DIVAN

DINNER

APPETIZERS (MAZZEH)

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

Our Persian bread, eggplant tapenade and saffron honey butter are served with our compliments. Additional servings are available for **$3.50** each

BEET BORANI *(vg)* — 11
a dip of roasted beet, garlic and creamy homemade yogurt

MAAST O MUSIR (YOGURT AND SHALLOT DIP) *(vg)* — 10
a dinner-side dip of creamy thick homemade yogurt and shallots

MAAST O KHIAR (YOGURT, CUCUMBER, MINT DIP) *(vg)* — 9
a dinner-side dip of creamy homemade yogurt, finely-chopped Persian cucumber and mint

★ CAVIAR ◈ — market price
caviar with crème fraiche dollops over endive leaves and water crackers

ZAYTOON PARVARDEH (MARINATED OLIVES) *(vg)* — 12
green olives marinated with pomegranate molasses, mint, finely chopped walnuts and EVOO

MIRZA GHASEMI (SMOKED EGGPLANT & EGG SPREAD) *(vg)* — 14
a traditional Northern Iranian blend of smoked eggplant, tomato, garlic and egg, served as a dip with Persian bread

KOOFTEH TABRIZI (STUFFED MEATBALLS) — 16
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)* — 13
chopped fresh herb, leek, and egg frittata, served with Persian bread, walnuts and barberries

KOOKOO KADOO (PERSIAN SQUASH FRITTATA) *(vg)* — 12
freshly-grated squash, barberry, walnut, and egg frittata cakes, served with a side of Beet Borani dip *(2 pieces)*

HUMMUS WITH TAHINI *(vg)* — 10
puree of chick peas, tahini, garlic and EVOO, served with Persian bread

★ GRILLED OCTOPUS — 20
fresh octopus marinated with garlic, rosemary, cayenne pepper & EVOO, served over roasted cauliflower and parsnip puree and drizzled with pomegranate molasses

★ SHRIMP CEVICHE ◈ — 19
steamed shrimp marinated in fresh lime juice, red onion, cilantro and slivers of bell pepper

KASHKE BADEMJAN (EGGPLANT & WHEY SPREAD) *(vg)* — 14
famous Persian spread of blended oven-roasted eggplant, walnut, garlic and mint, garnished with whey, sauteed garlic & mint and fried onions, served with Persian bread

SHRIMP DIVAN — 19
4 large shrimp marinated with saffron, black pepper and garlic, grilled and served over a jalapeno goat cheese sauce

DOLMEH BARG (STUFFED GRAPE LEAVES) — 12
3 steamed stuffed grape leaves with rice, ground beef, pinenuts, raisins and herbs, served with a lemon mint sauce

★ LAMB SKEWERS (2) ◈ — 17
rosemary and garlic marinated leg of lamb, skewered and grilled to perfection, brushed with pomegranate molasses

ROASTED CAULIFLOWER *(vg)* — 12
simmered in savory mustard and garlic broth, oven-roasted and sprinkled with sumac

PANIR SABZI WRAP *(Gluten-Free) (vg)* — 11
fresh herb medley, walnut, feta cheese, radish and spring onion, in a rice wrapper, topped with walnut pomegranate sauce

NOON PANIR SABZI PLATE *(vg)* — 10
fresh herb medley, walnut, feta cheese, radish and spring onion served with fresh baked lavash bread

SOUP

SOUPEH JOH (PERSIAN BARLEY SOUP) — 10
a delicious cream of chicken and barley soup, drizzled with preserved lemon oil

AASH RESHTEH (PERSIAN HERB & NOODLE SOUP) — 10
classic aromatic Persian noodle soup with fresh herbs & beans, garnished with whey, sauteed garlic & mint and fried onions

MEDITERRANEAN TOMATO SOUP — 10
made to order hearty tomato, fresh basil and garlic soup, garnished with housemade croutons

SALADS

SALADE SHIRAZI — 10
chopped tomato, Persian cucumber, onion and mint tossed in a lemon, extra virgin olive oil dressing

SALADE DIVAN — 12
organic mixed greens and cherry tomato tossed with a balsamic vinaigrette

SALADE ALAMUT — 16
fresh arugula, walnuts, sun-dried dates, pickled beets and crumbled goat cheese, tossed with a raspberry vinaigrette

SALADE MEDITERRANEAN — 16
crisp romaine lettuce with Kalamata olives, Persian cucumber, grape tomatoes, peperoncini, feta cheese and herbs in a refreshing lemon vinaigrette

SALADE CHOPPED — 15
chopped romaine, radicchio, arugula, tomato, red onion, avocado, cucumber and chickpeas, drizzled with a light lemon dressing

SALADE CAESAR — 14
crisp romaine lettuce tossed with our Caesar dressing and sprinkled with shaved parmesan, served with garlic croutons

MOZZARELLA CAPRESE SALAD — 16
fresh buffalo mozzarella, sun-ripened tomato and basil, drizzled with extra virgin olive oil and balsamic glaze

◈ *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*

حلال HALAL

** 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

HALAL

GRILL AND CHOPS

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

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

KOOBIDEH ◈ 27
2 skewers of juicy ground beef kabobs flame-grilled & served with our saffron basmati rice, grilled tomato and fresh greens

BARG ◈ 39
classic Persian tenderized beef tenderloin kabob flame-grilled and served with saffron basmati rice, grilled tomato and fresh greens

SULTANI COMBO ◈ 43
combination of beef **Barg** and **Koobideh** kabobs flame-grilled and served with saffron basmati rice, grilled tomato & fresh greens

LAMB CHOPS SHANDIZ ◈ 44
serving of 4 lamb chops pounded tender and marinated with garlic, spices and lemon juice, flame-grilled and served with saffron basmati rice, grilled tomato and fresh greens

CHENJEH (LEG OF LAMB SKEWER) ◈ 35
leg of lamb kabob, marinated with yogurt, grated onion, saffron and lemon juice, flame-grilled and served with saffron basmati rice, grilled tomato and fresh greens

KABOB NEGIN ◈ *a Persian showstopper!* 36
2 skewers of our signature juicy ground beef mix wrapped in rings of tender saffron-marinated chicken tenderloin, flame-grilled to perfection and served with fragrant saffron basmati rice, fire-roasted tomato and fresh greens

CHICKEN BARG 30
boneless chicken tenderloin kabob marinated with yogurt, saffron, onion and lemon, flame-grilled and served with saffron basmati rice, grilled tomato and fresh greens

JUJEH KABOB (CORNISH HEN WITH BONE KABOB) 32
bone-in Cornish hen kabob marinated with yogurt, saffron, onion and lemon, flame-grilled and served with saffron basmati rice, grilled tomato and fresh greens

KABOB TORSH ◈ 45
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)

NY STRIP STEAK ◈ 46
14 oz Angus NY strip steak seasoned perfectly and grilled, served with sauteed spinach and potato souffle

GRILLED VEGETABLE PLATTER *(Vegetarian)* 23
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 CHOICE OF RICE** + 5
add GRILLED CHICKEN BREAST + 10
add GRILLED SHRIMP + 13

ADDITIONAL SKEWER OFFERINGS *(to add to any dish)*:

KOOBIDEH	+ 13
CHICKEN BARG	+ 25
KABOB NEGIN	+ 16

SEAFOOD & MEDITERRANEAN DISHES

ROASTED SALMON 37
oven-roasted and topped with a saffron lemon butter sauce

MAHI SHEKAMPOOR (STUFFED TROUT) 41
whole trout deboned & stuffed with fresh green herbs, dried fruits, walnuts and pistachio, baked and brushed with saffron lemon butter sauce and pomegranate molasses

MAHI DELNAVAZ 44
pan-roasted snapper with narenj (bitter orange), a touch of pomegranate molasses and caramelized shallots, served over our sabzi fresh herbed rice

all fish dishes are served with sauteed garlic spinach and choice of

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

PAELLA FOR TWO *(allow 35 minutes to cook)* 74
Spanish Valencia rice sauteed and simmered with shrimp, mussels, halal beef sausage and chicken, green & red pepper, onion and saffron

SEAFOOD PASTA 41
shrimp, scallops and mussels simmered in a **marinara sauce** with fresh basil, tossed with spaghetti *(also available in **cream sauce**)*

CIOPPINO 41
seafood stew of shrimp, scallops, calamari and mussels simmered in a saffron garlic tomato broth

CHICKEN PICCATA 29
breast of chicken pounded thin, dredged in flour and pan-seared with a garlic and a lemon caper sauce, served with Pasta Aglio Olio

RIGATONI WITH GORGONZOLA SAUCE *(Vegetarian)* 26
rigatoni pasta tossed with a gorgonzola cream sauce, sprinkled with chopped pistachio

ENTREES & STEWS

GORMEH SABZI (HERB AND BEEF STEW) 29
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) 29
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) 40
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 GHATOGH (FAVA BEAN, DILL & EGG STEW) 26
traditional fava bean, garlic, dill and egg stew, served with saffron basmati rice *(Vegetarian)*

TAHCHIN E MORGH (RICE CAKE & YOUNG CHICKEN) 30
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 young chicken, barberries and drizzled with a pomegranate sauce

MORGHE KERMANSHAHI 35
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** 34
..... **TOPPED WITH CHICKEN** 30

VEGGIE KHORESHT BADAMJAN *(Vegetarian)* 25
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 26
Persian ground beef ragù of garlic, turmeric, cinnamon, tomato & lemon juice tossed with bucatini, crisped with potato tahdig

ADDAS POLO BA MORGH 32
traditional lentil, raisin and sauteed onion basmati rice served with roasted chicken specially marinated in a ground walnut, garlic and pomegranate molasses sauce

SIDES

BAGALI POLO *crispy saffron basmati rice with dill and fava beans* 10
SABZI POLO *crispy saffron basmati with a variety of chopped fresh herbs* 10
ZERESHK POLO *crispy saffron basmati rice with barberries & onion* 10
SIDE PASTA *choice of Butter, Aglio Olio, Marinara or Cream Sauce* 11

TORSHI pickled vegetables 6
GARLIC SPINACH sauteed garlic and spinach 9
POTATO SOUFFLE souffle-style cream potato 9
FRIES served with ketchup 9
additional **PERSIAN BREAD** 3.50

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CHEF RECOMMENDED

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