



for In-House Dining Only\*  
Available for Parties of 6 or less only  
Tuesdays-Fridays  
3pm-5:30pm

# 3-COURSE Early Dinner Prix-Fixe

## \$35

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### FIRST COURSE (choice of)

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#### **Aashe Reshte (Persian Herb & Noodle Soup)**

classic aromatic Persian noodle soup with fresh herbs & beans

#### **Mediterranean Tomato Soup**

simmered fresh tomato, garlic, black pepper and diced bread soup

#### **Salade Mediterranean**

crisp romaine lettuce with Kalamata olives, Persian cucumber, grape tomatoes, peperoncini, feta cheese and herbs in a refreshing lemon vinaigrette

#### **Salade Caesar**

crisp romaine lettuce tossed with our Caesar dressing and sprinkled with shaved parmesan, served with garlic croutons

#### **Dolmeh Barg (stuffed grape leaves)**

stuffed grape leaves with rice, ground beef, pinenuts, raisins, herbs and lemon juice

#### **Kashke Bademjan (roasted eggplant & whey dip)**

a famous Persian dip of blended oven-roasted eggplant, garlic and onions, garnished with whey, sauteed garlic & mint and fried onions, served with *barbari bread*

#### **Koofteh Tabrizi (stuffed meatball)**

Tabriz meatball of ground beef, tarragon, rice and yellow split peas, stuffed with walnut and prune, simmered and served in a tomato saffron broth

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### SECOND COURSE (choice of)

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#### **Koobideh**

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

#### **Adas Polo with Country-style Roasted Chicken**

lentil, raisin and sauteed onion basmati rice topped with a specially-marinated from the North of Iran roasted chicken

#### **Khoresht Gormeh Sabzi**

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

#### **Roasted Salmon**

with a dill and lemon preserve sauce, served with garlic spinach and our Sabzi herb rice

#### **Chenjeh**

cubed leg of lamb kabob, marinated with yogurt, grated onion, saffron and lemon juice, skewered and grilled to perfection, served with our saffron basmati rice with grilled tomatoes

#### **Pasta Oceano**

pan-roasted shrimp and scallops in a lemon cream sauce, tossed with spaghetti pasta

#### **Risotto Milanese with Braised Lamb**

Saffron risotto topped with braised lamb simmered in a saffron tomato broth

#### **Vegetable Lasagna**

fresh lasagna sheets layered and baked with fresh vegetables, bechamel & mozzarella cheese

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### DESSERT (choice of)

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#### **Persian Saffron Rice Pudding (Sholeh Zard)**

our saffron, rosewater, almond slivers and cardamon-scented rice pudding, dusted with

#### **Tiramisu**

classic ladyfinger sponge cake soaked in espresso and rum, layered with a mascarpone mousse

#### **Almond Behesht**

delicate layers of ladyfinger & mascarpone cream, topped with toasted almonds & Amaretto cookie crumbs

\* not available Valentine's Day or New Year's Eve