



# FAMOUS KABOB

## Appetizers

### Appetizer Duo \$12

Eggplant Delight and Must-o -Musir – served with naan **veg**

### Eggplant Delight \$10

Our FAMOUS dip - sautéed eggplant, zucchini, and caramelized onions drizzled with kashk and dried mint - served with naan **veg, v**

### Kashk-e-Bademjoon \$10

Traditional Persian style dip - sautéed eggplant, caramelized onions, drizzled with kashk and dried mint - served with naan **veg, v**

### Dolmeh \$10

Stuffed grape leaves – rice, yellow split peas, ground beef

### Tahdig with Stew \$12

Crispy rice paired with choice of stew– Ghormeh Sabzi *or* Gheymeh **veg, v**

### Sabzi Khordan \$6

A medley of fresh herbs, feta cheese, onion, walnuts, and radishes - add naan \$2 **veg, v**

### Must-o-Khiar \$7

Yogurt, cucumbers, dried mint **veg**

### Must-o-Musir \$8

Whipped yogurt, shallots - add naan \$2 **veg**

### Hummus \$8

Chickpeas and tahini dip drizzled with olive oil and paprika - served with naan **veg, v**

### Torshi \$7

Pickled vegetables aged in red wine and apple cider vinegar **veg, v**

## Soups and Salads

### Shirazi Salad \$7

Chopped tomatoes, cucumbers, onions dressed with red wine vinegar and olive oil **veg, v**

### House Salad \$10

Romaine, artichokes, peppercorns, tomatoes, cucumbers, carrots, red cabbage, olives dressed with red wine vinegar and olive oil **veg, v**

### Green Salad \$6

Romaine, tomatoes, cucumbers, carrots, red cabbage, olives dressed with red wine vinegar and olive oil **veg, v**

### Ash Reshteh \$10

Noodle soup – fresh herbs, lentils, garbanzo and kidney beans, drizzled with kashk, caramelized onions, and dried mint **veg, v**

### Addassee \$8

Lentil soup – lentils, onions, chicken broth

## Entree

Kabobs and stews served with basmati rice with saffron *or* green salad, and grilled tomato. Half rice/half salad \$3

## Beef

### Koobideh Kabob \$14 / \$20

Classic! Ground beef sirloin – one *or* two skewers

### Barg Kabob \$26

Thinly sliced beef filet

### Shish Kabob \$25

Beef sirloin, onions, bell peppers

### Koobideh Kabob Combo \$20

Combination of Beef and Chicken Koobideh

### Soltani Kabob \$34

Combination of beef – Barg and Koobideh

### Koobideh Wrap \$14

Beef Koobideh, sabzi, onion, tomato, and sumac wrapped in naan

### Ghormeh Sabzi Stew \$17

Fresh herbs, kidney beans, sun dried lime, beef

### Gheymeh Stew \$15

Yellow split peas, sun dried lime, beef

### Loobia Polo \$16

Beef sirloin and green beans mixed with basmati rice

## Chicken Entrees

### Koobideh Kabob \$14 / \$20

Ground chicken – one *or* two skewers

### Chicken Kabob \$16

Marinated chicken (breast *or* thigh)

### Chicken Soltani Kabob \$24

Combination - Chicken Kabob (breast *or* thigh) and Koobideh (Beef *or* Chicken)

### Koobideh Wrap \$14

Chicken Koobideh, sabzi, onion, tomato, and sumac wrapped in naan

### Chicken Bowl \$14

Chopped chicken breast, Must-o-Khiar, and Shirazi served over basmati rice

### Fesenjoon Stew \$16

Ground walnuts, pomegranate molasses, chicken

### Zereshk Polo with Morgh \$16

Braised chicken in saffron broth served with Zereshk Polo (basmati rice, saffron, barberries)

V= vegan Veg=vegetarian

For dine-in, one naan is complimentary

Parties of five or more will be charged 20% gratuity

## Lamb Entrees

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### Shish Kabob \$26

Lamb tenderloin, onions, bell peppers

### Shish Leek \$25

Lamb chops served with basmati rice and grilled tomato

### Maheeche \$17

Braised lamb shank, potatoes, and carrots in saffron broth served with basmati rice

## Fish/Seafood

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### Mahi - Trout \$18

Pan seared *or* grilled with fresh garlic, lemon, butter, and parsley

### Mahi - Branzino \$20

Pan seared *or* grilled with fresh garlic, lemon, butter, and parsley

### Mahi - Salmon \$20

Pan seared *or* grilled with fresh garlic, lemon, butter, and parsley

### Salmon Bowl \$18

Salmon and Shirazi served over basmati rice

## Vegetarian / Vegan

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### Impossible™ Koobideh Kabob \$14 / \$20

Plant based version of our Koobideh– one *or* two skewers

### Impossible™ Koobideh Wrap \$14

Our plant based Koobideh, sabzi, onion, tomato, and sumac wrapped in naan

### Veggie Kabob \$14

Zucchini, yellow squash, bell peppers, onions, carrots, and mushrooms

### Veggie Ghormeh Sabzi Stew \$17

Fresh herbs, kidney beans, sun dried lime, Portobello mushrooms

### Veggie Gheymeh Stew \$15

Yellow split peas, sun dried lime, Portobello mushrooms

### Veggie Fesenjoon Stew \$16

Ground walnuts, pomegranate molasses, Portobello mushrooms

### Eggplant Delight with Rice \$15

Our Eggplant Delight served over basmati rice

## Desserts

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### Bastani \$6

Our FAMOUS rose water, saffron, and pistachio ice cream

### Zoolbia & Bameyeh \$6

Fried pastries made with saffron and rose water syrup. Pairs well with a cup of hot chai (tea)

### Baklava \$4

Made with ground nuts. Pairs well with a cup of hot chai (tea)

## A La Carte

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### Koobideh Kabob (Beef, Chicken, *or* Impossible) \$9

### Basmati Rice \$6

### Skewer of Grilled Onions and Bell Peppers \$6

### Skewer of Grilled Tomatoes \$5

### Naan \$3

House naan, baked daily in a tanoor (clay oven)

## Beverages

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### Doogh \$4

Housemade with yogurt, salt, and crushed mint

### Bottled Doogh \$4

Carbonated mint yogurt drink

### Soft Drinks \$3

### Hot *or* Iced Chai (tea) \$3

### Wine \$8/\$24, Cork fee \$12

### Beer (Domestic and Import) \$5 / \$6

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