

APPETIZERS (MAZZEH)

combo platter choose any 3 non-starred (★) appetizers—\$25

(combo platter available for in-house dining only)

SPINACH BORANI a dip of spinach, garlic and creamy yogurt	10	KOTLET (PERSIAN MEAT PATTIES) pan-fried ground beef and potato made with grated onion and spices, served with Persian bread (2 pieces)	11
MAAST O MUSIR (YOGURT AND SHALLOT DIP) a dinner-side dip of creamy thick homemade yogurt and shallots	9	SALAD OLIVIEH a hearty and creamy traditional Persian chicken & potato salad, including egg, peas, carrot, pickles and mayonnaise, served with Persian bread	10
MAAST O KHIAR (YOGURT, CUCUMBER AND MINT DIP) a dinner-side dip of creamy homemade yogurt, finely-chopped Persian cucumber and mint	8	KASHKE BADEMJAN (EGGPLANT & WHEY DIP) a famous Persian dip of blended oven-roasted eggplant, walnuts, garlic and onions, garnished with whey, sauteed garlic & mint and fried onions, served with Persian bread	12
ZAYTOON PARVARDEH (MARINATED OLIVES) green olives marinated with pomegranate molasses, mint, finely chopped walnuts and extra virgin olive oil	11	★ GRILLED OCTOPUS fresh octopus marinated with garlic, fresh rosemary, cayenne pepper & EVOO, served over roasted cauliflower and parsnip puree and drizzled with pomegranate molasses	18
KOOFTEH TABRIZI (STUFFED MEATBALL) two ground beef meatballs stuffed with yellow split peas, walnut and prune, simmered and served in a tomato saffron broth	12	SHRIMP DIVAN 3 large shrimp marinated with saffron, black pepper and garlic, grilled and served over a jalapeno goat cheese sauce	15
KOOKOO SABZI (PERSIAN HERB FRITTATA) chopped fresh herbs, leek, walnut, barberries and egg frittata, served with barbari bread	9	★ FRIED CALAMARI tender lightly breaded and fried crispy calamari, served with our marinara sauce	16
MIRZA GHASEMI (SMOKED EGGPLANT & EGG DIP) a traditional Northern Iranian blend of smoked eggplant, tomato, garlic and egg, served as a dip with Persian bread	12	★ LAMB SKEWERS (2) ♦ rosemary and garlic marinated leg of lamb, skewered and grilled to perfection, brushed with pomegranate molasses	15
★ DOLMEH BADAMJAN (STUFFED EGGPLANT) oven-roasted eggplant stuffed with ground beef, tomato, garlic and yellow split peas	14		
HUMMUS WITH TAHINI puree of chick peas, tahini, garlic and EVOO, served with Persian bread	9		

SOUP

SOUPEH JOH (PERSIAN BARLEY SOUP) a delicious cream of chicken and barley soup, drizzled with preserved lemon oil	10	AASH RESHTEH (PERSIAN HERB & NOODLE SOUP) classic aromatic Persian noodle soup with fresh herbs & beans, garnished with whey, sauteed garlic & mint and fried onions	9
MEDITERRANEAN TOMATO SOUP made to order hearty tomato, fresh basil and garlic soup, garnished with housemade croutons	9	HALF SOUP-HALF SALAD	17

SALADS

SALADE SHIRAZI chopped tomato, Persian cucumber, onion and mint tossed in a lemon, extra virgin olive oil dressing	9	SALADE MEDITERRANEAN crisp romaine lettuce with Kalamata olives, Persian cucumber, grape tomatoes, peperoncini, feta cheese and herbs in a refreshing lemon vinaigrette	14
SALADE DIVAN organic mixed greens and cherry tomato tossed with a balsamic vinaigrette	11	SALADE CAESAR crisp romaine lettuce tossed with our Caesar dressing and sprinkled with shaved parmesan, served with garlic croutons	13
SALADE ALAMUT fresh arugula, walnuts, sun-dried dates, pickled beets and crumbled goat cheese, tossed with a raspberry vinaigrette	14	SALADE CHOPPED chopped romaine, radicchio, arugula, tomato, red onion, avocado, cucumber and chickpeas, drizzled with a light lemon dressing	13
FRESH MOZZARELLA & TOMATO SALAD fresh mozzarella, sun-ripened tomato and basil, drizzled with extra virgin olive oil and balsamic glaze	14		

TOP ANY SALAD WITH: Grilled Chicken +10 | Grilled Shrimp +13 | Grilled Petite Steak +19 | Grilled Salmon +17

♦ 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 5 or more, a gratuity of 20% will be added to the total check



LUNCH

SANDWICHES AND PIZZA

sandwiches are served with fries or small Divan Salad

KOOKOO SABZI SANDWICH

our fresh herb frittata served on a baguette with tomato and fresh herbs and our aioli sauce

CHICKEN BARG SANDWICH

our flame-grilled chicken barg wrapped in a soft, thin Persian flatbread, with a small side of Maast o Musir

KOTLET SANDWICH

beef & potato patties served on a baguette with tomato, a sprinkle of fresh herbs, Persian pickles (gherkins) and our aioli sauce

MORTADELLA SANDWICH

beef mortadella served on a baguette with tomato, Persian pickles (gherkins), a sprinkle of fresh herbs and our aioli sauce

SALAD OLIVIEH SANDWICH

Persian chicken and potato salad served on a baguette with tomato, fresh parsley and Persian pickles (gherkins)

DIVAN BURGER

stuffed with mozzarella cheese and topped with tomato, lettuce and onion, served on brioche bun with our aioli sauce

PERSIAN PIZZA

hand-rolled traditional dough, topped and baked with a mint & pistachio pesto, red onion, eggplant and goat cheese

MARGHERITA PIZZA

hand-rolled traditional dough, topped and baked with our tomato sauce, fresh basil and imported mozzarella cheese

TOPPINGS each +1.50

BEEF SAUSAGE ROASTED PEPPERS
MUSHROOM ARTICHOKE HEARTS ONION

GRILL AND CHOPS

KOOBIDEH

2 skewers of ground beef kabobs flame-grilled & served with our saffron basmati rice, grilled tomatoes and fresh greens

BARG

classic Persian tenderized beef tenderloin kabob flame-grilled and served with saffron basmati rice, grilled tomatoes and fresh greens

SULTANI COMBO

combination of beef **Barg** and **Koobideh** kabobs flame-grilled and served with saffron basmati rice, grilled tomatoes & fresh greens

CHENJEH (LEG OF LAMB SKEWER)

leg of lamb kabob, marinated with yogurt, grated onion, saffron and lemon juice, flame-grilled and served with saffron basmati rice, grilled tomatoes and fresh greens

Saffron basmati rice can be substituted with choice of (+ \$3)

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

CHICKEN BARG

boneless chicken tenderloin kabob marinated with yogurt, saffron, onion and lemon, flame-grilled and served with saffron basmati rice, grilled tomatoes and fresh greens

STRIP STEAK

10 oz Angus strip steak seasoned perfectly and grilled, served with sautéed spinach and potato souffle

SALMON KABOB

chunks of salmon filet marinated in lemon, garlic and spices, flame-grilled and served with our dill and fava bean (bagali) basmati rice

ADDITIONAL SKEWER OFFERINGS (to add to any dish):

KOOBIDEH + 12
CHICKEN BARG + 21

SEAFOOD

ROASTED SALMON

oven-roasted and topped with a saffron lemon butter sauce served over garlic spinach with our herbed (Sabzi) rice

MAHI SHEKAMPOOR (STUFFED TROUT)

whole trout deboned & stuffed with fresh green herbs, dried fruits, walnuts and pistachio, baked and brushed with saffron lemon butter sauce and pomegranate molasses

SABZI POLO BA MAHI

lightly breaded and pan-fried fresh cod filet served over our herbed Sabzi rice and drizzled with lemon butter sauce

all are served with choice of

Saffron basmati rice | Dill and Fava bean (Bagali) Rice

Barberry (Zereshk) Rice | Herbed (Sabzi) Rice | Potato Souffle

SPAGHETTI OCEANO

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

SEAFOOD PASTA

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

ENTREES & STEWS

GORMEH SABZI (HERB AND BEEF STEW)

famous Persian stew of fresh herbs, beef, kidney beans and dried lime, served with a saffron basmati rice

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

stew of lamb simmered with sautéed eggplant, yellow split peas, tomato, lemon, dried lime and sour grapes, served with a saffron basmati rice

MAHECHAY (BRAISED LAMB SHANK)

tender bone-in lamb shank slow-simmered and braised in a savory broth of garlic, tomato, saffron, turmeric and lemon, served with Dill & Fava bean rice

BAGHALI GHATOUGH (FAVA BEAN, DILL & EGG STEW)

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

(Vegetarian)

TAHCHIN E MORGH (RICE CAKE AND CORNISH HEN)

unique Persian dish that combines basmati rice, yogurt, and egg yolk into a rice cake with a crispy golden crust infused with saffron, served with oven-roasted Cornish hen, barberries and drizzled with a pomegranate sauce

CHICKEN PICCATA

breast of chicken pounded thin, dredged in flour and pan-seared with a garlic and a lemon caper sauce, served with Pasta Aglio Olio

MORGHE KERMANSHAHI

pistachio-encrusted chicken breast pan-roasted with a feta-goat cheese cream sauce, served with sautéed spinach and our saffron rice

PERSIAN MACARONI

Persian ground beef ragù of garlic, turmeric, cinnamon, tomato & lemon juice tossed with bucatini, crisped with potato tahdig

VEGGIE KHORESHT BADAMJAN (Vegetarian)

sauteed eggplant, simmered with olives, yellow split peas, lemon and sour grape juices, dried lime, mint and a tomato saffron sauce, served with our saffron basmati rice

RIGATONI WITH GORGONZOLA SAUCE (Vegetarian)

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

RISOTTO PORCINI (Vegetarian)

lush & creamy imported Arborio rice sautéed & simmered with porcini mushrooms, sprinkled with parmegiano Reggiano cheese

add PAN-SEARED SCALLOPS

+ 12

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CHEF RECOMMENDED

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