



APPETIZERS 13

Kashk-e Bademjan(eggplant Dip)

a puree of toasted eggplant with sauteed onions, garlic, mint, and kashk (persian cream).

Hummus(chick-pea And Sesame Seed Puree)

a puree of garbanzo beans, garlic, sesame butter, olive oil and lemon juice.

Taboule (parsley And Bulgur Salad)

a zesty combination of cracked wheat, parsley, tomatoes, scallions, mixed with olive oil, lemon juice, and fresh mint.

Mast-o Khiyar (yogurt And Cucumber)

a delicious dip of chopped cucumbers mixed with homemade yogurt and mint.

Mast-o Mooseer (yogurt And Shallots)

a tasty dip of chopped shallots with mint mixed with our homemade yogurt.

Borani Esfenaj (spinach Dip)

sauteed spinach, onions, garlic, and mint mixed with our delicious homemade yogurt.

Dolmeh (stuffed Grape Leaves)

tender grape leaves stuffed with rice, onions, leeks, parsley, mint, and raisins.

Tadigh

crispy rice topped with your choice of a veggie ghormeh sabzi or gheymeh.

Sabzi Khordan

a platter of fresh herbs served with tomatoes, cucumbers, onions, radishes, feta cheese, walnuts, and fresh hot taftoon bread.

Shirazi Salad

diced cucumbers, tomatoes, onions and cilantro, mixed with vinegar and olive oil dressing.

Caspian Salad

a plate of romaine lettuce, onions, cucumbers, olives, feta cheese, and tomatoes, with our house dressing.

Olivieh Salad

persian style chicken and potato salad, mix with mayonnaise and lemon juice.

The Grand Sampler

a combination platter, which includes four of the above appetizers.

ENTREES 8

Koobideh (ground Meat) Beef, Chicken, Combo

two juicy strips of seasoned ground meat rolled around a skewer and charbroiled, served with white basmati rice and grilled tomatoes.

Chenjeh (chunks) Beef, Chicken, Combo

succulent chunks of filet, chicken breast, or lamb marinated, skewered and charbroiled, served with white basmati rice and grilled tomatoes.

Barg (thin Slices)beef, Chicken, Combo

sliced filet or chicken breast marinated, skewered and flame broiled, served with white basmati rice and grilled tomatoes.

Soltani (for The King)beef, Chicken, Combo

a combination of barg and koobideh, served with white basmati rice and grilled tomatoes.

Joojeh Kabob (cornish Hen)

cornish hen marinated in olive oil, saffron and lemon juice, served with white basmati rice and grilled tomatoes.

Mahicheh (lamb Shank)

spring baby lamb shank, sabzi polow, and lamb broth form a wonderful dish.

Seafood Kabob Salmon Shrimp Combo

your choice of filet of salmon or shrimp, marinated in olive oil, lemon juice, saffron and various seasoning, skewered, and charbroiled, served with sabzi polow, and grilled vegetables.

Red Snapper

a filet of red snapper sauteed, served over house sauce, served with sabzi polow, and grilled vegetables.

RICE TOPPINGS 4

Albalu Polow (cherry Rice)

white basmati rice topped with flavorful sweet and sour cherries, almonds, and pistachios.

Zereshk Polow (barberry Rice)

a tantalizing combination of sour barberries, fried onions, saffron, and white basmati rice.

Addas Polow (lentil Rice)

a mixture of lentils, sauteed onions, raisins, dates, mixed with white basmati rice.

Shirin Polow (sweet Saffron Rice)

a stunning dish of saffron rice sweetened with a mixture of grated carrots, orange peel, almonds, and pistachios.

HOUSE STEWS 7

Ghormeh Sabzi (fresh Herb Stew)

fresh green herbs sauteed and stewed with kidney beans, dried limes, and tender chunks of beef served with white basmati rice.

Khoresh-e Bademjan (eggplant Stew)

stew of whole eggplant, sauteed with chunks of beef, or chicken, and onions, in a saffron tomato sauce served with white basmati rice.

Gheymeh

stew of beef, yellow split peas in a tomato sauce, topped with shoestring potatoes and fried onions served with white basmati rice.

Fesenjan (pomegranate Sauce And Walnuts Stew)

a sweet and sour puree of walnuts and pomegranate sauce served over baked tender chicken breast and white basmati rice.

Efenaj-o Alu (spinach And Prune Stew)

steamed spinach and prunes stewed in a zesty orange sauce with your choice of beef or chicken, served with white basmati rice.

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Loobya (green Beans Stew)

green beans, and tomato sauce delicately flavored with cinnamon, garlic, onions, and saffron, mixed with tender pieces of sauteed filet mignon served with white basmati rice

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Vegetarian Stew

your choice of the above stew except loobya without meat, served with white basmati rice.