

KABOBS

Beef Koobideh \$19.50

2 skewers of house blend ground beef

Beef Kabob (Barg) \$30.50

1 skewer of beef tenderloin & ribeye

Chicken koobideh \$19.50

2 skewers of house blend ground chicken

Chicken Kabob \$18.50

1 skewer of saffron marinated chicken tenderloin or chicken thigh

Lamb Koobideh \$20.50

2 skewers of house blend ground lamb

Lamb Chop \$30.50

4 pieces rack of lamb

Beef Soltani \$38.50

1 skewer of Beef Koobideh & 1 skewer of Beef Kabob

Chicken Soltani \$26.50

1 skewer of Chicken Koobideh & 1 skewer of Chicken Kabob

Lamb Soltani \$32.50

1 skewer of Lamb Koobideh & 1 skewer of Lamb Kabob

~ Plate serves with Basmati rice & grilled veggies or House Salad ~



WRAPS

Beef Koobideh	\$12.50
Chicken Koobideh	\$12.50
Lamb koobideh	\$16.50
Chicken Kabob	\$14.50
Falafel	\$11.50

Every wrap includes lettuce, tomatoes, Yogurt sauce & Kabob sauce or Hummus

STEW

Beef Herb Stew	\$19.50
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**Ghormeh Sabzi* A Persian stew cooked with blended herbs and tender beef pieces, red beans with the added tang of dried lime, served with basmati rice*

Chicken Walnut Stew	\$19.50
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**Fesenjoon* Stew of chicken filet pieces slow-cooked with crushed walnuts & pomegranate molasses, served with basmati rice*

Beef Split-Peas Stew	\$19.50
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**Ghaymeh* Slow-cooked stew with yellow split peas, tender beef pieces, tomato based, dried lime & crunch chips, served with basmati rice*

Lamb Shank	\$25.50
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Braised shank of lamb in a Persian spice sauce mixed of cinnamon, caramelized onions and garlic, saffron and lemon juice, served with Persian dill & Fava beans rice



APPETIZERS & SIDES

Smoked Eggplant Mix **\$10.00**

**Mirza Ghasemi* Charbroiled eggplant mixed with roasted tomatoes, garlic and persian spices served with bread*

Herb Eggplant Dip **\$10.00**

**Kashk Bademjoon* Roasted Eggplant mixed with, sautéed onions, garlic, and mint, topped with kashk (soup starter) served with bread*

Falafel **\$8.50**

6 Fried balls of mashed chickpeas mixed with parsley, garlic, onions and spices served with small side of hummus and yogurt sauce

Grape Leaves **\$6.50**

Stuffed grape leaves with rice, herbs & spices, topped with mint vinegar syrup

Hummus **\$6.75**

Smoothly blended chickpeas, with sesame paste (Tabini), lemon juice and extra virgin olive oil

French Fries **\$5.00**

House Seasoned Fries +\$1.00

Yogurt & Cucumber **\$6.50**

**Must-O-Khiar* Labne yogurt mixed with freshly diced cucumbers and seasonings*

Yogurt & Shallot **\$6.50**

**Must-O- Khia* Labne yogurt mixed with finely chopped shallots & garlic, seasonings*

Olive & Walnut Dip **\$8.50**

**Zeytoon Parvardeh* Marinated green olives in pomegranate sauce and finely crushed walnuts, olive oil and Persian seasonings*

House Salad **\$6.75**

Iceberg lettuce, spring mix, green olives, grape tomatoes, cucumber, cranberries & feta cheese with a side of homemade dressing.

Shirazi Salad **\$5.50**

Mix of chopped cucumber, onions, tomatoes, lemon juice, olive oil and Persian seasonings

Rice **\$4.50**

Barberry Rice (Zeresh) +\$2.00

Dill Rice (Baghali) +\$3.00

Bread **\$2.00**

Whole grain flat round bread

