



FAMOUS KABOB

Appetizers

Appetizer Duo \$14 **veg**

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

Eggplant Delight \$12 **veg, v***

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

Kashk-e-Bademjoon \$12 **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, feta cheese, onion, walnuts, and radishes – served with naan

Must-o-Khiar \$8 **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 \$8 **veg, v**

Pickled vegetables aged in red wine and apple cider vinegar

Soups and Salads

Shirazi Salad \$8 **veg, v**

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

House Salad \$14 **veg, v**

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

Green Salad \$10 **veg, v**

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

Ash Reshteh \$12 **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 / \$22

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

Barg Kabob \$32

Thinly sliced beef filet

Shish Kabob \$28

Beef sirloin, onion, bell pepper

Koobideh Kabob Combo \$22

Combination of Beef and Chicken Koobideh

Soltani Kabob \$40

Combination – Barg and Koobideh

Koobideh Wrap \$14

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

Ghormeh Sabzi Stew \$20

Fresh herbs, kidney beans, sun dried lime, beef

Gheymeh Stew \$18

Yellow split peas, sun dried lime, beef

Gheymeh Bademjoon Stew \$20

Yellow split peas, sour grapes, eggplant, beef

Bameyeh Stew \$20

Okra, beef

Loobia Polo \$20

Beef sirloin and green beans mixed with basmati rice

Chicken Entrees

Koobideh Kabob \$14 / \$22

Ground chicken – one *or* two skewers

Chicken Barg Kabob \$24

Thinly sliced chicken filet

Chicken Kabob \$16 / \$22

Marinated chicken (breast *or* thigh)

Chicken Soltani Kabob \$30

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

Chicken with Bone Kabob \$24

Marinated Cornish game hen

Chicken Koobideh Wrap \$14

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

Chicken Bowl \$15

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

Fesenjoon Stew \$20

Ground walnuts, pomegranate molasses, chicken

Zereshk Polo with Morgh \$18

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

Lamb Entrees

Shish Kabob \$30

Lamb tenderloin, onion, bell pepper

Shish Leek \$30

Lamb chops served with basmati rice and grilled tomato

Lamb Shank (Maheeche) \$20

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

Fish/Seafood

Mahi – Trout \$18 / \$25

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

Mahi – Swai \$16 / \$23

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

Mahi - Salmon \$25

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

Salmon Bowl \$25

Salmon and Shirazi served over basmati rice

Vegetarian / Vegan



Impossible™ Koobideh Kabob \$15 / \$24

Plant based version of our classic Koobideh - one or two skewers

Impossible™ Koobideh Wrap \$15

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

Veggie Kabob \$15

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

Veggie Ghormeh Sabzi Stew \$20

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

Veggie Gheymeh Stew \$18

Yellow split peas, sun dried lime, Portobello mushrooms

Veggie Gheymeh Bademjoon Stew \$20

Yellow split peas, sour grapes, eggplant, Portobello mushrooms

Veggie Bameyeh Stew \$20

Okra, Portobello mushrooms

Veggie Fesenjoon Stew \$20

Ground walnuts, pomegranate molasses, Portobello mushrooms

Eggplant Delight with Rice \$16 v*

Our Eggplant Delight served over basmati rice

Desserts



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

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 tanoor (clay oven)

Beverages

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 v*=vegan modified veg=vegetarian
For dine-in, one naan is complimentary