RABOB PLATES

Choice of Basmati rice with grilled veggies

Or

House Salad

Beef Koobideh 2 skewers of house blend ground beef	\$19.50
Beef Tips Kabob 1 Skewer of Garlic marinated beef tips	\$24.50
Beef Kabob (Barg) 1 skewer of beef tenderloin & ribeye	\$30.50
Chicken koobideh 2 skewers of house blend ground chicken	\$19.50
Chicken Kabob 1 skewer of saffron marinated chicken tenderle	\$18.50 oin
Lamb Koobideh 2 skewers of house blend ground lamb	\$20.50
Lamb Tips Kabob 1 Skewer of Garlic marinated lamb chunks	\$24.50
Lamb Chop 4 pieces rack of lamb	\$30.50
Beef Soltani	\$38.50

Chicken Soltani \$26.50

1 skewer of Beef Koobideh & 1 skewer of Beef Kabob

1 skewer of Chicken Koobideh & 1 skewer of Chicken Kabob

Lamb Soltani \$32.50

1 skewer of Lamb Koobideh & 1 skewer of Lamb Kabob







WIRAPS

Served with a drink and your choice of fries or chips

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

STEWS

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

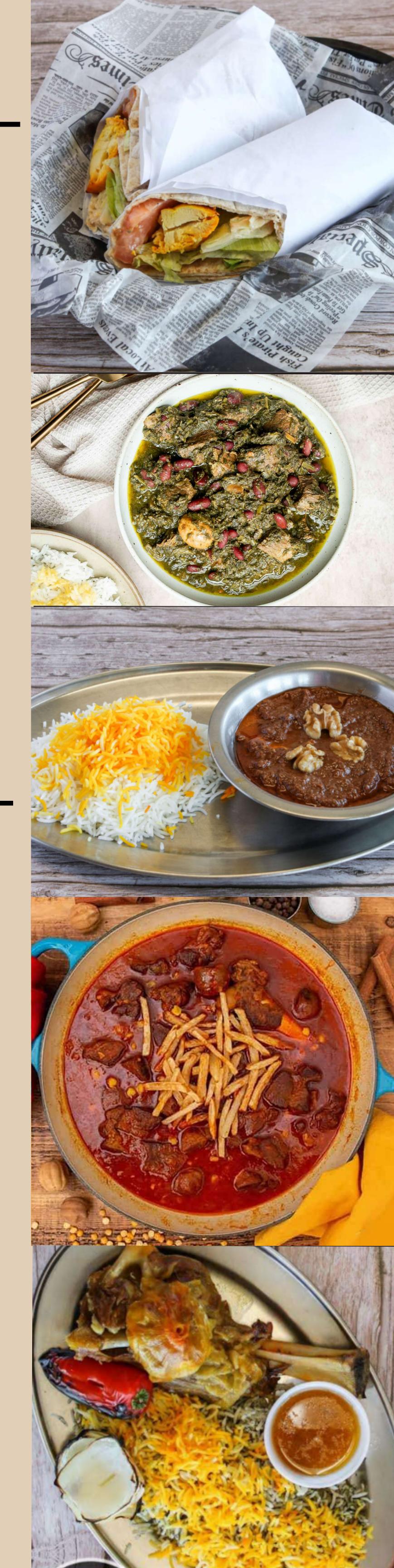
Beef Split-Peas Stew \$19.50

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 Eggpland

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 (Tahini), 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 & \$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

Breads

\$2.00

2 small pitas



BOWATLS

2 BASE 1 KABOB 1 SIDE

-SAFFRON RICE
-GRILLED VEGGIES

-SALAD
- TRENCH FRIES

KABOBS

-BEEF KOOBIDEH

-CHICKEN KABOB

-CHICKEN KOOBIDEH

-LAMB KOOBIDEH

*EXTRA MEAT +\$2.50

-SHIRAZI SALAD
-HUMMUS
-TZATZIKI

-KABOB SAUCE
-PITA BREAD
-YOGURT & SHALLOT

*EXTRA SIDE +\$1.50

