

KABOB PLATES

Plate serves with Basmati rice & grilled veggies (or House Salad)

Beef Koobideh \$19.50

2 skewers of house blend ground beef

Beef Tips Kabob \$24.50

1 Skewer of Garlic marinated beef tips

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

Lamb Koobideh \$20.50

2 skewers of house blend ground lamb

Lamb Tips Kabob \$24.50

1 Skewer of Garlic marinated lamb chunks

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



WRAPS

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

Beef Koobideh	\$12.50
Chicken Koobideh	\$12.50
Lamb koobideh	\$16.50
Steak Tips Kabob	\$19.50
Chicken Kabob	\$14.50
Lamb Tips Kabob	\$19.50
Falafel	\$11.50

STEWES

Beef Herb Stew **\$19.50**

**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**

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

Beef Split-Peas Stew **\$19.50**

**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**

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

Pita Breads \$2.00

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- Khiar* 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



BOWLS

BOWL SIZE

Simple \$9.50 ~ House \$13.65 ~ Large \$15.85

up to 2 choices for the base

1 choice of meat or stew

1 choice of side

up to 3 choices for the base

up to 2 choices of meat or stew

1 choice of side

up to 4 choices for the base

up to 3 choices of meat or stew

1 choice of side

BASE

*SAFFRON RICE

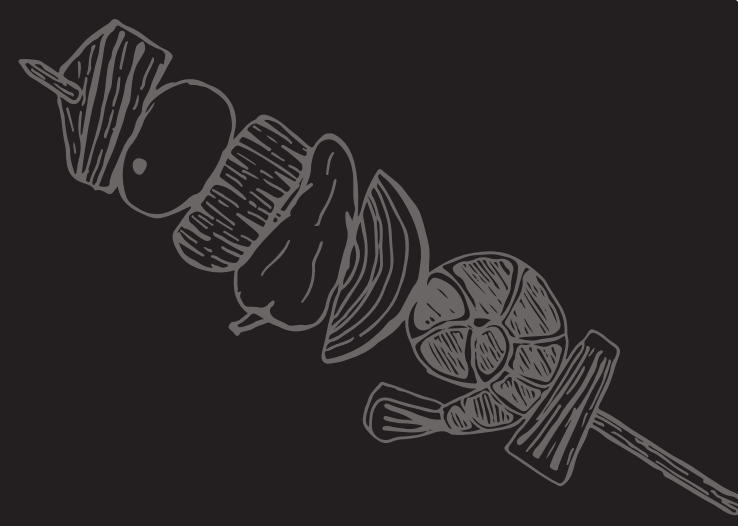
*DILL RICE

*WEEKLY SPECIAL

*GRILLED VEGGIES

*SALAD

*FRENCH FRIES



MEATS & STEWS

*BEEF KOOBIDEH

*GHORMEH SABZI

*CHICKEN KOOBIDEH

*GHAYMEH

*CHICKEN KABOB

*MIRZA GHASEMI

*EXTRA MEAT OR STEW: +\$2.00



SIDES

*EXTRA SIDE: +\$1.00

*SHIRAZI SALAD

*KABOB SAUCE

*HUMMUS

*PITA BREAD

*TZATZIKI

*YOGURT & SHALLOT

~PITA CHIPS & DIP. \$5.00