

APPETIZERS (MAZZEH)

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

SPINACH BORANI a dip of spinach, garlic and creamy yogurt	9	KOTLET (PERSIAN MEAT PATTIES) 2 traditional pan-fried ground meat, potato, grated onion and spices patties, served with barbari bread	10
MAAST O MUSIR (YOGURT AND SHALLOT DIP) a dip of creamy thick yogurt and shallots	7	SALAD OLIVIEH popular Persian chicken and potato salad, served with barbari bread	8
MAAST O KHIAR (YOGURT, CUCUMBER AND MINT DIP) a blend of creamy yogurt, finely-chopped Persian cucumber & mint	7	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>	10
ZAYTOON PARVARDEH (MARINATED OLIVES) green olives marinated with pomegranate molasses, mint, finely chopped walnuts and extra virgin olive oil	9	* 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	14
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	7	SHRIMP DIVAN 3 large shrimp marinated with saffron, black pepper and garlic, grilled and served over a jalapeno goat cheese sauce	13
KOOKOO SABZI (PERSIAN HERB FRITTATA) chopped fresh herbs, leek, walnut, barberries and egg frittata, served with barbari bread	9	* FRIED CALAMARI tender lightly-fried calamari, served with our marinara sauce	13
MIRZA GHASEMI (SMOKED EGGPLANT & EGG DIP) a smoked eggplant, tomato, garlic & egg blend, served with barbari bread	10	* LAMB SKEWERS (2) marinated rosemary and garlic leg of lamb, skewered and grilled to perfection, brushed with pomegranate molasses	11
DOLMEH BADAMJAN (STUFFED EGGPLANT) stuffed eggplant with ground beef, tomato, garlic and yellow split peas	11		
HUMMUS WITH TAHINI served with our special barbari bread	7		

SOUP

SOUPEH JOH (PERSIAN BARLEY SOUP) a delicious chicken and barley cream soup	7	AASH RESHTEH (PERSIAN HERB & NOODLE SOUP) classic aromatic Persian noodle soup with fresh herbs & beans	8
MEDITERRANEAN TOMATO SOUP simmered fresh tomato, garlic, black pepper and diced bread soup	7	HALF SOUP-HALF SALAD	15

SALADS

SALADE SHIRAZI chopped tomato, Persian cucumber, onion and mint tossed in a lemon, extra virgin olive oil dressing	6	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	8	SALADE CAESAR crisp romaine lettuce tossed with our Caesar dressing and sprinkled with shaved parmesan, served with garlic croutons	11
SALADE ALAMUT fresh arugula, walnuts, sun-dried dates, pickled beets and crumbled goat cheese, tossed with a raspberry vinaigrette	11	SALADE CHOPPED chopped romaine, radicchio, arugula, tomato, red onion, avocado, cucumber and chickpeas, drizzled with a light lemon dressing	11
FRESH MOZZARELLA & TOMATO SALAD fresh mozzarella, sun-ripened tomato and basil, drizzled with extra virgin olive oil	12		

TOP ANY SALAD WITH: Grilled Chicken + 8 | Grilled Shrimp + 10 | Grilled Petite Steak + 16 | Grilled Salmon + 12

◆ 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

SANDWICHES AND PIZZA

sandwiches are served with fries or small Divan Salad

KOOKOO SABZI our fresh herb frittata served on a baguette with lettuce & tomato, drizzled with our yogurt mint sauce	14	DIVAN BURGER stuffed with mozzarella cheese and topped with tomato, lettuce and onion, served on brioche bun with our aioli sauce	16
CHICKEN BARG SANDWICH grilled chicken barg served on a baguette with fresh herbs and drizzled with our yogurt mint sauce	16	PERSIAN PIZZA hand-rolled traditional dough, topped and baked with a mint & pistachio pesto, eggplant and goat cheese	15
KOTLET SANDWICH beef & potato patties served on a baguette with tomato, lettuce, a sprinkle of fresh herbs and Persian pickles (gherkins)	15	MARGHERITA PIZZA hand-rolled traditional dough, topped and baked with our tomato sauce, fresh basil and fresh mozzarella cheese	14
 MORTADELLA SANDWICH beef mortadella served on a baguette with tomato, Persian pickles (gherkins), fresh parsley and our aioli sauce	16	TOPPINGS each +1.50 PEPPERONI ITALIAN SAUSAGE ROASTED PEPPERS MUSHROOMS ARTICHOKE HEARTS	
SALAD OLIVIEH SANDWICH Persian chicken and potato salad served on a baguette with tomato, fresh parsley and Persian pickles (gherkins)	14		

GRILL AND CHOPS

KOOBIDEH 2 skewered and grilled ground beef kabobs served over saffron basmati rice with grilled tomatoes	16	 CHICKEN BARG 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	19
BARG marinated, skewered and grilled filet mignon kabob served over saffron basmati rice with grilled tomatoes	27	STRIP STEAK 10 oz Angus strip steak seasoned perfectly and grilled, served with sauteed spinach and potato souffle	27
SULTANI COMBO combination of Koobideh and Barg kabobs served over saffron basmati rice with grilled tomatoes	32	SALMON KABOB salmon skewer grilled served over our dill and fava bean basmati rice	19
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	21		

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


SEAFOOD

ROASTED SALMON with a dill and lemon preserve sauce, served over garlic spinach	22	 SPAGHETTI OCEANO pan-roasted shrimp and scallops in a lemon cream sauce, tossed with spaghetti pasta	26
 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	29	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	26
SABZI POLO BA MAHI pan-fried tilapia fish served with herbed Sabzi rice	21		

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 a saffron rice	16	CHICKEN PICCATA young breast of chicken pan-seared with garlic and topped with a lemon caper sauce, served Pasta Aglio Olio	19
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	17	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	15
 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	28	KHORESHT BADAMJAN (Vegetarian) sauteed eggplant simmered in a tomato saffron sauce	16
BAGHALI GHATOGH (FAVA BEAN, DILL & EGG STEW) traditional fava bean, garlic, dill and egg stew, served over basmati rice (Vegetarian)	16	RIGATONI WITH GORGONZOLA SAUCE (Vegetarian) rigatoni pasta tossed with a gorgonzola cream sauce and sprinkled with chopped pistachio	17
TAHCHIN E MORGH (RICE CAKE AND CORNISH HEN) crunchy savory saffron rice and barberry cake topped with roasted young chicken	18	RISOTTO PORCINI (Vegetarian) imported Arborio rice sauteed and simmered with porcini mushrooms, sprinkled with parmegiano Reggiano cheese	21

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 **CHEF RECOMMENDED**

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