

APPETIZERS (MAZZEH)

combo platter choose any 3 non-starred (*) appetizers—\$27
(combo platter available for in-house dining only)

- BEET BORANI (vg)**
a dip of roasted beet, garlic and creamy homemade yogurt
- MAAST O MUSIR (YOGURT AND SHALLOT DIP) (vg)**
a dinner-side dip of creamy thick homemade yogurt and shallots
- MAAST O KHIAR (YOGURT, CUCUMBER, MINT DIP) (vg)** a dinner-side dip of creamy homemade yogurt, finely-chopped Persian cucumber and mint
- * CAVIAR**  market price
caviar with crème fraîche dollops over endive leaves and water crackers
- ZAYTOON PARVARDEH (MARINATED OLIVES) (vg)**
green olives marinated with pomegranate molasses, mint, finely chopped walnuts and EVOO
- MIRZA GHASEMI (SMOKED EGGPLANT & EGG SPREAD) (vg)**
a traditional Northern Iranian blend of smoked eggplant, tomato, garlic and egg, served as a dip with Persian bread
- KOOFTEH TABRIZI (STUFFED MEATBALLS)**
two ground beef meatballs stuffed with yellow split peas, walnut and prune, simmered and served in a tomato saffron broth
- KOOKOO SABZI (PERSIAN HERB FRITTATA) (vg)**
chopped fresh herb, leek, walnut, barberry and egg frittata, served with Persian bread
- KOOKOO KADOO (PERSIAN SQUASH FRITTATA) (vg)**
freshly-grated squash, barberry, walnut, and egg frittata cakes, served with a side of Beet Borani dip (2 pieces)
- HUMMUS WITH TAHINI (vg)**
puree of chick peas, tahini, garlic and EVOO, served with Persian bread

- * GRILLED OCTOPUS**
fresh octopus marinated with garlic, rosemary, cayenne pepper & EVOO, served over roasted cauliflower and parsnip puree and drizzled with pomegranate molasses
- * SHRIMP CEVICHE** 
steamed shrimp marinated in fresh lime juice, red onion, cilantro and slivers of bell pepper
- KASHKE BADEMJAN (EGGPLANT & WHEY SPREAD) (vg)**
famous Persian spread of blended oven-roasted eggplant, walnut, garlic and onions, garnished with whey, sauteed garlic & mint and fried onions, served with Persian bread
- SHRIMP DIVAN**
4 large shrimp marinated with saffron, black pepper and garlic, grilled and served over a jalapeno goat cheese sauce
- DOLMEH BARG (STUFFED GRAPE LEAVES)**
steamed stuffed grape leaves with rice, ground beef, pinenuts, raisins and herbs, served with a lemon mint sauce
- * LAMB SKEWERS (2)** 
rosemary and garlic marinated leg of lamb, skewered and grilled to perfection, brushed with pomegranate molasses
- ROASTED CAULIFLOWER (vg)**
simmered in savory mustard and garlic broth, oven-roasted and sprinkled with sumac
- PANIR SABZI WRAP (Gluten-Free) (vg)**
fresh herb medley, walnut, feta cheese, radish and spring onion, in a rice wrapper, topped with walnut pomegranate sauce
- NOON PANIR SABZI PLATE (vg)**
fresh herb medley, walnut, feta cheese, radish and spring onion served with fresh baked lavash bread

SOUP

- SOUPEH JOH (PERSIAN BARLEY SOUP)**
a delicious cream of chicken and barley soup, drizzled with preserved lemon oil
- AASH RESHTEH (PERSIAN HERB & NOODLE SOUP)**
classic aromatic Persian noodle soup with fresh herbs & beans, garnished with whey, sauteed garlic & mint and fried onions

SALADS

- SALADE SHIRAZI**
chopped tomato, Persian cucumber, onion and mint tossed in a lemon, extra virgin olive oil dressing
- SALADE DIVAN**
organic mixed greens and cherry tomato tossed with a balsamic vinaigrette
- SALADE ALAMUT**
fresh arugula, walnuts, sun-dried dates, pickled beets and crumbled goat cheese, tossed with a raspberry vinaigrette
- 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

 This item may be served raw or undercooked. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server if you have any food allergies or dietary restrictions



* for parties of 5 or more, a gratuity of 20% will be added to the total check
Private cakes brought in will have a \$2.50 pp pastry premium



GRILL AND CHOPS

KOOBIDEH

2 skewers of ground beef kabobs flame-grilled & served with our saffron basmati rice, grilled tomatoes and fresh greens

BARG

classic Persian tenderized beef tenderloin kabob flame-grilled and served with saffron basmati rice, grilled tomatoes and fresh greens

SULTANI COMBO

combination of beef **Barg** and **Koobideh** kabobs flame-grilled and served with saffron basmati rice, grilled tomatoes & fresh greens

LAMB CHOPS SHANDIZ

serving of 4 lamb chops pounded tender and marinated with garlic, spices and lemon juice, flame-grilled and served with saffron basmati rice, grilled tomatoes and fresh greens

CHENJEH (LEG OF LAMB SKEWER)

leg of lamb kabob, marinated with yogurt, grated onion, saffron and lemon juice, flame-grilled and served with saffron basmati rice, grilled tomatoes and fresh greens

SHISH KABOB

beef tenderloin marinated for 48 hours and skewered with red onion and bell pepper, flame-grilled and served with saffron basmati rice, grilled tomatoes and fresh greens

CHICKEN BARG

boneless chicken tenderloin kabob marinated with yogurt, saffron, onion and lemon, flame-grilled and served with saffron basmati rice, grilled tomatoes and fresh greens

JUJEH KABOB (CORNISH HEN WITH BONE KABOB)

bone-in Cornish hen kabob marinated with yogurt, saffron, onion and lemon, flame-grilled and served with saffron basmati rice, grilled tomatoes and fresh greens

KABOB TORSH

signature Angus beef kabob marinated for 48 hours in pomegranate molasses and crushed walnuts, flame-grilled and served with saffron basmati rice, grilled tomatoes and fresh greens
(for best flavor & tenderness, recommended cooking temperature is medium or below. Beyond medium, meat becomes tough)

ADDITIONAL SKEWER OFFERINGS (to add to any dish):

KOOBIDEH +

CHICKEN BARG +

NY STRIP STEAK

14 oz Angus NY strip steak seasoned perfectly and grilled, served with sauteed spinach and potato souffle

GRILLED VEGETABLE PLATTER (Vegetarian)

portobello mushroom, squash, eggplant, artichoke heart, bell pepper, red onion, and tomato, rubbed with a rosemary and mustard seed-infused oil, grilled to perfection

add GRILLED CHICKEN BREAST +

add GRILLED SHRIMP +

Saffron basmati rice can be substituted with choice of (+)

Dill and Fava bean (Bagali) Rice | Barberry (Zereshk) Rice | Herbed (Sabzi) Rice
| Sauteed Spinach, Onion & Garlic | Potato Souffle

SEAFOOD

ROASTED SALMON

oven-roasted and topped with a saffron lemon butter sauce

MAHI SHEKAMPOOR (STUFFED TROUT)

whole trout deboned & stuffed with fresh green herbs, dried fruits, walnuts and pistachio, baked and brushed with saffron lemon butter sauce and pomegranate molasses

CHILEAN SEA BASS

buttery sea bass filet, pan-seared in cast-iron, drizzled with saffron lemon butter sauce

all are served with sauteed garlic spinach and choice of

Saffron basmati rice | Dill and Fava bean (Bagali) Rice
Barberry (Zereshk) Rice | Herbed (Sabzi) Rice | Potato Souffle

PAELLA FOR TWO (allow 35 minutes to cook)

Spanish Valencia rice sauteed and simmered with shrimp, mussels, halal beef sausage and chicken, green & red pepper, onion and saffron

SEAFOOD PASTA

shrimp, scallops and mussels simmered in a marinara sauce with fresh basil, tossed with spaghetti, baked in a parchment pocket

CIOPPINO

seafood stew of shrimp, scallops, calamari and mussels simmered in a saffron garlic tomato broth

ENTREES & STEWS

GORMEH SABZI (HERB AND BEEF STEW)

famous Persian stew of fresh herbs, beef, kidney beans and dried lime, served with a saffron basmati rice

KHORESHT GHEIMEH BADEMJAN (LAMB, EGGPLANT & SPLIT PEA STEW)

stew of lamb simmered with sauteed eggplant, yellow split peas, tomato, lemon, dried lime and sour grapes, served with a saffron basmati rice

MAHECHAY (BRAISED LAMB SHANK)

tender bone-in lamb shank slow-simmered and braised in a savory broth of garlic, tomato, saffron, turmeric and lemon, served with Dill & Fava bean rice

BAGHALI GHATOUGH (FAVA BEAN, DILL & EGG STEW)

traditional fava bean, garlic, dill and egg stew, served with saffron basmati rice (Vegetarian)

TAHCHIN E MORGH (RICE CAKE & CORNISH HEN)

unique Persian dish that combines basmati rice, yogurt, and egg yolk into a rice cake with a crispy golden crust infused with saffron, served with oven-roasted Cornish hen, barberries and drizzled with a pomegranate sauce

MORGHE KERMANSHAHI

pistachio-encrusted chicken breast pan-roasted with a feta-goat cheese cream sauce, served with sauteed spinach and our saffron rice

FESENJAN (PERSIAN WALNUT POMEGRANATE STEW)

a traditional thick, tangy Persian stew made with ground walnuts and pomegranate molasses, served with saffron basmati rice and your choice of bone-in duck or chicken thigh

..... TOPPED WITH DUCK

..... TOPPED WITH CHICKEN

VEGGIE KHORESHT BADAMJAN (Vegetarian)

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

PERSIAN MACARONI

Persian ground beef ragù of garlic, turmeric, cinnamon, tomato & lemon juice tossed with bucatini, crisped with potato tahdig

ADDAS POLO WITH COUNTRY-STYLE ROASTED CHICKEN

traditional lentil, raisin and sauteed onion basmati rice served with roasted chicken specially marinated in a ground walnut, garlic and pomegranate molasses sauce

RIGATONI WITH GORGONZOLA SAUCE (Vegetarian)

rigatoni pasta tossed with a gorgonzola cream sauce, sprinkled with chopped pistachio

SIDES

TORSHI pickled vegetables

GARLIC SPINACH sauteed garlic and spinach

POTATO SOUFFLE souffle-style creamy potatoes

FRIES served with ketchup

BAGALI POLO *crispy saffron basmati rice with dill and fava beans*

SABZI POLO *crispy saffron basmati with a variety of chopped fresh herbs*

ZERESHK POLO *crispy saffron basmati rice with barberries & onion*

SIDE PASTA *choice of Butter, Aglio Olio, Marinara or Cream Sauce*

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