Persian cuisine at BOUS.

From the Caspian Sea to the Persian Gulf, Iran's regions offer a rich variety of ingredients and traditions. At BOUS, they come together around a shared table.





THE CUISINE

Saffron rice, fresh herbs, charcoal-grilled meats and slow-cooked stews are at the heart of the Persian table. Pomegranate, dried lime and barberries bring brightness; walnuts and warm spices add depth. It is a cuisine of fragrance, balance and generous hospitality.

THE RESTAURANT

BOUS is a Persian fine-dining restaurant in Montréal's Golden Square Mile. Our food, art, music and dining room bring Persian culture into a contemporary setting. Our group menus invite guests to discover this cuisine together, with dishes passed around the table and enjoyed at their own pace.

A Persian meal is an invitation to gather.

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One table. A Persian feast.

Choose one menu for your group. All listed dishes are included and served family-style, from appetisers to dessert.

Sofreh

$80 per guest

Beef · Chicken · Duck

Charcoal-grilled ground beef, saffron chicken breast and duck confit with walnut and pomegranate. Shared yogurt and eggplant starters, bread, rice, salad and dessert.

Mehmani

$95 per guest

Beef tenderloin · Chicken · Duck · Lamb

Ground-beef and tenderloin grills, saffron chicken, duck confit and braised lamb shank. Four appetisers with bread, shared sides and dessert.

Bazm

$125 per guest

Beef tenderloin · Chicken · Duck · Lamb · Fish & shrimp

Ground beef and tenderloin, saffron chicken, duck, lamb shank, whole sea bass and king shrimp. Five appetisers with bread, a welcome Sharbat, shared sides and dessert.

Pair your feast

OPTIONAL · ADDITIONAL PER GUEST

Pairings selected to complement the flavours of your meal.

Wine Pairing — $65
3 glasses

Cocktail Pairing — $45
2 glasses

BOUS Curated — $85
Curation of Sharbat, wine and cocktail

Ancient Persia Wine Pairing — $95
3 glasses

Sharbat Pairing — $42
3 glasses

Prices in CAD. Applicable taxes and 18% service charge are additional.

The menus in detail

Each checkmark indicates a dish included and served for the table.

	Sofreh سفره $80 / guest The shared table	Mehmani مهمانی $95 / guest A gathering of guests	Bazm بزم $125 / guest A festive celebration
OPENING PLATES TO SHARE			
Sangak Traditional Persian sourdough flatbread.	✓	✓	✓
Maast-o-Khiar Yogurt, cucumber, walnut, herbs and rose petals.	✓	✓	✓
Kashk-o-Bademjoon Smoked eggplant, kashk, onion, mint and garlic.	✓	✓	✓
Zeyton Parvardeh Green olives, walnut, pomegranate, garlic and herbs.	–	✓	✓
Golden Square Mile Tahchin Crispy saffron rice, herbs, barberries and pistachio.	–	✓	✓
Ghalieh Meygoo King shrimp in a herb, tamarind and chili sauce.	–	–	✓
MAIN DISHES TO SHARE			
Koobideh Kabab Charcoal-grilled ground beef with grilled vegetables.	✓	✓	✓
Joojeh Kabab Saffron-marinated Québec chicken breast, charcoal-grilled.	✓	✓	✓
Duck Fesenjoon Duck leg confit in walnut and pomegranate sauce.	✓	✓	✓
Barg Kabab Charcoal-grilled beef tenderloin with grilled vegetables.	–	✓	✓
Kamouraska Lamb Ghormeh Sabzi Braised lamb shank, herbs, red beans and dried lime.	–	✓	✓
Whole Branzino Whole sea bass, pistachios, barberries and Northern Iranian rice.	–	–	✓
ACCOMPANIMENTS			
Saffron Rice Northern Iranian rice scented with saffron.	✓	✓	✓
Salad Shirazi Cucumber, tomato, onion, mint and verjus.	✓	✓	✓
Maast-o-Moosir House-made yogurt with Persian shallots.	✓	✓	✓
Sir Torshi Aged pickled garlic.	–	–	✓
DESSERT & WELCOME DRINK			
Chef's Choice	✓	✓	✓
Welcome Sharbat Traditional non-alcoholic Persian fruit, herb or floral drink.	–	–	✓

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Additional plates

Add any of these à la carte dishes to your group menu.
Prices are per plate unless otherwise indicated.

BREAD & APPETISERS

	PRICE
Sangak Traditional Persian sourdough flatbread.	+$6
Maast-o-Khiar Yogurt, cucumber, walnut, rose petals and herbs.	+$18
Zeyton Parvardeh Green olives, walnut, pomegranate and herbs.	+$20
Spicy Saffron Chicken Wings Saffron chicken wingettes with Aleppo pepper.	+$18
Golden Square Mile Tahchin Crispy saffron rice, herbs, barberries and pistachio.	+$22
Kashk-o-Bademjoon Smoked eggplant, kashk, crispy onion, mint and garlic.	+$28
Ghalieh Meygoo King shrimp, herbs, garlic, tamarind and hot chili.	+$10 per shrimp
Caviar Tahdig Bite Tahdig bite with Baerii caviar and house-made yogurt.	+$15 per bite

MAIN DISHES

	PER PLATE
Koobideh Kabab Charcoal-grilled ground beef with grilled vegetables.	+$36
Joojeh Kabab Saffron-marinated Québec chicken breast.	+$38
Barg Kabab Charcoal-grilled beef tenderloin with grilled vegetables.	+$54
Shishlik Charcoal-grilled Kamouraska lamb chops.	+$65
Whole Branzino Whole sea bass, pistachios, barberries and rice.	+$72
Duck Fesenjoon Duck leg confit with walnut and pomegranate sauce.	+$48
Kamouraska Lamb Ghormeh Sabzi Braised lamb shank, five herbs, red beans and dried lime.	+$55
Jewel Rice with Lamb Neck Québec lamb neck, barberries, orange peel, pistachio and saffron rice.	+$58

ACCOMPANIMENTS

Salad Shirazi	+$13
Maast-o-Moosir	+$14
Borani Bademjoon	+$14
Saffron Rice	+$8
Sir Torshi	+$5

Add Persian Ossetra caviar to a Tahchin plate +$60

Supplement per plate, in addition to the $22 Tahchin.

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