

克爾曼沙赫 Kermanshah 伊朗 Iran

加入網絡
Year of designation
2021

城市介紹 City Information

Kermanshah is a city in the ancient and vast country of Iran, with a moderate mountainous climate, located at the foothills of the "Paraw" mountain range and near the Qareh Su and Abshuran rivers. The city of Kermanshah covers an area of 12,000 hectares with a population of over one million people.

The majority of the people in Kermanshah are followers of Islam and Shia Islam. After Shia Muslims, there are some followers of Sunni Islam and a few adherents to other religions and sects.

The people of Kermanshah have ethnic diversity, mainly differing in dialects, customs, and attire. The tribes of Kalehri, Sanjabi, Jamhor, Tafangchi, Lak, Jaf, and Goran are some of these tribes.



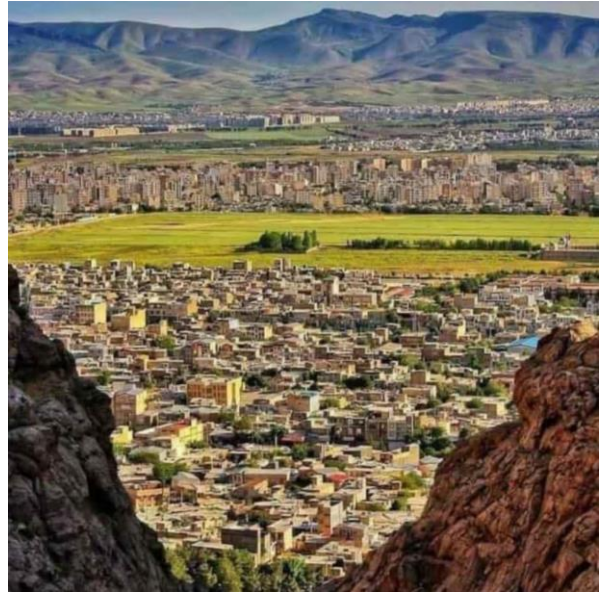
Due to its suitable climate and geographical location, this city has been of special importance in various historical periods. This climatic and ethnic diversity has led to a unique cultural diversity in Kermanshah.

The cuisine of this region is influenced by this ethnic and climatic diversity, resulting in the preparation of 8 different types of bread, dozens of pastries, 80 types of dishes, dozens of snacks, and numerous local soups made from local vegetables and indigenous animals and birds by Kermanshahi chefs.

In Kermanshah, food culture holds special importance, and the unique characteristic of traditional Kermanshah cuisine is that each dish carries an ancient story from the past of this region and even the way food is consumed in Kermanshah has its own special etiquette.

Saji bread, Beji pastries, rice bread, lamb kebab skewers, Abbasali soup, and Khalal stew are among the most important dishes in Kermanshah.





廚師簡介 Chef Information

- **Floria Morovati**

Floria Morovati, born in 1971, is a native of Kermanshah province and the city of Kerend. I am a retired educator and social studies teacher. For the past five years, I have been involved in the field of tourism. I have renovated and converted my father's house into a guesthouse and am engaged in cultural activities. Around thirty local dishes have been nationally registered based on my recommendation. I collaborated on the registration of Kermanshah World City of Creative Gastronomy. Several indigenous cultures and traditions have been nationally registered based on my recommendations. I have managed several festivals at the county level. In August-September 2023, Milkan Ecotourism Residence was awarded as the top creative residence in ecotourism houses.

I participated in the international Nowruz ceremonies in Kermanshah in 2022.

- **Khosro Khademi**



Kermanshah, Iran 伊朗 克爾曼沙赫

Feloria Morovati



Khosro Khademi



菜品名稱 Dish Name

- Khalal Stew
- Ghapli Gosht



Khalal Stew



Ghapli Gosht

