

# Maykadeh

470 Green St 94133-4029 · +14153628286 · Updated: Jan 14, 2026

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## APPETIZERS 15

<b>Cumin Scented Saffron Sauce</b>	<b>\$5.00</b>
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<b>Shirazi Salad</b>	<b>\$6.50</b>
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Diced cucumber, tomato & onion with olive oil, lime juice	
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<b>Mast-o-Khiar</b>	<b>\$6.50</b>
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Homemade yogurt and cucumber	
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<b>Mast-o-Musir</b>	<b>\$8.00</b>
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Yogurt with dried elephant garlic	
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<b>Hearts Of Romaine Salad</b>	<b>\$8.00</b>
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Organic Hearts of Romaine with Persian lime dressing	
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<b>Greek Salad</b>	<b>\$9.50</b>
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Organic Heart of Romaine, cucumber, tomato, feta cheese and olives	
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<b>Feta Cheese Spread</b>	<b>\$7.50</b>
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Oven roasted tomato, basil, olive oil and French feta cheese	
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<b>Fancy Salad</b>	<b>\$12.00</b>
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Organic Poached Pear, Baby Spinach, Hearts of Palm, Candied Walnuts, Pomegranate Vinaigrette	
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<b>Lamb Tongue</b>	<b>\$15.50</b>
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Lamb tongue with lime juice, sour cream and saffron	
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<b>Kashke Bademja</b>	<b>\$10.00</b>
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Eggplant, mint garlic sauce	
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<b>Baba Ghanoush</b>	<b>\$9.50</b>
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Smoked roasted eggplant, Garlic, Tahini	
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<b>Hummus</b>	<b>\$9.00</b>
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Garbanzo, Tahini and roasted garlic	
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<b>Rocky Mountain Oysters</b>	<b>\$16.00</b>
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When Available	
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<b>Brain</b>	<b>\$15.50</b>
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Boiled brain, (100% cholesterol) Lime, saffron	
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<b>Pache</b>	<b>\$15.50</b>
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Lamb feet, cinnamon, turmeric broth	

## DESSERTS 5

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<b>Bastani</b>	<b>\$6.50</b>
Persian Ice Cream	
<b>Creme Caramel</b>	<b>\$6.50</b>
<b>Poached Pear and Ice Cream, Raspberry Sauce</b>	<b>\$8.50</b>
<b>Fallodeh</b>	<b>\$6.50</b>
<b>Homemade Baklava</b>	<b>\$6.00</b>

## ENTREES 16

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<b>Chelo-kebab Koobideh</b>	<b>\$16.00</b>
Skewered mixture of Certified Angus Beef & leg of lamb, ground daily, onion, Persian spices, Basmati rice	
<b>Joojeh Kebab</b>	<b>\$16.00</b>
Boneless chicken thighs marinated in saffron, onion and lime juice, vegetables, Basmati rice	
<b>Breast Kebab</b>	<b>\$17.00</b>
Marinated boneless breast of chicken in onion, basil, lime juice, vegetables, Basmati rice	
<b>Poussin</b>	<b>\$21.00</b>
Baby chicken with all the bones marinated in onion, saffron, lime juice, vegetables, Basmati rice	
<b>Maykadeh Kebab (Barg)</b>	<b>\$30.00</b>
Skewered thin slices of filet mignon marinated in lemon juice and onion	
<b>Maykadeh Solanti</b>	<b>\$34.00</b>
Skewered thin slices of filet mignon marinated in lemon juice and onion plus one skewer of Koobideh	
<b>Shishlik</b>	<b>\$30.00</b>
Rack of lamb chops marinated with basil, garlic, saffron, onion, lime juice, vegetables, Basmati rice	
<b>Shish-Kebab</b>	<b>\$30.00</b>
Filet of lamb marinated in lime juice, saffron, onion, extra virgin olive oil, vegetables, Basmati rice	
<b>Khoresht Fesenjoon</b>	<b>\$17.00</b>
Dry roasted walnuts, pomegranate juice, chicken thighs, Basmati rice (Sweet and Sour Sauce)	
<b>Khoresht Bademjan (Vegetarian)</b>	<b>\$17.00</b>
Eggplant braised with tomato, saffron, sun dried lime, Basmati rice	
<b>Khoresht Bademjan</b>	<b>\$17.00</b>
Lamb shank, eggplant braised with tomato, saffron, sun dried lime, Basmati rice	
<b>Ghorm Sabzee</b>	<b>\$17.00</b>
Lamb shank cooked in finely chopped onion, leek, scallions, chives and herbs, dried lime, Basmati rice	
<b>Zereshk Pollo</b>	<b>\$17.00</b>
Basmati rice, barberry, saffron, chicken thighs	

**Baghali Polo (Sunday Only)****\$17.00**

Fava beans, dill, rice, served with lamb shank in a glazed onion saffron sauce

**Khoresht Fesenjoon (Vegetarian)****\$17.00**

Dry roasted walnuts, pomegranate juice, Basmati rice (Sweet and Sour Sauce)

**Khoresht Ghaymeh****\$17.00**

Pieces of lamb, yellow split peas, saffron, tomato, sun dried lime, Basmati rice

**SEAFOOD** 2**Giant Prawns****\$29.00**

Grilled Giant Prawns in shell, grilled vegetables, saffron Basmati rice

**Organic Filet of Salmon****\$26.50**

Organic Filet of Salmon with grilled vegetables and roasted potatoes

**STEAK** 2**Filet Mignon Steak****\$35.00**

Dry aged Angus Filet in stroganoff sauce or broiled. Served with roasted potatoes and vegetables

**Rib Eye Steak****\$32.00**

Dry aged Black Angus Rib Eye broiled to perfection. Served with roasted potatoes and vegetables