



Easter Menu



Appetizer (choose one)

Available Friday April 18—Sunday, April 20

Prix-Fixe \$65^{pp}
(for in-house dining only)

SOUPEH JOH

a delicious cream of chicken and barley soup, drizzled with preserved lemon oil

LAMB SKEWERS

rosemary and garlic marinated leg of lamb, skewered and grilled to perfection, brushed with pomegranate molasses

CALAMARI ARROSTO

pan-roasted calamari with forest mushrooms, sweet garlic and chili flakes

EASTER SALAD

roasted beet, Persian cucumber, red onion and feta cheese, topped with an infused fresh herb, olive oil & grape vinegar dressing, served in a bibb lettuce cup

SHRIMP FRA'DIAVOLO

shrimp sauteed with plum tomato, fresh basil and spicy chili pepper

MEDITERRANEAN DELIGHT

a plate of our housemade **Hummus** and our housemade **Dolmezh Barg**, served with barbari Persian bread

Main Course (choose one)

EID-E PAK PASTA SYMPHONY

fresh spinach pasta tossed with sauteed porcini mushrooms and lump crabmeat in a bechamel sauce with spicy red pepper flakes

SABZI POLO BA MAHI

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

CIOPPINO

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

VEGGIE KHORESHT BADAMJAN (Vegetarian)

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

CHENJEH KABOB

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

LAMB SHANK MILANESE

slow-cooked lamb shank with vegetables and its own juices, served on a bed of saffron risotto Milanese

Dessert (choose one)

PISTACCHIO RICOTTA CAKE

a luscious pistachio and ricotta cream sponge cake, decorated with crushed pistachios

TIRAMISU

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

