

APPETIZERS

Mirza Ghasemi **\$ 11**

Smoked Eggplant Mix - Charbroiled eggplant mixed with roasted tomatoes and garlic, served with warm Pita bread

Falafel **\$ 9.5**

6 Fried balls of mashed chickpeas mixed with parsley, garlic, onions and spices served with a side of Hummus and Tzatziki **+add Rice \$4**

Grape Leaves **\$ 7.5**

Vine leaves stuffed with rice, herbs & spices, topped with Persian mint-vinegar syrup

Zeytoon Parvardeh **\$ 9.5**

Olives & Walnut Mix - Marinated green olives in pomegranate sauce and finely crushed walnuts, olive oil and Persian seasonings

Hummus **\$ 7.5**

Smoothly blended chickpeas, with sesame paste (Tahini), lemon juice and extra virgin olive oil, served with Pita bread

Most-O-Khiar **\$ 7.5**

Yogurt & Cucumber - Labne yogurt mixed with freshly diced cucumbers and seasonings

Most-O-Moosir **\$ 7.5**

Yogurt & Shallot - Labne yogurt mixed with finely chopped shallots & garlic, seasonings

Seasoned Fries **\$ 7**

Crinkle cut potatoes season with garlic, Rosemary and paprika with a side of House sauce



SALADS

Shirazi Salad **\$ 6.5**

Freshly chopped cucumbers, onions, tomatoes, mixed with a lemon juice, olive oil and house seasoning dressing

House Salad **\$ 7.5**

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

STEWs

Ghormeh Sabzi **\$ 21**

Beef Herb Stew - A Persian stew cooked with blended herbs and tender beef pieces, red beans with the added tang of dried lime, served with basmati rice

Lamb Shank **\$ 26**

Braised shank of lamb in a Persian spice sauce mixed of cinnamon, caramelized onions and garlic, saffron and lemon juice, served with Persian Dill rice

KABOB PLATES

Beef Koobideh **\$ 21**

2 skewers of seasoned ground grass-fed, Angus beef blended with Persian spices, served on Basmati rice with saffron and grilled vegetables.

Chicken Koobideh **\$ 21**

2 skewers of seasoned ground Chicken, blended with Persian spices, served on Basmati rice with saffron and grilled vegetables.

Chicken Kabob “Yogurt & Saffron” **\$ 20**

1 skewer of chicken chunks marinated in yogurt, Saffron, and Persian seasonings, served on Basmati rice with saffron and grilled vegetables.

Chicken Kabob “Lemon & Saffron” **\$ 20**

1 skewer of chicken chunks marinated in Lemon, Saffron, and Persian seasonings, served on Basmati rice with saffron and grilled vegetables.

COMBO PLATES

Koobideh Mix **\$ 21**

1 skewer of **Beef Koobideh** & 1 skewer of **Chicken Koobideh**, served on Basmati rice with saffron and grilled vegetables.

Soltani Plate **\$ 28**

1 skewer of **Beef or Chicken Koobideh** & 1 skewer of **Chicken Kabob** (Yogurt **OR** Lemon Saffron), served on Basmati rice with saffron and grilled vegetables.

***Please let us know if you or anyone in your party have any food allergy or dietary requirement!**

PITAS

Every Pita wrap includes lettuce, tomatoes, Tzatziki and Chop Sauce and served with French fries

Beef Koobideh	\$14
Chicken Koobideh	\$14
Chicken Kabob “Yogurt & Saffron”	\$16
Chicken Kabob “Lemon & Saffron”	\$16
Falafel	\$13

GYRO /SHAWARMA

Chicken Gyro Pita	\$13
Warm Pita, Tzatziki, lettuce, tomatoes and French fries	
Chicken Gyro Plate	\$17
Choice of Rice OR French fries, side of Pita and Tzatziki	

SIDES

Basmati Rice	\$4
Barberry Rice	\$7.5
Dill Rice	\$8.5
French Fries	\$6
Pita Bread	\$2.5

LUNCH BOWLS

**Available from 11:30 AM - 2:30 PM Tuesday - Saturday | Sundays 12:00 PM - 2:30 PM*

Bowls serves with your choice of:
Basmati Rice - Salad - French Fries

Beef Koobideh

Chicken Koobideh

Chicken Kabob

Falafel

Choose 2 sides:

Tzatziki - Hummus - Chop Sauce - Shirazi Salad - Pita Bread

\$13

WE ALSO OFFER

Catering Service

Size-based set menu or custom-made orders for
your events

Meal Prep Service

Ready-to-eat meals for busy lifestyles and specific diets -
perfect for fitness enthusiasts and bodybuilders!