

APPETIZERS (MAZZEH)

combo platter choose any 3 non-starred (★) appetizers—\$24
(combo platter available for in-house dining only)

BEET BORANI a dip of roasted beet, garlic and creamy yogurt	11	★ GRILLED OCTOPUS fresh octopus marinated with garlic, fresh rosemary, cayenne pepper & EVO, brushed with pomegranate molasses and grilled to perfection, served on a cauliflower & parsnip puree	18
MAAST O MUSIR (YOGURT AND SHALLOT DIP) a dip of creamy thick yogurt and shallots	9	★ SHRIMP CEVICHE ♦ shrimp marinated in lime juice, onion, cilantro, Leche de Tigre and peppers	18
MAAST O KHIAR (YOGURT, CUCUMBER AND MINT DIP) a blend of creamy yogurt, finely-chopped Persian cucumber & mint	8	KASHKE BADEMJAN (EGGPLANT & WHEY DIP) a famous Persian dip of blended oven-roasted eggplant, walnut, garlic and onions, garnished with whey, sauteed garlic & mint and fried onions, served with <i>barbari bread</i>	13
★ CAVIAR ♦ caviar with crème fraiche dollops over endive leaves and water crackers	market price	SHRIMP DIVAN 4 large shrimp marinated with saffron, black pepper and garlic, grilled and served over a jalapeno goat cheese sauce	17
ZAYTOON PARVARDEH (MARINATED OLIVES) green olives marinated with pomegranate molasses, mint, finely chopped walnuts and extra virgin olive oil	12	DOLMEH BARG (STUFFED GRAPE LEAVES) stuffed grape leaves with rice, ground beef, pinenuts, raisins, herbs and lemon juice	12
MIRZA GHASEMI (SMOKED EGGPLANT & EGG DIP) a smoked eggplant, tomato, garlic & egg blend, served with <i>barbari bread</i>	13	HUMMUS WITH TAHINI served with our special <i>barbari bread</i>	10
KOOFTEH TABRIZI (STUFFED MEATBALLS) Tabriz meatballs of ground beef, tarragon, rice and yellow split peas, stuffed with walnut and prune, simmered and served in a tomato saffron broth	16	★ LAMB SKEWERS (2) ♦ marinated rosemary and garlic leg of lamb, skewered and grilled to perfection, brushed with pomegranate molasses	15
KOOKOO SABZI (PERSIAN HERB FRITTATA) chopped fresh herbs, leek, walnut, barberries and egg frittata, served with <i>barbari bread</i>	12	ROASTED CAULIFLOWER sprinkled with sumac	12
KOOKOO KADOO (PERSIAN SQUASH FRITTATA) freshly-grated squash, turmeric, walnut, barberry and egg frittata cakes, served with <i>barbari bread (2 pieces)</i>	12	PANIR SABZI WRAP (Gluten-Free) rice-wrapper wrapped fresh herb medley, fresh walnut, feta cheese, radish and spring onion	11

SOUP

SOUPEH JOH (PERSIAN BARLEY SOUP) a delicious cream of chicken and barley soup	10	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	9	SALADE MEDITERRANEAN crisp romaine lettuce with Kalamata olives, Persian cucumber, grape tomatoes, peperoncini, feta cheese and herbs in a refreshing lemon vinaigrette	14
SALADE DIVAN organic mixed greens and cherry tomato tossed with a balsamic vinaigrette	11	SALADE CAESAR crisp romaine lettuce tossed with our Caesar dressing and sprinkled with shaved parmesan, served with garlic croutons	13
SALADE ALAMUT fresh arugula, walnuts, sun-dried dates, pickled beets and crumbled goat cheese, tossed with a raspberry vinaigrette	14		

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

Private cakes brought in will have a \$2.50 pp cutting/plating fee





GRILL AND CHOPS

KOOBIDEH	26
2 skewered and grilled ground beef kabobs served with our saffron basmati rice with grilled tomatoes and onion	
BARG	36
marinated, skewered and grilled filet mignon kabob served with our saffron basmati rice with grilled tomatoes and onion	
SULTANI COMBO	39
combination of Koobideh and Barg kabobs served with our saffron basmati rice with grilled tomatoes and onion	
LAMB CHOPS SHANDIZ	40
4 lamb chops marinated with onion juice, saffron, black pepper, and lemon juice, perfectly grilled and served with our saffron basmati rice with grilled tomatoes	
CHENJEH (LEG OF LAMB SKEWER)	31
cubed leg of lamb kabob, marinated with yogurt, grated onion, saffron and lemon juice, skewered & grilled to perfection, served with our saffron basmati rice with grilled tomatoes	
SHISH KABOB	45
beef tenderloin marinated for 48 hours and skewered with onion and bell pepper, grilled to perfection, served with our saffron basmati rice, grilled tomato and onion	

Saffron basmati rice can be substituted with choice of (+ \$3)

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

CHICKEN BARG	29
breast of chicken pounded thin and marinated in a yogurt, saffron, onion, lemon marinade, skewered and grilled, served with our saffron basmati rice with grilled tomatoes	
JUJEH KABOB (CHICKEN WITH BONE KABOB)	29
Cornish hen kabob in a saffron, yogurt lemon marinade, skewered and grilled, served with our saffron basmati rice with grilled tomatoes	
KABOB TORSH	39
a beef filet kabob marinated in pomegranate molasses and crushed walnuts, skewered and grilled, served with our saffron basmati rice with grilled tomatoes	
ADDITIONAL SKEWER OFFERINGS (to add to any dish):	
KOOBIDEH	+ 12
CHICKEN BARG	+ 24
RIBEYE STEAK	43
12 oz Angus ribeye steak seasoned perfectly and grilled, served with sauteed spinach and potato souffle	
GRILLED VEGETABLE PLATTER (Vegetarian)	22
portobello mushroom, squash, eggplant, artichoke heart, bell pepper, red onion, and tomato, rubbed with a rosemary & mustard seed-infused oil, grilled to perfection	
add GRILLED CHICKEN BREAST	+ 9
add GRILLED SHRIMP	+ 12

SEAFOOD

ROASTED SALMON	36
with a dill and lemon preserve sauce, served over garlic spinach	
MAHI SHEKAMPOOR (STUFFED TROUT) <i>(contains nuts)</i>	39
whole deboned trout stuffed with fresh green herbs, dried fruits, walnuts and pistachio, baked and brushed with a butter, saffron lime sauce, served over garlic spinach	
CHILEAN SEA BASS	47
marinated and pan-seared, served with a saffron and lemon sauce, over garlic spinach	
all are served with choice of	
Saffron basmati rice Dill and Fava bean (Bagali) Rice Barberry (Zereshk) Rice Herbed (Sabzi) Rice Potato Souffle	

PAELLA FOR TWO <i>(allow 35 minutes to cook)</i>	63
shrimp, mussels, sausage and chicken sauteed and simmered with Valencia rice, green & red pepper, onion and saffron	
SEAFOOD PASTA	38
shrimp, scallops and mussels pan-seared and simmered in a marinara and fresh basil sauce, tossed with spaghetti, baked in a parchment pocket	
CIOPPINO	39
seafood stew of shrimp, scallops, calamari and mussels simmered in a saffron garlic tomato sauce	

ENTREES & STEWS

GORMEH SABZI (HERB AND BEEF STEW)	28
a delicious stew simmered with a variety of fresh herbs, beef, kidney beans and dried lime, served with our saffron rice	
KHORESHT GHEIMEH BADEMJAN (LAMB, EGGPLANT & SPLIT PEA STEW)	27
lamb simmered with sauteed eggplant, yellow split peas, tomato, lemon, dried lime and sour grapes, served with our saffron rice	
MAHECHAY (BRAISED LAMB SHANK)	38
lamb shank braised and slow-simmered in its own juices w/ saffron, turmeric, garlic, tomato and lemon, served with Dill & Fava bean rice	
BAGHALI GHATOGH (FAVA BEAN, DILL & EGG STEW)	25
traditional fava bean, garlic, dill and egg stew, served with our saffron basmati rice <i>(Vegetarian)</i>	
TAHCHIN E MORGH (RICE CAKE & YOUNG CHICKEN)	29
crunchy savory saffron rice and barberry cake topped with roasted young chicken	
MORGHE KERMANSHAHI	33
pistachio-encrusted chicken breast pan-roasted with a feta-goat cheese cream sauce, served with sauteed spinach and our saffron rice	

FESEJAN (PERSIAN WALNUT POMEGRANATE STEW)	
a sumptuous Persian stew made with ground walnuts and pomegranate molasses — earthy, tangy and deep, served with our basmati rice	
..... TOPPED WITH DUCK	32
..... TOPPED WITH CHICKEN	28
VEGGIE KHORESHT BADAMJAN (Vegetarian)	23
sauteed eggplant simmered with olives, yellow split peas, lemon and sour grape juices, dried lime, mint and a tomato saffron sauce, served with our saffron basmati rice	
PERSIAN MACARONI	24
Persian ground beef ragù (with garlic, turmeric, cinnamon, tomato & lemon juice) tossed with spaghetti, served with crunchy potato tahdig	
ADDAS POLO WITH COUNTRY-STYLE ROASTED CHICKEN	28
lentil, raisin and sauteed onion basmati rice topped with a specially-marinated from the North of Iran roasted chicken, drizzled with a ground walnut, garlic & pomegranate molasses sauce	
LOOBIA POLO WITH BEEF & GREEN BEAN STEW	28
green bean, onion and tomato basmati rice, served with a tomato, beef and green bean stew	
RIGATONI WITH GORGONZOLA SAUCE (Vegetarian)	25
rigatoni pasta tossed with a gorgonzola cream sauce, sprinkled with chopped pistachio	

SIDES

BAGALI POLO <i>small portion of rice with dill and fava beans</i>	9
SABZI POLO <i>small portion of rice with a variety of chopped fresh herbs</i>	9
ZERESHK POLO <i>small portion of rice with saffron and barberries</i>	9
MAAST O KHIAR	8

TORSHI <i>pickled vegetables</i>	5
GARLIC SPINACH <i>small</i>	9
POTATO SOUFFLE	8
FRIES	7

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