



Persian Cuisine

Chic(sheek) ; Persian translation = Stylish

Healthy and satisfying, Persian cuisine, with its mild spices, flat breads, charcoal-grilled meats and slow-cooked stews, is the perfect cool weather all-rounder. For many diners, unfamiliar with the rich heritage of Iranian fare, it is also something of an adventure.

Developed over centuries through ancient trade links between East and West, the food of the Persian empire came about as an amalgam of Asian, Mediterranean and Middle Eastern influences. Cooked slowly using charcoal grills and clay pots, flavors are infused through the preparation itself, making authenticity in the kitchen crucial to the mouth-watering succulence of smoky meats and rich sauces.

Chic restaurant shook off its Turkish overtones formally known to many as Topkapi and became the Persian palace of food, we had long wanted. With an upmarket and changes to the presentation, we've made sure it's 100 per cent traditional food for our diners," "Persian food has a very slow cooking method and there are some really special ingredients you can't find in New Zealand so we have to import them, and some grown by us. There are a lot of spices used, but it's not chili"

Meals tend to be naturally gluten- and dairy-free, with options that include fresh salmon, South Island's famous fish blue cod, charcoal chicken breast and chicken wings, succulent lamb rack and shanks, home-made charcoal burgers, kebabs, shared meat dishes and numerous vegetarian options.

Diners can find our luxury lounge bar upstairs which is the perfect spot for any private events and functions such as after work drinks, birthdays and reunions. If you are interested in holding an event here, please talk to one of our friendly team.





DRINKS

TAP BEERS AND CIDER

	500ml	3L Tower
Carlsberg	10.0	52.0
Monteiths American Pale Ale	10.0	52.0
Rekorderlig Premium Raspberry & Lime	10.0	52.0
Monteiths Golden Lager	10.0	52.0
House Beer	7.0	42.00

BEER AND CIDER

Amstel Light	8.0
Heineken Light	9.0
Sol	10.0
Heineken	10.0
Export Gold	10.0
Tiger	10.0
Monteith's Black Beer	10.0
Pear Cider	10.0
Apple Cider	10.0

SPARKLING WINE AND CHAMPAGNE

	Bottle
Prosecco Doc 200ml	12.50
<i>A lively and crisp Prosecco with flavour of pear and peach. Pale straw in colour, with floral and fruity bouquet</i>	
Akarua Central Otago Brut NV	69.0
<i>Fresh aperitif style with floral, savoury and bread dough aromas. The palate has a creamy middle and a long crisp brut finish</i>	
Moët & Chandon Impérial 200ml	29.0
<i>Aromas of yellow peach, plum, pineapple and honey, with floral nuances and elegant brioche, are followed by a generous palate, combining intensity with roundness and fullness, followed by a lively crisp finish to reveal the magical balance of champagne</i>	





Moët & Chandon Rosé Impérial

95.0

Intense and irresistible aromas of fresh red summer berries and floral nuances are followed by a flamboyant palate which combines intensity and roundness: fleshy and juicy at first, then firm with a subtle herbal finish.

Moët & Chandon Impérial Grand Vintage 2008

149.0

Floral notes of linden, honeysuckle and acacia with citrus are followed by notes of just-ripe stone fruits and completed by gentle scents of brioche, frangipane, almonds and vanilla

HOUSE WINES

	Glass	Bottle
Sauvignon Blanc	7.0	33.0
Chardonnay	7.0	33.0
Reisling	7.0	33.0
Pinot Noir	7.0	33.0

WHITE WINES

Penfolds Autumn Riesling	10.0	39.0
<i>Rose petal and lime juice notes carry through to the palate which is beautifully balanced by a hint of natural sweetness and mouth-watering talc-like acidity providing wonderful length of flavour</i>		
Squealing Pig Central Otago Rosé	10.0	40.0
<i>Field strawberry, mandarin and watermelon with lovely floral characters all with a fresh, elegant finish</i>		
Matua Pinot Gris	11.0	43.0
<i>Fresh aromas of pear and nectar, followed by a soft textural palate with a fresh honeyed lime finish</i>		
Squealing Pig Marlborough Sauvignon Blanc	12.0	45.0
<i>The Sauvignon Blanc from the Awatere Valley in Marlborough is expressive and aromatic with classic gooseberry and passionfruit flavours, and signature mineral characteristics to balance the palate</i>		
Waipara Hill Reisling	12.5	49.0
<i>Flavours of red apple and lime flow from the first sip. A bold and rich style, which delivers a crisp and lingering finish</i>		
Cloudy Bay Sauvignon Blanc 2017	16.0	69.0
<i>Bright, lifted citrus aromatics of kaffir lime and grapefruit are supported by ripe nectarine-like notes. An elegant, concentrated palate reveals juicy stone fruit and lemongrass, supported by a lovely minerality and crisp acidity leading to a mouth-watering and persistent finish</i>		





RED WINES

	Glass	Bottle
Matua Merlot	10.5	39.0
<i>Fresh berry flavours with integrated oak followed by a supple and smooth finish</i>		
Wolf Blass Eaglehawk Shiraz	10.5	39.0
<i>A smooth, approachable shiraz with bright, fruity aromas of blackcurrant and dark cherry complimented by a touch of Vannilin oak. The palate is medium bodied and fruit driven with upfront red berry flavours and a soft, generous finish</i>		
Squealing Pig Central Otago Pinot Noir	12.5	49.0
<i>Red cherry, blackberry and cocoa aromas give way to a rich and generous palate with velvet tannins</i>		
Akarua Rua Pinot Noir	16.0	69.0
<i>Layers of sweet, ripe, red berries, subtle savoury characters and a touch of spice. Soft, supple tannins flow gently across the palate</i>		
Cloudy Bay Te Wahi Pinot Noir 2014		139.0
<i>Leading with aromas of red and black cherries, black plum and rich Christmas cake spices, the wine unfolds with smoky flint and floral flavors. Youthful on the palate with sweet fruit framed by bright acidity, supple texture and a velvety yet firm tannin structure</i>		

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TEAPOT COCKTAILS

Wild Berry	20.0
<i>Wild berry, vodka, grenadine, lemonade</i>	
Electric Lemonade	20.0
<i>Vodka, Curacao, lemon juice, peach, lemonade</i>	
The Passion Escape	20.0
<i>Famous passion fruit vodka, peach liqueur, Malibu, pineapple juice</i>	
Caribbean Queen	20.0
<i>Midori, Malibu, mother energy</i>	
Wet Kiss	20.0
<i>Amaretto, apple sour liqueur, melon liqueur, lemonade</i>	
Red Melon	20.0
<i>Watermelon liqueur, peach schnapps, vodka, grenadine, lemonade</i>	
All Nighter	20.0
<i>Cointreau, vanilla Galliano, vodka, Strawberry Liqueur, mother energy</i>	

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CHIC'S SIGNATURE SHOTS

Money Shot	8.5
<i>You gotta try this once in your lifetime</i>	
Jellytip Shot	8.5
<i>A chocolate and vodka based shot</i>	

COLD DRINKS

Tonic Water	3.5
Coca Cola	4.0
Coke Zero	4.0
Lemonade	4.0
L&P	4.0
Ginger Beer	4.0
Ginger Ale	4.0
Lemon Lime & Bitters	4.0
Tomato Juice	4.5
Orange Juice	4.5
Apple Juice	4.5
Pineapple Juice	4.5
Cranberry Juice	4.5
Raspberry & Coke	5.0
Raspberry & Lemonade	5.0
Mother Energy	6.0

TEA DRINKS

Apple Tea	4.0
Persian Ceylon Black Tea	5.0
Persian Earl Grey Tea	5.0
Green Tea with Jasmine Flower	5.0
Pure Peppermint Leaves	5.0
Rose with French Vanilla	5.0
Mediterranean Mandarin	5.0
Pure Chamomile Flowers	5.0
Rosehip with Hibiscus Flowers	5.0
Natural Ceylon Ginger Tea	5.0
Lemon Ginger and Honey Tea	5.0





BREAD & DIPS

Ask one of our friendly staff for gluten free options.

Hummus Dip	10.0
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Chickpea and tahini paste infused with lemon juice, garlic and olive oil, served with pita bread

Haydari Dip	10.0
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Strained yogurt, herbs, cucumber and garlic, served with pita bread

Beetroot Dip	10.0
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Mixture of beetroot, strained yoghurt, garlic and herbs, served with pita bread

Mast-O-Moosir Dip	10.0
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Strained yoghurt, Persian shallot and herbs, served with pita bread

Eggplant Dip	10.0
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Eggplant sliced and stewed with tangy tomato and green bell peppers, served with pita bread

Meze Platter (Up to 4 people)	23.0
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Selection of dips, dolma (stuffed vine leaves), olives, Chic finger bites, selection of diced vegetables, served with pita bread

Chic Platter (Up to 4 people)	25.5
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Cured meats, chorizo, cheeses, crackers, pickles, olives, spreads

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ENTRÉE

Falafel Entrée	12.5
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Ground chickpea mixed with garlic, herbs and spices

Dolma Entrée GF	12.5
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5 vine leaves stuffed with rice and herbs served with our own homemade tomato sauce and minted garlic yoghurt

Shish Entrée GF	12.5
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Combination of chicken and lamb with bell peppers and onion

Persian Style Chicken Wings	14.5
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Chicken wings with a Persian twist cooked on charcoal

Garlic Prawn GF	16.5
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Butterfly prawns cooked on a hot plate served on a bed of lettuce

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SALADS AND SIDES

Chic Salad	8.0
<i>Lettuce, tomato, cucumber, feta cheese, olives, walnuts with virgin olive oil and a fresh lime juice dressing</i>	
Tabbouleh Salad	8.0
<i>Freshly chopped cucumber, tomato, parsley, onion and bulgur with virgin olive oil and a fresh lime dressing</i>	
Pita Bread	2.5
Garlic Bread	4.0
Persian Bread	4.0
Chips GF	6.0
Chips, Cheese and Gravy	13.0
Wedges	13.0
Add Bacon and Cheese	4.0

MAINS

FISH

Salmon Shish GF	24.0
<i>Marinated salmon fillets skewered with bell peppers, mushroom, onion, cooked on charcoal, served with a side of basmati rice, our seasonal salads and our home made dressing</i>	
Ocean Hunter GF	24.0
<i>Grilled marinated blue cod fillet, cooked on charcoal served with a melody of bell peppers, mushroom, onion, side of basmati rice, seasonal salads and our home made dressing</i>	

MEAT

Chelo Joojeh GF	19.0
<i>Succulent chicken breast marinated and flame broiled to perfection served with charbroiled tomato, persian saffron basmati rice and our fresh seasonal salad</i>	
Khoresht-e-Ghaimah (Persian Lamb Stew) GF	19.0
<i>It's a savoury mix of tender lamb cubes, with cut fried potatoes, yellow split peas, flavoured with rich tomato and tangy dried Persian limes. Served with Persian basmati rice and seasonal salad</i>	



**Chelo Koobideh GF****19.0**

Juicy strips of seasonal ground lamb and beef served with charbroiled tomato, Persian basmati saffron rice and a fresh seasonal salad

Baghali Polo**19.0**

Basmati saffron Rice with dill and lima beans served with fresh seasoned slow cooked lamb shank and seasonal salad

Bulgari GF**22.0**

Marinated cubed chicken and lamb skewered with bell peppers and onion flamed charbroiled to perfection served with Persian basmati saffron rice and fresh seasonal salad

Khoreshteh-Fesenjan BA Ordak (Persian Duck Stew)**22.0**

Caspian style braised duck cooked with a tangy pomegranate sauce and finely ground walnuts served with Persian basmati saffron rice and fresh seasonal salad

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Shishleak GF**24.0**

Our most famous dish. Meltingly tender lamb rack marinated and flame broiled to perfection served with Persian basmati saffron rice and fresh seasonal salad

King's Feast (Sharing with 4)**95.0**

Skewer of lamb rack, chicken, koobideh (ground lamb and beef) and salmon served with a side of basmati rice, seasonal salad, charbroiled tomato and pita bread (GF without pita bread)

ROYAL FEAST (6-8 people)**220.0**

You want to try some of our all-time favorites in one dish? This is a perfect sharing feast for you! The royal feast includes chicken wings, koobideh (ground lamb and beef), lamb rack, salmon, blue cod, bulgari (skewered chicken, lamb, peppers and onion), charbroiled tomato and mixed vegetables served with Persian basmati saffron rice, fresh seasonal salad and dressing

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VEGETARIAN

Falafel Iskander**19.5**

Ground chickpea mixed with garlic, herbs and spices, served with basmati saffron rice and fresh seasonal salad

Eggplant Iskander GF**19.5**

Eggplant cooked with tomato and green pepper, served with basmati saffron rice and fresh seasonal salad eggplant severed with pita bread, Persian basmati saffron rice and fresh seasonal salad





CHARCOAL BURGERS

Chic Big Bro	15.0
<i>Chicken, beef, bacon, lettuce, onion, cucumber, tomato, avocado, beetroot, double cheese, gherkin, smokey BBQ sauce, mayo and tomato sauce</i>	
Double Brown	15.0
<i>Homemade spiced double beef patties, bacon, lettuce, onion, cucumber, avocado, beetroot, double cheese, gherkin, smokey BBQ sauce, mayo and tomato sauce</i>	
White Chick	15.0
<i>Marinated double chicken breast, bacon, lettuce, onion, cucumber, avocado, beetroot, double cheese, gherkin, smokey BBQ sauce, mayo and tomato sauce</i>	
Seafood Lover	15.0
<i>Fresh grilled blue cod fillet, lettuce, onion, cucumber, avocado, beetroot, double cheese, gherkin, smokey BBQ sauce, mayo and tomato sauce and our chef's special seafood dressing</i>	
Lamb Burger	17.0
<i>Homemade spiced double lamb patties, bacon, lettuce, onion, cucumber, avocado, double cheese, gherkin, smokey BBQ sauce, mayo, tomato ketchup.</i>	
Chips	6.0

PITA POCKET KEBABS

All kebabs served inside pita bread with our seasonal salad, homemade tomato sauce and minted garlic yoghurt

Beef Doner Kebab	12.0
Chicken Kebab	13.0
Lamb Kebab	14.0

VEGETARIAN KEBABS

Eggplant Kebab	12.0
Falafel Kebab	12.0
Mixed Kebab	16.0
<i>Mix of any two – vegetarian or meat options</i>	





DESSERTS

Baklava

14.0

Filo pastry, mixture of nuts and honey sauce served with flavored ice-cream

Hot Date Pudding

14.0

Served with flavored ice-cream

Chic's Famous Banana Boat

16.0

A persian twist on the internationally known banana boat, chic' specialty dessert consists of persian mahjoon (date/fig shake), fried banana, flavored ice-creams and mouth-watering deep-fried mars bar

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/Chic Restaurant
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For booking enquiries contact us on
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