

Dinner portion served anytime! Prices on menu are subject to change without notice.

## Appetizers

<b>Eggplant Delight</b>	<b>\$10.50</b>
<i>Sautéed eggplant mixed with yogurt, topped with fried garlic and onions, sautéed mint and finished off with creamed whey.</i>	
<b>Maust</b>	<b>\$6</b>
<i>Creamy plain yogurt</i>	
<b>Maust Khiar</b>	<b>\$8</b>
<i>Creamy plain yogurt mixed with chopped fresh cucumber &amp; dried mint seasoning.</i>	
<b>Maust Mousier</b>	<b>\$9</b>
<i>Creamy plain yogurt mixed with minced shallots.</i>	
<b>Hummus</b>	<b>\$8</b>
<i>Tabini sauce, garlic, lemon juice, garbanzo beans blended and topped with olive oil and paprika.</i>	
<b>Dolmeh</b>	<b>\$9</b>
<i>Cooked grape leaves, filled with ground beef, rice, tarragon, split peas, green onions, basil, and parsley and slowley cooked for several hours. Served with a side of our maust for dipping.</i>	
<b>Sauteed Mushrooms</b>	<b>\$12</b>
<i>Sliced mushrooms sautéed with garlic, butter, &amp; cognac sauce, topped with parsley.</i>	
<b>Shrimp Mushrooms</b>	<b>\$16</b>
<i>Sliced mushrooms and jumbo shrimp sautéed with garlic, butter, and cognac, topped with fresh parsley.</i>	
<b>Khlar Shoor</b>	<b>\$5</b>
<i>Aged cucumbers in a vinegar brine.</i>	
<b>Torshi</b>	<b>\$7</b>
<i>A combination of pickled vegetables aged in vinegar and spices.</i>	
<b>Tahdig</b>	<b>\$11</b>
<i>Crispy rice served plain or with your choice of a stew topping.</i>	
	2 stews <b>\$12</b>
	3 stews <b>\$13</b>
<i>*Add an additional \$1 for each additional stew topping</i>	
<b>Panir Sabzi</b>	<b>\$8</b>
<i>A platter of mixed fresh herbs (mint, basil, watercress, tarragon, radish, &amp; green onion) accompanied with walnuts &amp; feta cheese.</i>	
<b>Lentil Soup</b>	<b>\$8</b>
<i>A mix of carrots, leeks, garlic, onions, celery, and lentils slowly cooked in a chicken broth with spices.</i>	
<b>Ash Reshte</b>	<b>\$8</b>
<i>A mix of chopped herbs, kidney beans, lentils, garbanzo beans, and noodles topped with fried onions, garlic and creamed whey.</i>	
<b>Combination Appetizer</b>	<b>\$8/person</b>
<i>Includes hummus, dolmeh, and eggplant delight.</i>	

## House Specials

*\*Each can be served with choice of chicken or lamb shank.*

<b>Zereshk Polo</b>	<b>\$16</b>
<i>Steamed white rice mixed with barberries and served with a side of seasoned slow-boiled chicken*.</i>	
<b>Albaloo Polo</b>	<b>\$16</b>
<i>Steamed white rice mixed with sour cherries and served with a side of seasoned slow-boiled chicken*. (watch out for cherry pits)</i>	
<b>Baghali Polo</b>	<b>\$17</b>
<i>Steamed white rice mixed with lima beans and fresh dill, served with a side of boiled lamb shank*.</i>	
<b>Lubia Polo</b>	<b>\$16</b>
<i>Steamed rice mixed with seasonings tomato sauce, string beans, and diced filet chunks served with a juicy skewer of beef koobideh and shirazi salad. (excludes Shirazi salad for takeout orders)</i>	
<b>Adas Polo</b>	<b>\$16</b>
<i>Steamed white rice mixed with lentils, raisins, and dates, served with a side of seasoned slow-boiled chicken*.</i>	

## Salads

*All salads are dressed with either extra virgin olive oil and lemon juice, or extra virgin olive oil and balsamic vinegar*

<b>Shirazi Salad (Persian Salad)</b>	<b>\$7</b>
<i>A medley of fresh chopped cucumbers, tomatoes, parsley, and onion, traditionally served with virgin olive oil and lime juice dressing.</i>	
<b>Garden Salad</b>	<b>\$11</b>
<i>A mix of romaine lettuce, baby greens, tomatoes and cucumber.</i>	
<i>With Juicy Chicken</i>	<b>\$14</b>
<i>With Filet Kabob</i>	<b>\$16</b>
<b>Sadaf Salad</b>	<b>\$13</b>
<i>Crisp romaine lettuce and baby greens with tomatoes, cucumbers, olives, raisins, dates, lentils, crunchy walnuts, and imported feta cheese.</i>	
<i>With Juicy Chicken</i>	<b>\$15</b>
<i>With Filet Kabob</i>	<b>\$17</b>
<i>With Shrimp</i>	<b>\$16</b>
<b>Caesar Salad</b>	
<i>Romaine lettuce, mixed with freshly grated parmesan cheese and crunchy croutons tossed in a creamy homemade caesar dressing.</i>	
<i>With Chicken</i>	<b>\$14</b>
<i>With Filet Kabob</i>	<b>\$16</b>
<i>With Shrimp</i>	<b>\$16</b>

## Side Orders

<b>Choice of any mixed rice</b>	<b>\$8</b>
<i>(Albaloo Polo, Lubia Polo, Adas Polo, Sabzi Polo &amp; Zereshk Polo)</i>	
<b>Beef Koobideh or Chicken Koobideh</b>	<b>\$8</b>
<b>Steamed white rice</b>	<b>\$6</b>
<b>Skewer of tomatoes (5)</b>	<b>\$4</b>

## Beverages

<b>Soft Drinks</b>	<b>\$3</b>
<b>Coke, Diet Coke, Dr. Pepper, Lemonade, Sprite, Iced Tea</b>	

## Specialty Drinks

<b>Dough(Homemade)</b>	<b>\$3</b>
<b>Dough(Pitcher)</b>	<b>\$12</b>
<b>Dough (Carbonated)</b>	<b>\$3</b>
<b>Bottled Water</b>	<b>\$2</b>
<b>Perrier</b>	<b>\$3</b>
<b>Pellegrino (Large)</b>	<b>\$8</b>
<b>Hot Drinks</b>	
<b>Persian Tea</b>	<b>\$3</b>
<b>Coffee</b>	<b>\$3</b>
<b>Hot Water/Mint</b>	<b>\$1</b>

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*All entrees served with basmati rice, topped with saffron and a charbroiled tomato. Any mixed rice substitute (\$2), half rice / half salad (garden or shirazi salad) (\$2), half rice / half Sadaf Salad (\$3), half mixed rice / salad (garden or shirazi) (\$3), half mixed rice / Sadaf salad (\$4)*

## Beef

<b>Koobideh Kabob</b> <i>2 skewers of our juicy and perfectly seasoned ground beef.</i>	\$17
<b>Koobideh Combination</b> <i>A skewer of our ground beef kabob and ground chicken kabob.</i>	\$16
<b>Shish Kabob</b> <i>Tender chunks of marinated beef filet in between a medley of onions, green peppers, and tomatoes.</i>	\$24
<b>Barg</b> <i>Our finest choice of filet mignon, cut into thin strips, marinated and grilled.</i>	\$26
<b>Soltani</b> <i>A combination of our filet mignon Barg and a juicy strip of our seasoned ground beef koobideh kabob perfectly charbroiled.</i>	\$30
<b>Naderi Kabob</b> <i>The most tender center-cut of filet mignon marinated and charbroiled over an open fire.</i>	\$28
<b>Naderi Soltani</b> <i>The most tender center-cut of filet mignon marinated and charbroiled, served with our perfectly seasoned ground beef koobideh kabob.</i>	\$32

## Lamb

<b>Boneless Lamb</b> <i>Our finest filet of boneless lamb tenderloin marinated and charbroiled over an open fire.</i>	\$30
<b>Lamb Chops</b> <i>Baby spring lamb chops (bone-in) marinated and charbroiled.</i>	\$27
<b>Rack of Lamb</b> <i>Herb-marinated tender rack of lamb grilled over an open fire.</i>	\$32

## Seafood

<b>Salmon Kabob</b> <i>Fresh filet of salmon lightly marinated and charbroiled, served with garden salad and sabzi polo.</i>	\$25
<b>White Fish</b> <i>Fresh filet of white fish delivered daily from Lake Superior, marinated and either charbroiled or fried. Served with sabzi polo. (watch out for bones)</i>	\$26
<b>Shrimp Kabob</b> <i>Marinated tiger shrimp, charbroiled and served with garden salad and white basmati rice.</i>	\$25

## Chicken

<b>Chicken Koobideh</b> <i>2 skewers of ground chicken seasoned with our special seasonings and charbroiled.</i>	\$16
<b>Chicken Shish kabob</b> <i>Tender chunks of marinated chicken filet in between a medley of onions, green peppers, and tomatoes.</i>	\$22
<b>Juicy Chicken</b> <i>Boneless chunks of tender chicken breast marinated and charbroiled over an open flame.</i>	\$25
<b>Boneless Chicken</b> <i>Boneless breast and leg of chicken marinated and charbroiled.</i>	\$20
<b>Cornish Hen</b> <i>A whole Cornish hen chopped and marinated, then charbroiled over an open fire.</i>	\$20
<b>Chicken Barg</b> <i>Flat strips of boneless chicken breast marinated and charbroiled.</i>	\$21
<b>Chicken Soltani</b> <i>A combination of our boneless chicken barg and a strip of our ground chicken koobideh.</i>	\$25

## Vegetarian Dishes

*All vegetarian dishes with your choice of soup of the day or salad (garden or shirazi)*

<b>Zereshk Polo</b> <i>Steamed white rice mixed with barberries.</i>	\$11
<b>Albaloo Polo</b> <i>Steamed white rice mixed with sour cherries. (watch out for cherry pits)</i>	\$11
<b>Baghali Polo</b> <i>Steamed white rice mixed with lima beans and fresh dill.</i>	\$11
<b>Adas Polo</b> <i>Steamed white rice mixed with lentils, raisins, and dates.</i>	\$11
<b>Sabzi Polo</b> <i>Steamed white rice mixed with chopped herbs and fresh garlic.</i>	\$11
<b>Veggie Fesenjan</b> <i>A rich slow-cooked puree of walnuts and pomegranate sauce served with a side of white basmati rice topped with saffron.</i>	\$15
<b>Veggie Gheimh Bademjan</b> <i>Sauteed whole eggplants served in a slow cooked tomato based stew, with yellow split peas, dried lime, served with a side of white basmati rice.</i>	\$13
<b>Veggie Ghormeh Sabzi</b> <i>A slow cooked stew of sautéed fresh herbs, special seasonings, kidney beans, dried lime with a side of white basmati rice.</i>	\$14
<b>2 Mixed Rice</b> <i>Your choice of two mixed rice served with Shirazi salad and eggplant delight.</i>	\$15
<b>Veggie Skewers</b> <i>Charbroiled bell peppers, tomatoes, onions, and mushrooms served with your choice of rice.</i>	\$13

## Stews

*\*Each can be served with choice of veal, chicken, or lamb shank.*

<b>Gheimh Bademjan</b> <i>Sauteed whole eggplants served in a slow cooked tomato based stew, with yellow split peas, dried lime, and chunks of veal*, served with a side of white basmati rice.</i>	\$16
<b>Ghormeh Sabzi</b> <i>A slow cooked stew of sautéed fresh herbs, special seasonings, kidney beans, dried lime, and chunks of veal* served with a side of white basmati rice.</i>	\$17
<b>Fesenjan</b> <i>Slow-boiled chicken* topped with a ground walnut-pomegranate stew, served with a side of white basmati rice. (sweet and tangy)</i>	\$18
<b>Combination of 3 stews</b> <i>A sample platter of Fesenjan, Ghormeh sabzi, Gheimh bademjan served with white basmati rice topped with saffron.</i>	\$17

## Sadaf Combination Platters

*All combination platters are served with white rice, topped with saffron, a side of grilled tomato and garden salad.*

<b>Sadaf Combination #1</b> <i>Filet mignon Barg, Boneless Chicken, and White Fish</i>	\$35
<b>Sadaf Combination #2</b> <i>Filet mignon Shish Kabob, Chicken Shish Kabob, and one skewer of Beef Koobideh</i>	\$36
<b>Sadaf Combination #3</b> <i>Filet mignon Barg, Boneless Chicken, and Lamb Chops</i>	\$37
<b>Sadaf Combination #4</b> <i>Boneless Lamb, Boneless Chicken, and Salmon</i>	\$38
<b>Sadaf Combination #5</b> <i>Filet Mignon Barg, Boneless Lamb, and Salmon</i>	\$39