

## Appetizers

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

## Salads

		w/Chicken	w/Barg	w/Shrimp	w/Salmon
1. <b>Mediterranean Chopped Salad....</b> Chopped romaine hearts, steak tomato, cucumber, red onion & feta cheese; mixed with vinaigrette	\$8	\$13	\$14	\$16	\$17
2. <b>Shirazi Salad....</b> Diced cucumbers, tomatoes, red onion & parsley in lemon vinaigrette	\$7	\$13	\$14	\$16	\$17
3. <b>Arugula Salad....</b> Baby arugula, cherry tomatoes, & sliced red onions topped with feta cheese; served with balsamic vinaigrette	\$8	\$13	\$14	\$16	\$17
4. <b>Mesclun Salad....</b> Mesclun greens, cherry tomatoes & almonds in vinaigrette	\$8	\$13	\$14	\$16	\$17

## Soups

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

## Accompaniments

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|----|--|-----|
| 1. | <b>Mast Musir....</b><br>Homemade yogurt mixed with shallots                           | \$5 |
| 2. | <b>Mast Khiair....</b><br>Homemade yogurt mixed with cucumbers & mint                  | \$5 |
| 3. | <b>Mast o Esfenaj...</b><br>Homemade yogurt mixed with sautéed spinach & garlic        | \$5 |
| 4. | <b>Panir Sabzi....</b><br>Fresh basil, tarragon, mint, radish, scallions & feta cheese | \$7 |
| 5. | <b>Torshi...</b><br>A traditional Persian mix of chopped pickled vegetables            | \$5 |
| 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....** \$11.50  
An assortment of grilled vegetables served with hummus
2. **Chicken Koobideh Kebob....** \$12  
Two skewers of juicy chopped chicken flavored with saffron
3. **Chicken Shish Kebob....** \$12  
Juicy cubes of marinated boneless chicken; char-grilled on our open-flame grill
4. **Chicken Strip Kebob....** \$13  
Strips of boneless chicken in a special marinade; char-grilled to perfection
5. **Jujeh Kebob....** \$13  
Pieces of bone in Cornish hen in our lemon saffron marinade; char-grilled to perfection
6. **Chicken Sultani Kebob....** \$17  
One skewer of Chicken Strip & one skewer of Chicken Koobideh
7. **Koobideh Kebob....** \$12  
Two skewers of chopped beef; char-grilled on our open-flame grill
8. **Beef Shish Kebob....** \$12  
Cubes of Angus beef lightly marinated & char-grilled to perfection
9. **Barg Kebob....** \$14  
Juicy strips of sirloin marinated in a special age-old recipe
10. **Sultani Kebob....** \$17  
One skewer of Barg & one skewer of Koobideh
11. **Lamb Shish Kebob....** \$15  
Cubes of marinated boneless baby lamb; char-grilled to perfection
12. **Lamb Chops Kebob....** \$19  
Four single cut rack of lamb, marinated in a special age-old recipe
13. **Combination Kebob....** \$34  
One skewer of Barg, one skewer of Jujeh & two skewers of Koobideh

## Stews

Served with white Basmati Rice

1. **Khoresh Gheymeh....** \$12  
Chunks of beef, yellow peas & dried lemons simmered in tomato sauce; served with white basmati rice
2. **Ghourmeh Sabzi....** \$12  
Parsley & scallions simmered with chunks of beef, red kidney beans & dried lemon
3. **Khoresh Bademjan....** \$14  
Chunks of boneless baby lamb leg with eggplant & tomato
4. **Khoresh Fesenjan....** \$14  
Crushed walnuts with boneless Chicken cooked in a Pomegranate sauce
5. **Lamb Shank....** \$14  
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....** \$14  
Cubes of salmon grilled to perfection
2. **Salmon Steak....** \$17  
Center cut piece of salmon marinated in garlic & broiled to perfection
3. **Brook Trout....** \$16  
Butterfly cut trout broiled to perfection
4. **Bronzini....** \$23  
Whole fish broiled to perfection
5. **Shrimp Kebob....** \$16  
Marinated shrimp grilled on a skewer

## Specialty Rice

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

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

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