

## Appetizers

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|-----|--|--------|
| 1.  | <b>Kashk-Bademjan....</b>  | \$6    |
|     | Cooked eggplant in our homemade tomato sauce topped with yogurt                              |        |
| 2.  | <b>Mirza Ghasemi....</b>   | \$7    |
|     | Mashed grilled eggplant with tomato, garlic & egg  |        |
| 3.  | <b>Dolmeh....</b>  | \$6    |
|     | Grape leaves stuffed with rice & herbs   |        |
| 4.  | <b>Hummus....</b>  | \$6.50 |
|     | Crushed chickpeas, tahini paste & house special seasoning                                    |        |
| 5.  | <b>Babaganoosh....</b>   | \$7    |
|     | Baked eggplant with tahini paste, garlic & seasoning   |        |
| 6.  | <b>Sambuseh....</b>  | \$6.50 |
|     | Crispy fried dumplings stuffed with chickpeas & herbs; served with spicy chutney             |        |
| 7.  | <b>Stuffed Pepper....</b>  | \$7    |
|     | Green pepper stuffed with ground lamb, rice & herbs; slowly simmered with light tomato sauce |        |
| 8.  | <b>Salad Olivieh....</b>   | \$7    |
|     | Potato salad with chicken, eggs, green peas & carrots  |        |
| 9.  | <b>Traditional Kashk-Bademjan....</b>  | \$7.50 |
|     | Sautéed eggplant mixed with kashk (Persian whey) and topped with sautéed onion               |        |
| 10. | <b>Kotlet....</b>  | \$7    |
|     | Ground beef and potato patty pan fried & served with fresh tomato & yogurt sauce             |        |

## Salads

- |    |  |     | w/Chicken | w/Barg | w/Shrimp | w/Salmon |
|----|--|-----|-----------|--------|----------|----------|
| 1. | <b>Mediterranean Chopped Salad....</b>   | \$8 | \$14      | \$16   | \$19     | \$19     |
|    | Chopped romaine hearts, steak tomato, cucumber, red onion & feta cheese; mixed with vinaigrette              |     |           |        |          |          |
| 2. | <b>Shirazi Salad....</b>   | \$7 | \$14      | \$16   | \$19     | \$19     |
|    | Diced cucumbers, tomatoes, red onion & parsley in lemon vinaigrette  |     |           |        |          |          |
| 3. | <b>Arugula Salad....</b>   | \$8 | \$14      | \$16   | \$19     | \$19     |
|    | Baby arugula, cherry tomatoes, & sliced red onions topped with feta cheese; served with balsamic vinaigrette |     |           |        |          |          |
| 4. | <b>Mesclun Salad....</b>   | \$8 | \$14      | \$16   | \$19     | \$19     |
|    | Mesclun greens, cherry tomatoes & almonds in vinaigrette   |     |           |        |          |          |

## Soups

- |    |  | <u>Cup</u> | <u>Bowl</u> |
|----|--|------------|-------------|
| 1. | <b>Ash Reshteh....</b>   | \$5.50     | \$6.50      |
|    | Traditional Persian gumbo with noodle, mixed greens, chick peas & red kidney beans; topped with yogurt |            |             |
| 2. | <b>Red Lentil Soup....</b>   | \$5        | \$6         |
|    | Traditional Persian lentil soup.   |            |             |
| 3. | <b>Soup of the Day....</b>   |            |             |

## Accompaniments

- |    |  |        |
|----|--|--------|
| 1. | <b>Mast Musir....</b>  | \$5.50 |
|    | Homemade yogurt mixed with shallots                          |        |
| 2. | <b>Mast Khiaar....</b>                                       | \$5.50 |
|    | Homemade yogurt mixed with cucumbers & mint                  |        |
| 3. | <b>Mast o Esfenaj...</b>                                     | \$5.50 |
|    | Homemade yogurt mixed with sautéed spinach & garlic          |        |
| 4. | <b>Panir Sabzi....</b>                                       | \$7.50 |
|    | Fresh basil, tarragon, mint, radish, scallions & feta cheese |        |
| 5. | <b>Torshi...</b>   | \$5    |
|    | A traditional Persian mix of chopped pickled vegetables      |        |
| 6. | <b>Pickles &amp; Olives....</b>                              | \$6    |

A Gratuity of 20% will be added to tables of 6 or more guests

## Kebobs

All kebobs served with white Basmati rice, grilled onion & tomato  
Substitute rice for grilled vegetables or french fries

1. **Vegetarian Kebob....** \$14  
An assortment of grilled vegetables served with hummus
2. **Chicken Koobideh Kebob....** \$14  
Two skewers of juicy chopped chicken flavored with saffron
3. **Chicken Shish Kebob....** \$14.50  
Juicy cubes of marinated boneless chicken; char-grilled on our open-flame grill
4. **Chicken Strip Kebob....** \$15  
Strips of boneless chicken in a special marinade; char-grilled to perfection
5. **Jujeh Kebob....** \$16.50  
Pieces of bone in Cornish hen in our lemon saffron marinade; char-grilled to perfection
6. **Chicken Sultani Kebob....** \$19.50  
One skewer of Chicken Strip & one skewer of Chicken Koobideh
7. **Koobideh Kebob....** \$14  
Two skewers of chopped beef; char-grilled on our open-flame grill
8. **Beef Shish Kebob....** \$14.50  
Cubes of Angus beef lightly marinated & char-grilled to perfection
9. **Barg Kebob....** \$16.50  
Juicy strips of sirloin marinated in a special age-old recipe
10. **Sultani Kebob....** \$20.50  
One skewer of Barg & one skewer of Koobideh
11. **Lamb Shish Kebob....** \$18  
Cubes of marinated boneless baby lamb; char-grilled to perfection
12. **Lamb Chops Kebob....** \$22  
Four single cut rack of lamb, marinated in a special age-old recipe
13. **Combination Kebob....** \$41  
One skewer of Barg, one skewer of Jujeh & two skewers of Koobideh

## Stews

Served with white Basmati Rice

1. **Khoresh Gheymeh....** \$13  
Chunks of beef, yellow peas & dried lemons simmered in tomato sauce; served with white basmati rice
2. **Ghourmeh Sabzi....** \$14  
Parsley & scallions simmered with chunks of beef, red kidney beans & dried lemon
3. **Khoresh Bademjan....** \$16  
Chunks of boneless baby lamb leg with eggplant & tomato
4. **Khoresh Fesenjan....** \$16  
Crushed walnuts with boneless Chicken cooked in a Pomegranate sauce
5. **Lamb Shank....** \$16  
Lamb shank simmered with herbs & garlic in tomato sauce; served with dilled basmati rice

## Seafood

Served with dilled basmati rice, grilled onion & tomato  
Substitute rice for grilled vegetables or french fries

1. **Salmon Kebob....** \$18  
Cubes of salmon grilled to perfection
2. **Salmon Steak....** \$20  
Center cut piece of salmon marinated in garlic & broiled to perfection
3. **Brook Trout....** \$19  
Butterfly cut trout broiled to perfection
4. **Bronzini....** \$24  
Whole fish broiled to perfection
5. **Shrimp Kebob....** \$19  
Marinated shrimp grilled on a skewer

## Specialty Rice

Substitute for any of the specialty rice below for \$3

- |   | <u>Side Order</u> |
|---|-------------------|
| 1. <b>Zereshk Polo....</b><br>Barberries & saffron mixed with Basmati rice  | \$6               |
| 2. <b>Albaloo Polo....</b><br>Sweet & sour cherries mixed with Basmati rice | \$6               |
| 3. <b>Green Rice....</b><br>Dilled rice with fava beans                     | \$6               |
| 4. <b>White Rice....</b>  | \$5               |

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