



# FAMOUS KABOB

## Appetizers

### Appetizer Duo \$12 **veg**

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

### Eggplant Delight \$10 **veg, v**

Our FAMOUS dip - sautéed eggplant, zucchini, caramelized onion drizzled with kashk and dried mint - served with naan

### Kashk-e-Bademjoon \$10 **veg**

Traditional style dip - sautéed eggplant, kashk, caramelized onion drizzled with kashk and dried mint - served with naan

### Dolmeh \$10

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

### Tahdig with Stew \$12 **veg, v**

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

### Sabzi Khordan \$8 **veg, v**

Medeley of fresh herbs, onion, walnuts, and radishes – served with naan

### Must-o-Khiar \$7 **veg**

Yogurt, cucumber, dried mint

### Must-o-Musir \$10 **veg**

Whipped yogurt and shallot dip – served with naan

### Hummus \$8 **veg, v**

Chickpea and tahini dip drizzled with olive oil and paprika - served with naan

### Torshi \$7 **veg, v**

Pickled vegetables aged in red wine and apple cider vinegar

## Soups and Salads

### Shirazi Salad \$7 **veg, v**

Chopped tomato, cucumber, onion dressed with red wine vinegar and olive oil

### House Salad \$10 **veg, v**

Romaine, artichoke, pepperoncini, tomato, cucumber, carrot, red cabbage, olives dressed with red wine vinegar and olive oil – add feta \$2

### Green Salad \$6 **veg, v**

Romaine, tomato, cucumber, carrot, red cabbage, olives dressed with red wine vinegar and olive oil

### Ash Reshteh \$10 **veg, v**

Noodle soup – fresh herbs, lentils, garbanzo and kidney beans drizzled with kashk, caramelized onion, and dried mint

### Addassee \$8

Lentil soup – lentils, onion, 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 \$27

Thinly sliced beef filet

### Shish Kabob \$25

Beef sirloin, onion, bell pepper

### Koobideh Kabob Combo \$20

Combination of Beef and Chicken Koobideh

### Soltani Kabob \$35

Combination – 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 Barg Kabob \$20

Thinly sliced chicken filet

### Chicken Kabob \$17

Marinated chicken (breast *or* thigh)

### Chicken Soltani Kabob \$25

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

### Chicken with Bone Kabob \$20

Marinated Cornish game hen

### 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 \$18

Ground walnuts, pomegranate molasses, chicken

### Zereshk Polo with Morgh \$17

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

## Lamb Entrees

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### Shish Kabob \$26

Lamb tenderloin, onion, bell pepper

### Shish Leek \$25

Lamb chops served with basmati rice and grilled tomato

### Lamb Shank (Maheeche) \$18

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

## Fish/Seafood

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### Mahi – Trout \$20

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

### Mahi – Swai \$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 \$20

Salmon and Shirazi served over basmati rice

## Vegetarian / Vegan

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**Impossible™ Koobideh Kabob \$16/\$22**  
Plant based version of our classic Koobideh - one or two skewers

### Impossible™ Koobideh Wrap \$16

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

### Veggie Kabob \$14

Zucchini, yellow squash, bell pepper, onion, carrot, and mushroom

### Veggie Ghormeh Sabzi Stew \$17

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

### Gheymeh Bademjoon Stew \$17

Yellow split peas, sour grapes, eggplant

### Veggie Gheymeh Stew \$15

Yellow split peas, sun dried lime, Portobello mushrooms

### Veggie Fesenjoon Stew \$18

Ground walnuts, pomegranate molasses, Portobello mushrooms

### Eggplant Delight with Rice \$14

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

### Baklava \$4

Made with ground nuts

## A La Carte

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

### Impossible™ Koobideh Kabob \$10

### Basmati Rice \$6

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

### Skewer of Grilled Tomatoes \$5

### Naan \$3

House naan, baked daily in a tanour (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

v= vegan veg=vegetarian

For dine-in, one naan is complimentary

Parties of five or more will be charged 20% gratuity