

## APPETIZERS (MAZZEH)

combo platter: choose any 3 non-starred (★) appetizers—\$24

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

## SOUP

|  |   |   |   |
|--|---|---|---|
| <b>SOUPEH JOH (PERSIAN BARLEY SOUP)</b><br>a delicious chicken and barley cream soup | 9 | <b>AASH RESHTEH (PERSIAN HERB &amp; NOODLE SOUP)</b><br>classic aromatic Persian noodle soup with fresh herbs & beans | 9 |
|--|---|---|---|

## SALADS

|  |    |   |    |
|--|----|---|----|
| <b>SALADE SHIRAZI</b><br>chopped tomato, Persian cucumber, onion and mint tossed in a lemon, extra virgin olive oil dressing                 | 9  | <b>SALADE MEDITERRANEAN</b><br>crisp romaine lettuce with Kalamata olives, Persian cucumber, grape tomatoes, peperoncini, feta cheese and herbs in a refreshing lemon vinaigrette | 14 |
| <b>SALADE DIVAN</b><br>organic mixed greens and cherry tomato tossed with a balsamic vinaigrette   | 11 | <b>SALADE CAESAR</b><br>crisp romaine lettuce tossed with our Caesar dressing and sprinkled with shaved parmesan, served with garlic croutons                                     | 13 |
| <b>SALADE ALAMUT</b><br>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

2 skewered and grilled ground beef kabobs served with our saffron basmati rice with grilled tomatoes

### BARG

marinated, skewered and grilled filet mignon kabob served with our saffron basmati rice with grilled tomatoes

### SULTANI COMBO

combination of Koobideh and Barg kabobs served with our saffron basmati rice with grilled tomatoes

### LAMB CHOPS SHANDIZ

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)

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

beef tenderloin marinated for 48 hours and skewered with onion and bell pepper, grilled to perfection, served with our saffron basmati rice

24

35

37

39

30

43

### CHICKEN BARG

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

29

### JUJEH KABOB (CHICKEN WITH BONE KABOB)

Cornish hen kabob in a saffron, yogurt lemon marinade, skewered and grilled, served with our saffron basmati rice with grilled tomatoes

29

### KABOB TORSH

a beef filet kabob marinated in pomegranate molasses and crushed walnuts, skewered and grilled, served with our saffron basmati rice with grilled tomatoes

36

### RIBEYE STEAK

12 oz Angus ribeye steak seasoned perfectly and grilled, served with sauteed spinach and potato souffle

42

### GRILLED VEGETABLE PLATTER (Vegetarian)

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

21

add GRILLED CHICKEN BREAST

+ 8

add GRILLED SHRIMP

+ 10

Saffron basmati rice can be substituted with choice of (+ \$2)

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

## SEAFOOD

### ROASTED SALMON

with a dill and lemon preserve sauce, served over garlic spinach

35

### MAHI SHEKAMPOOR (STUFFED TROUT)

whole deboned trout stuffed with fresh green herbs, dried fruits and pistachio, baked and brushed with a butter, saffron lime sauce, served over garlic spinach

39

### CHILEAN SEA BASS

marinated and pan-seared, served with a saffron and lemon sauce, over garlic spinach

46

### PAELLA FOR TWO (allow 35 minutes to cook)

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

59

### SEAFOOD PASTA

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

36

### CIOPPINO

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

39

all are served with choice of

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

## ENTREES & STEWS

### GORMEH SABZI (HERB AND BEEF STEW)

a delicious stew simmered with a variety of fresh herbs, beef, kidney beans and dried lime, served with our saffron rice

26

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

lamb simmered with sauteed eggplant, yellow split peas, tomato, lemon, dried lime and sour grapes, served with our saffron rice

26

### MAHECHAY (BRAISED LAMB SHANK)

lamb shank braised and slow-simmered in its own juices w/ saffron, turmeric, garlic, tomato and lemon, served with Dill & Fava bean rice

35

### BAGHALI GHATOUGH (FAVA BEAN, DILL & EGG STEW)

traditional fava bean, garlic, dill and egg stew, served with our saffron basmati rice

23

(Vegetarian)

### TAHCHIN E MORGH (RICE CAKE & YOUNG CHICKEN)

crunchy savory saffron rice and barberry cake topped with roasted young chicken

28

### MORGHE KERMANSHAHI

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

33

### FESENJAN (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

31

..... TOPPED WITH CHICKEN

27

### VEGE KHORESHT BADAMJAN (Vegetarian)

sauteed eggplant simmered with olives, yellow split peas and mint in a tomato saffron sauce

23

### PERSIAN MACARONI

Persian ground beef ragù (simmered with garlic, turmeric, touch of cinnamon, tomato and lemon juice) tossed with spaghetti and served with crunchy potato tahdig

24

### RIGATONI WITH GORGONZOLA SAUCE (Vegetarian)

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

25

## SIDES

BAGALI POLO *small portion of rice with dill and fava beans*

9

SABZI POLO *small portion of rice with a variety of chopped fresh herbs*

9

ZERESHK POLO *small portion of rice with saffron and barberries*

9

MAAST O KHIAR

*creamy yogurt, chopped Persian cucumber and mint*

8

TORSHI *pickled vegetables*

5

GARLIC SPINACH *small*

9

POTATO SOUFFLE

8

FRIES

7

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