



DIVAN

APPETIZERS (MAZZEH)

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

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	17
MAAST O MUSIR (YOGURT AND SHALLOT DIP) a dip of creamy thick yogurt and shallots	8	* SHRIMP CEVICHE ♦ shrimp marinated in lime juice, onion, cilantro 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, garlic and onions, garnished with whey, sauteed garlic & mint and fried onions, <i>served with barbari bread</i>	13
* CAVIAR ♦ caviar with crème fraiche dollops over endive leaves and water crackers	market price	SHRIMP DIVAN 3 large shrimp marinated with saffron, black pepper and garlic, grilled and served over a jalapeno goat cheese sauce	16
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	11
MIRZA GHASEMI (SMOKED EGGPLANT & EGG DIP) a smoked eggplant, tomato, garlic & egg blend, served with barbari bread	13	HUMMUS WITH TAHINI served with our special barbari bread	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	14
KOOKOO SABZI (PERSIAN HERB FRITTATA) chopped fresh herbs, leek, walnut, barberries and egg frittata, served with barbari bread	12	ROASTED CAULIFLOWER sprinkled with sumac	11
KOOKOO KADOO (PERSIAN SQUASH FRITTATA) freshly-grated squash, turmeric, walnut, barberry and egg frittata cakes, served with barbari bread (2 pieces)	12	PANIR SABZI WRAP (Gluten-Free) rice-wraper wrapped fresh herb medley, fresh walnut,	11

SOUP

SOUPEH JOH (PERSIAN BARLEY SOUP) a delicious chicken and barley cream soup	9	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	8	SALADE MEDITERRANEAN crisp romaine lettuce with Kalamata olives, Persian cucumber, grape tomatoes, peperoncini, feta cheese and herbs in a refreshing lemon vinaigrette	12
SALADE DIVAN organic mixed greens and cherry tomato tossed with a balsamic vinaigrette	10	SALADE CAESAR crisp romaine lettuce tossed with our Caesar dressing and sprinkled with shaved parmesan, served with garlic croutons	12
SALADE ALAMUT fresh arugula, walnuts, sun-dried dates, pickled beets and crumbled goat cheese, tossed with a raspberry vinaigrette	13		

♦ Consumption of raw or undercooked foods of animal origin such as beef, eggs and fish may result in an increased risk of foodborne illness. 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

GRILL AND CHOPS

KOOBIDEH

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

BARG

marinated, skewered and grilled beef filet kabob served over saffron basmati rice with grilled tomatoes

SULTANI COMBO

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

23	 CHICKEN BARG	25
	breast of chicken pounded thin and marinated in a yogurt, saffron, onion, lemon marinade, skewered and grilled, served over saffron basmati rice with grilled tomatoes	
31	JUJEH KABOB (CHICKEN WITH BONE KABOB)	25
	Cornish hen kabob in a saffron, yogurt lemon marinade, skewered and grilled, served over saffron basmati rice with grilled tomatoes	
33	 KABOB TORSH	31
	a beef filet kabob marinated in pomegranate molasses and crushed walnuts, skewered and grilled, served over saffron basmati rice with grilled tomatoes	
39	RIBEYE STEAK	39
	12 oz Angus ribeye steak seasoned perfectly and grilled, served with sauteed spinach and potato souffle	
27	GRILLED VEGETABLE PLATTER <i>(Vegetarian)</i>	20
	portobello mushroom, squash, eggplant, artichoke heart, red onion, and tomato, rubbed with a rosemary and mustard seed-infused oil, grilled to perfection	
	add GRILLED CHICKEN BREAST	+ 8
	add GRILLED SHRIMP	+ 10

Saffron basmati rice can be substituted with choice of

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

+ \$4

SEAFOOD

ROASTED SALMON

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

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

CHILEAN SEA BASS

marinated with lemon and saffron, pan-seared and served 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

33	 PAELLA FOR TWO <i>(allow 35 minutes to cook)</i>	56
	shrimp, mussels, chorizo and chicken sauteed and simmered with Valencia rice, green & red pepper, onion and saffron	
38	SEAFOOD PASTA	33
	shrimp, scallops and mussels pan-seared and simmered in a marinara and fresh basil sauce, tossed with spaghetti, baked in a parchment pocket	
43		

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 a saffron rice

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 a saffron rice

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

BAGHALI GHATOUGH (FAVA BEAN, DILL & EGG STEW)

traditional fava bean, garlic, dill and egg stew, served over basmati rice *(Vegetarian)*

TAHCHIN E MORGH (RICE CAKE AND CORNISH HEN)

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

24	 FESENJAN (PERSIAN WALNUT POMEGRANATE STEW)	
	a sumptuous Persian stew made with ground walnuts and pomegranate molasses — earthy, tangy and deep, served over basmati rice	
25 TOPPED WITH DUCK	29
 TOPPED WITH CHICKEN	25
 TOPPED WITH NO MEAT <i>(Vegetarian)</i>	22
32	PERSIAN MACARONI	22
	Persian ground beef ragù (simmered with garlic, turmeric, touch of cinnamon, tomato and lemon juice) tossed with spaghetti and served with crunchy potato tahdig	
21	RIGATONI WITH GORGONZOLA SAUCE <i>(Vegetarian)</i>	23
	rigatoni pasta tossed with a gorgonzola cream sauce and sprinkled with chopped pistachio	

SIDES

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

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

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

MAAST O KHIAR

creamy yogurt, chopped Persian cucumber and mint

TORSHI *pickled vegetables*

GARLIC SPINACH *small*

POTATO SOUFFLE

FRIES

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 **CHEF RECOMMENDED**

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