



Mother's Day Weekend Specials

Appetizers

FRIED STUFFED ARTICHOKEs 16

artichoke heart stuffed with goat cheese, lightly tempura battered and fried, drizzled with a pinenut Romesco sauce

SUCCULENT SCALLOPS & SHRIMP DIVAN 19

2 scallops and 2 large shrimp pan-seared with garlic and olive oil, served on a bed of cauliflower & parsnip puree, lightly drizzled with a lemon truffle oil

DIVAN GRIGLIATA 16

pomegranate molasses-marinated **lamb skewer** with rosemary and garlic, paired with yogurt, fresh lemon, herbs and basil oil-marinated **chicken skewer**, both flame-grilled to perfection

SHIRAZ BLOSSOM SALAD 14

roasted beet, Persian cucumber, heart of palm, red onion and feta cheese, topped with an infused fresh herb, olive oil and grape vinegar dressing

BRUSCHETTA GARJ 11

forest mushrooms sauteed with garlic, herbs and EVO, served over rustic grilled bread

Main Courses

KABOB NEGGINE (*Chef's Recommendation*) 36

2 special ground beef kabobs with rings of marinated chicken tenderloin, flame-grilled to perfection and served with our basmati rice, grilled tomato, onion & chives

LOBSTER LINGUINE 43

lobster meat, roasted cherry tomatoes, basil, and young garlic tossed with a touch of our marinara sauce and linguine pasta

BASQUE-STYLE STEAK 45

NY strip steak marinated with garlic, cherry vinegar, green olives and lime juice, flame-grilled and served with caramelized onion, grilled vegetables & roasted potatoes

SHIRIN POLO WITH ROASTED DUCK 42

a special sweet & savory rice with julienned carrots, orange zest, barberries, raisins, almonds, pistachio and onion, topped with roasted duck with a cherry glaze

MAHI DELNAVAZ 43

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

Desserts

AKBAR MASHTI 13

traditional Persian saffron & rosewater ice cream wafer sandwich

ALMOND TORTE 15

delicate layers of ladyfinger & mascarpone cream, topped with toasted almonds & mandorle almond cookie

