



Father's Day Weekend Specials

Appetizers

- SOUPEH GARCH** 11
cream of wild mushroom soup
- MEDITERRANEAN FIRE-GRILLED SALAD** 15
charred romaine hearts and grilled halloumi cheese, topped with cherry tomatoes, Persian cucumbers, fresh mint and parsley, drizzled with a bright pomegranate-citrus vinaigrette
- RIBS DIVAN** 16
beef short ribs braised and simmered in a saffron, spice tomato sauce, served on a bed of mashed potatoes
- MORGHE MAZANDERANI** 14
2 small skewers of marinated chicken tender in herbs and yogurt, flame-grilled and served with a yogurt cucumber mint sauce

Main Courses

- LOBSTER THERMIDOR** (*Chef's Recommendation*) 44
1 1/4 lb whole Maine lobster stuffed with crabmeat and thermidor sauce, oven-roasted and served with Fettuccine Quattro Formaggio (four-cheese sauce)
- KABOB SEH JOUR** 43
flame-grilled combination of marinated Lamb Chop, Chicken and Beef Filet, served with our basmati saffron rice, grilled tomato and chives
- KHORESHT KARAFS** 32
traditional braised beef, celery, parsley and mint stew, simmered in a savory, tangy sauce, served with our saffron basmati rice
- BISTECCA AI PORCINI** 45
10 oz certified Angus NY strip steak rubbed with a dried porcini mushroom rub, pan-seared and served over sautéed spinach and roasted potatoes

Desserts

- PISTACHIO RICOTTA TORTE** 15
pistachio and ricotta creams layered by sponge cake, decorated with crushed pistachios
- STRAWBERRY TIRAMISU** 15
a refreshing twist on a classic favorite featuring layers of mascarpone cream, delicate ladyfingers, and fresh strawberries. Light, creamy, and bursting with berry flavor

