

APPETIZERS (MAZZEH)

combo platter: choose any 3 non-starred appetizers—\$22

BEET BORANI a dip of roasted beet, garlic and creamy yogurt	11	* LOBSTER CEVICHE Maine lobster chunks, lime juice, red onion, cilantro, hot peppers, garlic, and olive oil	19
MAAST O MUSIR (YOGURT AND SHALLOT DIP) a dip of creamy thick yogurt and shallots	8	KASHKE BADEMJAN (EGGPLANT & WHEY DIP) a famous Persian spread with oven-roasted eggplant, sauteed garlic, caramelized onions, strained thick yogurt and sauteed mint, <i>served with barbari bread</i>	12
MAAST O KHIAR (YOGURT, CUCUMBER AND MINT DIP) a blend of creamy yogurt, finely-chopped Persian cucumber & mint	8	SHRIMP DIVAN large shrimp marinated with saffron, black pepper and garlic, grilled and served over a jalapeno goat cheese sauce	16
* CAVIAR with crème fraiche	market price	DOLMEH BARG (STUFFED GRAPE LEAVES) stuffed grape leaves with rice, ground beef, pinenuts, raisins, herbs and lemon juice	11
ZAYTOON PARVARDEH green olives marinated with pomegranate molasses, mint, finely chopped walnuts and extra virgin olive oil	12	HUMMUS WITH TAHINI served with our special barbari bread	10
MIRZA GHASEMI (SMOKED EGGPLANT DIP) a smoked eggplant, tomato and garlic blend, served with barbari bread	12	* LAMB SKEWERS marinated rosemary and garlic leg of lamb, skewered and grilled to perfection, drizzled with pomegranate molasses	14
KOOFTEH TABRIZI (STUFFED MEATBALLS) Tabriz meatballs of beef stuffed with tarragon, rice and yellow split peas, simmered and served in a tomato saffron broth	16	ROASTED CAULIFLOWER sprinkled with sumac	11
KOOKOO SABZI (PERSIAN HERB FRITTATA) chopped fresh herbs, leek and egg frittata, served with barbari bread	11	PANIR SABZI WRAP (Gluten-Free) rice-wrapper wrapped fresh herb medley, fresh walnut, feta cheese, radish and spring onion	11
KOOKOO KADOO (PERSIAN SQUASH FRITTATA) freshly grated squash, spices and egg frittata, served with barbari bread	11	PANIR SABZI PLATE fresh herb medley, fresh walnut, feta cheese, radish and spring onion, served with barbari bread	11
* GRILLED OCTOPUS marinated and grilled octopus served on a bed of cauliflower puree	17		

SOUP

AASH JOH a delicious chicken and barley cream soup	9	AASH RESHTEH (PERSIAN HERB & NOODLE SOUP) classic aromatic Persian noodle soup with fresh herbs & beans	9
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SALADS

SALADE SHIRAZI chopped tomato, Persian cucumber, onion and mint tossed in a lemon, extra virgin olive oil dressing	8	SALADE MEDITERRANEAN crisp romaine lettuce with Kalamata olives, Persian cucumber, grape tomatoes, peperoncini, feta cheese and herbs in a refreshing lemon vinaigrette	12
SALADE DIVAN organic mixed greens and cherry tomato with a fresh lemon and EVO dressing	10	SALADE CAESAR crisp romaine lettuce tossed with our Caesar dressing and sprinkled with shaved parmesan, served with garlic crostini	12
SALADE ALAMUT fresh arugula, walnuts, sun-dried dates, pickled beets and crumbled goat cheese, sprinkled with a pomegranate molasses and raspberry vinaigrette	13		

Consumption of raw or undercooked foods of animal origin such as beef, eggs and fish may result in an increased risk of foodborne illness. Please alert your server if you have any food allergies or dietary restrictions

* for parties of 6 or more, a gratuity of 20% will be added to the total check

GRILL AND CHOPS

KOOBIDEH 2 skewered and grilled ground beef kabobs served over saffron basmati rice with grilled tomatoes	22	CHICKEN BREAST SKEWER cubed breast of chicken marinated in a saffron lemon zest, skewered and grilled, served over saffron basmati rice with grilled tomatoes	24
BARG marinated, skewered and grilled beef filet kabob served over saffron basmati rice with grilled tomatoes	30	JUJEH KABOB Cornish hen kabob marinated in a saffron lemon zest, skewered and grilled, served over saffron basmati rice with grilled tomatoes	24
SULTANI COMBO combination of Koobideh and Barg kabobs served over saffron basmati rice with grilled tomatoes	30	SHRIMP SKEWER marinated and skewered jumbo shrimp, grilled to perfection, served over saffron basmati rice with grilled tomatoes	32
LAMB CHOPS SHANDIZ 3 lamb chops marinated with onion, yogurt, saffron and lemon juice, grilled and served over saffron basmati rice with grilled tomatoes	39	KABOB TORSH a beef filet kabob marinated in pomegranate molasses and crushed walnuts, skewered and grilled, served over saffron basmati rice with grilled tomatoes	30
CHENJEH (LEG OF LAMB SKEWER) marinated cubed leg of lamb kabob, skewered & grilled to perfections, drizzled with a pomegranate glaze, served over saffron basmati rice with grilled tomatoes	26	RIBEYE STEAK 12 oz Angus ribeye steak seasoned perfectly and grilled, served with sauteed spinach and potato souffle	39
		VEGETABLE SKEWER <i>(Vegetarian)</i> two skewers of assorted grilled vegetables, served over saffron basmati rice with grilled tomatoes	19

Saffron basmati rice can be substituted with choice of + \$4

Dill and Fava bean (Bagali) Rice | Barbari (Zereshk) Rice | Sweet (Shirin) Rice
| Sauteed Spinach, Onion & Garlic | Small Divan Salad

SEAFOOD

ROASTED SALMON with a dill and lemon preserve sauce	31	PAELLA shrimp, mussels, chorizo and chicken sauteed and simmered with Valencia rice, green & red pepper, onion and saffron	39
MAHI SHEKAMPOOR (STUFFED BRANZINO) whole branzino stuffed with fresh green herbs, dried fruits and pistachio, baked and brushed with a butter, saffron lime sauce	38	SEAFOOD PASTA shrimp, scallops and mussels pan-seared and simmered in a tomato and fresh basil sauce, tossed with spaghetti, baked in a parchment pocket	32
CHILEAN SEA BASS marinated with lemon and saffron, pan-seared	43		

Served with choice of

Saffron basmati rice | Dill and Fava bean (Bagali) Rice | Barbari (Zereshk) Rice | Sweet (Shirin) Rice
| Sauteed Spinach, Onion & Garlic | Small Divan Salad

ENTREES & STEWS

GORMEH SABZI (HERB AND BEEF STEW) a delicious stew simmered with a variety of fresh herbs, beef, kidney beans and dried lime, served with a saffron rice	23	FESENJAN (PERSIAN WALNUT POMEGRANATE STEW) a sumptuous Persian stew made with ground walnuts and pomegranate molasses — earthy, tangy and deep, served over basmati rice	
KHORESHT BADEMJAN (EGGPLANT & SOUR GRAPE STEW) beef simmered with sauteed eggplant, tomato, lemon, dried lime and sour grapes, served with a saffron rice	24 TOPPED WITH DUCK	27
MAHECHAY (BRAISED LAMB SHANK) lamb shank braised and slow-simmered in its own juices with garlic, tomato and lemon, served with Dill & Fava bean rice	30 TOPPED WITH CHICKEN BREAST	23
BAGALA E TOKH (FAVA BEAN, DILL & EGG STEW) <i>(Vegetarian)</i> traditional fava bean, garlic, dill and egg dish, served over basmati rice	20 TOPPED WITH CHICK PEAS <i>(Vegetarian)</i>	21
TAHCHIN E MORGH (RICE CAKE AND CORNISH HEN) crunchy saffron rice cake stuffed with barberries and topped with Cornish hen	25	PERSIAN MACARONI Persian ground beef ragù (simmered with garlic, turmeric, touch of cinnamon, tomato and lemon juice) tossed with spaghetti and served with crunchy potato tahdig	21
		RIGATONI WITH GORGONZOLA SAUCE <i>(Vegetarian)</i> rigatoni pasta tossed with a gorgonzola cream sauce and sprinkled with chopped pistachio	21

SIDES

BAGALI POLO <i>small portion of rice with dill and fava beans</i>	9	TORSHI <i>pickled vegetables</i>	5
SHIRIN POLO <i>small portion of rice with orange zest, barberry, slivered almonds and pistachio</i>	9	GARLIC SPINACH <i>small</i>	9
ZERESHK POLO <i>small portion of rice with saffron and barberries</i>	9	GRILLED STREET CORN <i>dipped in salt water and lemon</i>	8
MAAST O KHIAR <i>creamy yogurt, chopped Persian cucumber and mint</i>	8	POTATO SOUFFLE	8
		FRIES	7

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