

(for in-house dining only)



Easter Specials

Appetizers

SHRIMP CASINO 18

pan-seared shrimp topped and baked with beef bacon, garlic, chives, panko and lemon butter

DIVAN MEZZE TRIO 19

Salade Olvieh, Zaytoon Parvardeh and KooKoo Sabzi
served with our Persian barbari bread

SOUPE ADAS BA KOOFTEH RIZEH 12

Persian lentil soup with mini lamb meatballs

CASPIAN SALAD 14

chopped romaine, radicchio, arugula, tomato, red onion, avocado, cucumber and chickpeas, drizzled with a light lemon dressing

Main Courses

COD PICCATA 38

fresh filet of black cod pan-seared with EVO and young garlic, capers and butter citrus sauce, served with potato au gratin and grilled asparagus

VEAL OSSOBUCO 44

veal shank braised with herbs, garlic, olive oil and tomatoes and topped with a gremolata sauce, served over Risotto Milanese

SMOKED SALMON BENEDICT 23

perfectly poached eggs and smoked salmon served on grilled ciabatta and topped with our Bernaise sauce, served with housemade fries and grilled asparagus

KHORESHTE KARAFS 32

traditional braised beef, celery, parsley & mint stew, simmered in a savory, tangy sauce, served with our saffron basmati rice

EASTER DOH JOOR KABOBS 44

flame-grilled house-marinated chicken thigh skewer paired with three succulent Shandiz lamb chops, served with saffron basmati rice, grilled tomatoes & basil

FETTUCCHINE AIDE PAK OCEANO 39

pan-roasted shrimp, scallops and lobster meat simmered with shallots and a lemon cream sauce, tossed with fettuccine pasta

Desserts

Plum Panna Cotta 15

a delicious cream custard with fresh plum compote

Pistachio Ricotta Torte 15

delicate layers of sponge cake, pistachio and ricotta creams

