



for In-House Dining Only*
Available for Parties of 6 or less only
Tuesdays-Fridays
3pm-5:30pm

3-COURSE Early Dinner Prix-Fixe

\$35

FIRST COURSE (choice of)

Aashe Reshte (Persian Herb & Noodle Soup)

classic aromatic Persian noodle soup with fresh herbs & beans

Mediterranean Tomato Soup

simmered fresh tomato, garlic, black pepper and diced bread soup

Salade Mediterranean

crisp romaine lettuce with Kalamata olives, Persian cucumber, grape tomatoes, peperoncini, feta cheese and herbs in a refreshing lemon vinaigrette

Salade Caesar

crisp romaine lettuce tossed with our Caesar dressing and sprinkled with shaved parmesan, served with garlic croutons

Dolmeh Barg (stuffed grape leaves)

stuffed grape leaves with rice, ground beef, pinenuts, raisins, herbs and lemon juice

Kashke Bademjan (roasted eggplant & whey dip)

a famous Persian dip of blended oven-roasted eggplant, garlic and onions, garnished with whey, sauteed garlic & mint and fried onions, served with *barbari bread* (contains walnuts)

Koofteh Tabrizi (stuffed meatball)

Tabriz meatball of ground beef, tarragon, rice and yellow split peas, stuffed with walnut and prune, simmered and served in a tomato saffron broth

SECOND COURSE (choice of)

Koobideh

2 skewered and grilled ground beef kabobs served with our saffron basmati rice with grilled tomatoes

Adas Polo with Country-style Roasted Chicken

lentil, raisin and sauteed onion basmati rice topped with a specially-marinated from the North of Iran roasted chicken

Khoresht Gormeh Sabzi

a delicious stew simmered with a variety of fresh herbs, beef, kidney beans and dried lime, served with our saffron rice

Roasted Salmon

with a dill and lemon preserve sauce, served with garlic spinach and our Sabzi herb rice

Chenjeh

cubed leg of lamb kabob, marinated with yogurt, grated onion, saffron and lemon juice, skewered and grilled to perfection, served with our saffron basmati rice with grilled tomatoes

Pasta Oceano

pan-roasted shrimp and scallops in a lemon cream sauce, tossed with spaghetti pasta

Risotto Milanese with Braised Lamb

Saffron risotto topped with braised lamb simmered in a saffron tomato broth

Veggie Khoresht Badamjan (Vegetarian)

a tomato saffron stew of sauteed eggplant simmered with olives, yellow split peas, fresh lemon and sour grape juices, dried lime and mint, served with saffron basmati rice

DESSERT (choice of)

Persian Saffron Rice Pudding (Sholeh Zard)

our saffron, rosewater, almond slivers and cardamon-scented rice pudding, dusted with cinnamon

Tiramisu

classic ladyfinger sponge cake soaked in espresso and rum, layered with a mascarpone mousse

Almond Behesht

delicate layers of ladyfinger & mascarpone cream, topped with toasted almonds & Amaretto cookie crumbs

* not available Valentine's Day or New Year's Eve