Pfalz**25.00 €**

Pinot Blanc typical for the Pfalz region, with aroma of apples, quince and nuts. Very balanced on the palate with a smooth finish.

Domaine des Raillères Muscadet “Sur Lie” Sèvre et Maine AOC dry, Loire**19.60 €**

Giving this Muscadet some air reveals the fresh aroma of lemon, pear and green apple. It is very clear and cool on the palate. The spicy acidity and the batonnage add strength to the wine.

Red wine by the bottle

0.75 l

Pietra Pura “Mandus” Primitivo di Manduria DOC dry, Apulien**29.20 €**

This dark, cherry red wine has the intense aroma of sour cherries and cassis with a subtle roast flavour. The taste is characterized by sweet tannins and a well-balanced vanilla flavour. Very soft with a hint of wood.

Rocca delle Macie “Vernaiolo” Chianti DOCG dry, Toscana**22.90 €**

Sangiovese with cherry and herb aroma, juicy with subtle tannins.

Domaine Fond Crôze “Cuvée Confidence” Grenache & Syrah AOC dry, Rhône**21.70 €**

Bruno Lang's wines are classics for the Southern Rhône region.

This ruby red wine smells of ripe plum and dark berries, of liquorice and spices. Strong, well-balanced tannins and a very subtle acidity.

Tschelo Kabab – Specialities from the grill with rice

Skewers of marinated lamb, chicken or minced lamb, grilled gently on hot stones.
All dishes are served with “Tschelo” (steamed basmati saffron rice Persian style) or fried slices of potato.

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| 175 | Djudjeh Kabab | 16.00 € |
| | Grilled chicken breast marinated in yoghurt ³ and saffron | |
| | Small portion | 9.50 € |
| | Wine suggestion: Zeller Abtsberg Grauburgunder Kabinett dry | |
| 179 | Barg | 16.40 € |
| | Thin slices of grilled saddle of lamb, marinated in onions and salt, served with grilled tomato | |
| | Wine suggestion: Anciens Temps Cabernet/Syrah | |
| 180 | Kubideh | 14.50 € |
| | Two skewers of homemade minced lamb meat, served with grilled tomato | |
| | Small portion (one skewer) | 6.80 € |
| 178 | Soltani | 17.80 € |
| | One skewer with thinly sliced saddle of lamb (Barg) and one with minced lamb (Kubideh), served with grilled tomato | |
| | Wine suggestion: Anciens Temps Cabernet/Syrah | |

Sini Kabab Machlut – Mixed grill for several people

A combination of different grilled specialties, served with one of our three rice varieties: pure basmati saffron rice, basmati saffron rice with broad beans and dill sprigs, or basmati saffron rice with barberry.

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|---|--------------------------|----------------|
| 183 | for two persons | 49.00 € |
| Djudjeh Kabab, Tschenje, Barg, two skewers Kubideh | | |
| 184 | for three persons | 68.00 € |
| Djudjeh Kabab, Tschenje, two skewers Barg, three skewers Kubideh | | |
| 185 | for four persons | 82.00 € |
| Djudjeh Kabab, Tschenje, three skewers Barg, four skewers Kubideh | | |

Tschelo Koresch

These are very extravagant stews where meat, a mixture of special Persian herbs, spices, vegetables and legumes are cooked for a long time on low heat. This way, the flavours of the different ingredients can unfold and unite perfectly.

All dishes are served with basmati saffron rice.

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|---|---------------------|----------------|
| 165 | Bamieh | 15.50 € |
| Roasted pieces of lamb with okra and a fine sauce of tomatoes and onions, refined with cinnamon | | |
| Wine suggestion: Ropiteau Les Plants Nobles Chardonnay | | |
| 166 | Chalal Badam | 16.80 € |
| Roasted lamb with a fine sauce of tomatoes and onions, almond slivers and barberries, refined with dried lemon and cinnamon | | |
| Wine suggestion: Rocca delle Macie “Vernaiolo” Chianti DOCG | | |

Cooked specialities

Choose between tender knuckle of lamb or chicken leg. They are cooked for several hours in a stock of apples, onions, garlic and cinnamon.

The dishes are served with basmati saffron rice with barberry (Sereschk Polo) or basmati saffron rice with broad beans and dill sprigs (Bagheli Polo).

167 Morgh **14.60 €**
(chicken leg)

Wine suggestion: Weingut J. Bettenheimer Grauburgunder QbA dry

168 Mahitscheh **17.40 €**
(knuckle of lamb)

Wine suggestion: Ropiteau Les Plants Nobles Pinot Noir

Vegetarian main dishes

197 Kabab Beduneh Guscht **12.90 €**
Skewer of grilled bell peppers, mushrooms, zucchini and tomatoes,
marinated with yoghurt³ and saffron and served with Basmati-saffron rice

165 Bamieh **15.50 €**
Okra and fried aubergine in a fine sauce of tomatoes and onions,
refined with cinnamon

202 Gilan **14.90 €**
A variety of different vegetarian hot starters - Mirsa Ghasemi, Kaschk
Bademjan (see hot starters) – served with Persian rice, lentils and yoghurt³

ACT



3



— *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

| | |
|---|---------------|
| 222 Bastani Irani | 6.30 € |
| Persian saffron ice-cream with dots of cream | |
| 223 Faludeh | 6.30 € |
| Sorbet of glass noodles, refined with sugar syrup, rose water and lemon juice | |
| 231 Baghlawa | 5.10 € |
| Flaky pastry with ground almonds, walnuts and pistachio ⁴ | |

Hot beverages

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|--------------------------------------|---------------|
| Persian Tea from the samovar (small) | 1.00 € |
| Persian Tea from the samovar (large) | 2.20 € |
| Mint Tea or Camomile Tea | 2.10 € |
| Coffee ^f | 2.20 € |
| Espresso ^f | 2.20 € |

After dinner & digestifs

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| Brandies | 2 cl |
| Scheible Premium Williams-Brand (pear) | 5.50 € |
| Scheible Premium Altes Pflümle (plum) | 5.50 € |
| Gin | 4 cl |
| Duncan Taylor Indian Summer Saffron Infused Gin | 7.00 € |
| Monkey 47 Schwarzwald Dry Gin | 8.80 € |
| Gin Mare | 8.80 € |
| As longdrink (ask for our special tonic waters) | 10.50 € |
| Pastis | 5 cl |
| Henri Bardouin Distillateur de Provence | 5.80 € |
| Vodka | 4 cl |
| Grey Goose Super Premium Vodka | 8.00 € |
| Vodka Moskovskaya | 4.10 € |
| crewet (0,25l) | 13.50 € |
| Whisky | 4 cl |
| Lagavulin 16 Single Malt | 10.50 € |
| Glenfarclas 15 years old Single Malt | 11.00 € |
| Nikka from the Barrel Blended Whisky | 10.50 € |
| Rum | 4 cl |
| Plantation Barbados Grand Reserve 5 yo | 7.90 € |
| Cognac | 4 cl |
| Cognac Claude Chatelier VS | 7.30 € |
| Grappa | 4 cl |
| Castagner "Fuoriclasse Leon" Grappa Gran Morbida | 6.80 € |
| Castagner "Fuoriclasse Leon" Grappa Riserva 3 Anni | 8.40 € |

Key to the declaration of allergens and food additives

Allergens in 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 Soybeans and products thereof
- ⁹ Sulphur dioxide and sulphites
- ¹⁰ Lupin and products thereof
- ¹¹ Artificial colorants
- ¹² May contain traces of pine nut, wheat, milk and sulphites

Additives requiring labeling in the drinks

- ^a contains artificial colorant
- ^b contains preservatives
- ^c contains antioxidants
- ^d contains sweeteners
- ^e contains quinine
- ^f contains caffeine
- ^g contains a source of phenylalanine
- ^h sulphurated