

# Wander through Oudlajan Bazaar’s historic alleys

Iranica Desk

Oudlajan Bazaar is considered one of the oldest in Tehran, encapsulating the authentic history and culture of the capital within itself. The traditional market is located in the Oudlajan neighborhood, adjacent to Tehran’s Grand Bazaar; thus, when visiting it, you can stroll through its old alleyways and explore the many tourist attractions of the area.

Composition and offerings

This bazaar, comprised of small shops within a traditional setting, is known among tourists as a center for selling traditional handicrafts. There are also cafés and restaurants operating there, where you can rest and dine after shopping.

Location

Regarding the location of Oudlajan Bazaar, it can be said that it is in the central part of Tehran, nestled within one of the city’s oldest neighborhoods — Oudlajan. This neighborhood is bounded to the north by Amir Kabir Street, to the south by 15 Khordad Street, to the east by Rey Street, and to the west by Pamenar Street. The proximity of this old structure to 15 Khordad Street, Mostafa Khomeini Street, Imamzadeh Yahya area, and the Grand Bazaar of Tehran has made it easily accessible for shoppers and visitors.

Historical background

The Oudlajan neighborhood is about 400 years old and is considered one of Tehran’s attractions, with its most interesting part being the bazaar, which has flourished since the Qajar era. Over time, the site expanded, affecting the neighborhood as old houses



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gradually turned into workshops or warehouses for the market.

Revival and restoration efforts

The Oudlajan Bazaar, a leading market in Tehran during the Qajar era, revived its prosperity in the 2000s, focusing more on handicrafts. Later, in 2016, merchants and the Cultural Heritage Organization restored the market, turning it into a historic and beautiful market.

Walking through bazaar

Walking through Oudlajan Bazaar, with its cobblestone alleys and brick walls, revives the sense of this region’s history for visitors. In summer afternoons, the market’s corridors are sprinkled with water to cool the air and relieve the summer heat. Besides the main part of the old market, you can also visit its side alleys. A section of the market contains a wall of clay souvenirs, which is worth seeing.

Handicrafts and arts

Oudlajan Bazaar can be considered dedicated to handicrafts. Within it, various trades related to Iranian handicrafts and traditional arts operate, breathing new life into this historic passage. Many of the vendors are artists who offer their works directly to customers. Especially on Thursdays, with the “Thursday Bazaar” and the presence of artists from across the country, Oudlajan becomes a vibrant platform for pro-

moting handicrafts. Additionally, some shops have been converted into cafés and restaurants. Many shopkeepers in Oudlajan are artists whose works are the result of hours of careful and creative labor. Among the offered handicrafts are Mina Kari (enameling), Qalam Zani (engraving), traditional pottery and ceramics, which are both decorative and functional. Copperware, Malileh Kari (delicate filigree), and silver jewelry are also very popular,

especially among tourists.

Diversity

Wooden works such as inlay and marquetry showcase Iranian art as both decorative and utilitarian objects. Kilims, small rugs, and colorful felt items from various provinces add remarkable diversity to the ancient market. It is not only a place to shop but also a venue for keeping traditional crafts alive and passing them on to future generations.

## Yazdi sweets celebrate tradition with Baklava and Qottab

Yazdi sweets are the most famous Iranian sweets. Yazd, the ancient desert city of Iran, is famous not only for its stunning mud-brick architecture and Zoroastrian heritage but also for its delectable sweets. Among the many traditional Persian confections, Baklava (Baghlava Yazdi) and Qottab are two of the most beloved treats, each offering a unique blend of flavors and textures that captivate both locals and travelers alike.

Baklava Yazdi

Baklava is a widely recognized dessert across the Middle East, the Balkans, and Central Asia, but Baklava Yazdi has a distinct Iranian twist. Unlike the Turkish or Greek versions, which use honey-based syrup, Baklava Yazdi is made with rosewater, cardamom, and pistachios, giving it a delicate floral aroma and an elegant sweetness, adventureiran.com wrote.

The preparation involves layering thin

sheets of dough with finely ground almonds or pistachios, then baking them to a golden crisp. Once out of the oven, the baklava is drizzled with a lightly scented sugar syrup infused with rosewater and saffron, adding a rich depth of flavor. The final touch is a generous sprinkle of crushed pistachios, making it as visually appealing as it is delicious.

Qottab

Qottab is another iconic Yazdi sweet that dates back centuries. These deep-fried pastries are shaped like small crescents, with a crisp, flaky exterior and a soft, nutty filling inside. The dough, made from flour, yogurt, butter, and egg yolk, is rolled out thinly, filled with a mixture of finely ground almonds,



Qottab  
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cardamom, and powdered sugar, then carefully folded and fried to golden perfection. Once fried, Qottab is dusted generously with powdered sugar, giving it a melt-in-the-mouth texture with a satisfying crunch. The combination of nutty, sweet, and aromatic flavors makes Qottab an irresistible companion to a cup of Persian tea.

Sweet legacy of Yazd

Both Baklava and Qottab are deeply rooted in Yazdi culture, often served during Nowruz (Persian New Year), wed-

dings, and special celebrations. Their delicate flavors, traditional recipes, and meticulous craftsmanship make them symbols of Yazdi hospitality and heritage. For travelers visiting Yazd, no trip is complete without indulging in these famous confections. Many traditional sweet shops in the city offer freshly made Yazdi sweets include Baklava and Qottab, allowing visitors to experience the authentic taste of Persian desserts. If you have a sweet tooth and an appreciation for Persian culinary artistry, these Yazdi delights are a must-try.

Baklava Yazdi  
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