





Persian restaurant

PURE & AUTHENTIC



THE HISTORY OF PERSIA

The Persian Empire is the largest empire

in the world

HE IRANIAN EMPIRE IS ONE OF THE LARGEST EMPIRES IN THE HISTORY O ANKIND, WHICH HAD AN AREA OF 5.5 MILLION KILDMETERS AT THE HEIGH OF ITS POWER. OF COURSE, MAYBE COMPARED TO THE AREA OF BI DUNTRIES, THE AREA OF RUSSIA NOW IS 17 MILLION KM, IT SEEMS SMALI BUT THE TIME POINT SHOULD ALSO BE CONSIDERED

THE PERSIAN EMPIRE WAS LOCATED IN TODAY'S IRAN AND THEY RULE OVER LANDS SUCH AS EGYPT, AFGHANISTAN, PAKISTAN, MOST OF TH MIDDLE EAST, ETC., AND IT GAN BE SAID FOR SURE THAT IRAN ONCE HA THE LARGEST EMPIRE IN THE HISTORY OF THE WORLD



The Charter of Cyrus is a clay cylinder that is about 2,600 years old and was built by order of the Iranian king Cyrus after the capture of the city of Babylon in 539 BC.

This cylinder, written with cuneiform inscriptions, encourages freedom of worship throughout the Iranian empire and allows the displaced population to return to their lands. Encyclopedia says that Cyrus the Great was born between 580 and 590 BC in present-day Iran and died around 529 BC. He was the founder of the Achaemenid Empire, which stretched from the Aegean Sea in the east to the Indus River in the west. He is the liberator in the Bible Of Jews who were captives in Babylon.



THE 7TH OF NOVEMBER IS THE BIRTHDAY OF A KING

WHOSI

CHARTER AND SOCIAL RELATIONS GUIDELINES ARE

KNOWN AS THE FOUNDER OF HUMAN RIGHTS IN THE

WORLD AND IS

CONSIDERED A LASTING AND ETERNAL DOCUMENT IN

IDENTITY OF IRAN..!

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"Chicken saffron kebab" refers to a dish where chicken is marinated with saffron and various spices, then grilled or barbecued. This dish combines the rich flavor of saffron with tender chicken, creating a flavorful and aromatic kebab. It is a popular dish in Persian custisne, known for its vibrant color and distinctive taste imparted by saffron. Typically, it is served with rice, grilled vegetables, or salads, making it a satisfying and delicious meal, this recipe is old about 3000 years fir Iranian empire!

King kebab is a popular Iranian dish made from minced meat (lamb) grated onion, salt, pepper and sometimes saffron besides that with chiken saffron kebab, serves with rice !this recipes is old about 3500 years for Iranian empire!

Mutton chanje kebab is a local and famous dish in Iran, which is often served in North Khorasan province. This kebab is prepared from lamb meat (young male call), which is made with special methods such as chopping and flavoring it. This dish is usually by many people by serving it with bread and fresh vegetables and cream or yogurt, this recipe is old about 4700 years for Iranian



KOH SAMUI IOON



GHORMEH SABZI

Ghorme sabzi is a local and famous Iranian dish that is often prepared with lamb meat, vegetables such as dill, leek, and cilantro, as well as Omani lemon and various spices. This dish usually eaten with white rice and fresh side dishes and has a special and delicious taste this food is one of the oldest Iranian dish with 5000 years old recipe!

GHEYME SIB

This is one of the irahian dishes that is often famous in the northern regions of Iran. This dish is prepared from mutton or veal along with potatoes and various spices and is cooked for a long time until the meat becomes soft and gets its special taste,this food recipe is almost moretgsn 2500 years old for Iranian!



This is one of the popular and traditional Iranian dishes, which is usually prepared with rice and Musal. This dish has deep roots in the culture and cuisine of Iran and has long been known as one of the most popular dishes in this region

one of the authentic Iranian dishes, Chelo Masil

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Vegetarian

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KUKUSABZI

Kuku sabzi dates back to the Gajar dynasty in Iran, in the 18th century. It used to be a royal dish,

Different kinds of it along with other dishes were served to the king and queen. 🙍 😇

MIRZAGHASEMI

It is said that MirzaGhasemi was first cooked during the Qajar era of the 18th and 19th centuries. According to local people, Mohammad Qasim Khan, the governor of Rasht, the capital of Gilan province, made this dish for the first time and that is why he put his name on it. Mirza Ghasemi food that vegetarians eat.



Eggplant curd is one of the traditional and popular Iranian dishes that can be found all over the country. This dish is prepared from simple ingredients such as eggplant, curd, onion, garlic, dry mint and spices. The history of eggplant curd dates back to the Safavid era.





KOH SAMUI JOON



Vegetable pilaf with fish is one of the most popular and important dishes for us lranians, and it is one of the special dishes that have been used throughout history and these days it is more often served with fish pilaf on the night of Nowruz.

Tahchin is an authentic Iranian food, dish that is made from mixture of rice various of meat [which most common with chiken meat ,yogurt, eggs and Iranian saffron.

It is one of the types of Iranian pilaf dishes which is particularly popular among Iranians. Zershak Plou, like dishes like pounded kebab, grilled chicken, etc., is considered as a ceremonial dish that is used for serving in important ceremonies.



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JOON'S SPECIAL BURGER

Special Joon Burger is something you have never tried that is heavenly delight.

CALZONE

Joon has different variations of calzones that make you feel in love with every bite,of that we should tell about the history of calzone is that it dates back to 2500 years to Iranian history!

PERSIAN BREAKFAST

The best breakfast on the island through different variations of omlets!

Welcome to Joon!

KOH SAMUI IOON

