

Appetizers

Eggplant Delight	7.00
<i>Sautéed eggplant mixed with yogurt, topped with fried garlic and onions, sautéed mint and finished off with creamed whey.</i>	
Maust	5.00
<i>Creamy plain yogurt.</i>	
Maust Khisar	6.00
<i>Creamy plain yogurt mixed with chopped fresh cucumber & dried mint seasoning.</i>	
Maust Mousier	7.00
<i>Creamy plain yogurt mixed with minced shallots.</i>	
Hummus	6.50
<i>Tabini sauce, garlic, lemon juice, garbanzo beans blended and topped with olive oil and paprika.</i>	
Dolmeh	7.00
<i>Cooked grape leaves, filled with ground beef, rice, tarragon, split peas, green onions, basil, and parsley and slowly cooked for several hours. Served with a side of our maust for dipping.</i>	
Sauteed Mushrooms	10.00
<i>Sliced mushrooms sautéed with garlic, butter, & cognac sauce, topped with parsley</i>	
Shrimp Mushrooms	13.00
<i>Sliced mushrooms and jumbo shrimp sautéed with garlic, butter, and cognac, topped with fresh parsley.</i>	
Khisar Shoor	5.00
<i>Aged cucumbers in a vinegar brine.</i>	
Torshi	6.00
<i>A combination of pickled vegetables aged in vinegar and spices.</i>	
Tahdig	10.00
<i>Crispy rice served plain or with your choice of stew topping. *Add an additional \$1 for each additional stew topping</i>	
Panir Sabzi	7.00
<i>A platter of mixed fresh herbs (mint, basil, watercress, tarragon, radish, & green onion) accompanied with walnuts & feta cheese.</i>	
Lentil Soup	6.00
<i>A mix of carrots, leeks, garlic, onions, celery, and lentils slowly cooked in a chicken broth with spices.</i>	
Ash Reshte	6.00
<i>A mix of chopped herbs, kidney beans, lentils, garbanzo beans, and noodles topped with fried onions, garlic and creamed whey.</i>	
Combination Appetizer	6.00 /person
<i>Includes hummus, dolmeh, and eggplant delight.</i>	

Salads

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

Shirazi Salad (Persian Salad)	6.00
<i>A medley of fresh chopped cucumbers, tomatoes, parsley, and onion, traditionally served with virgin olive oil and lime juice dressing</i>	
Garden Salad	9.00
<i>A mix of romaine lettuce, baby greens, tomatoes and cucumber.</i>	
<i>With Juicy Chicken</i>	12.00
<i>With Filet Kabob</i>	13.00
Sadaf Salad	
<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>	14.00
<i>With Filet Kabob</i>	15.00
<i>With Shrimp</i>	15.00
Caesar Salad	
<i>Romaine lettuce, mixed with freshly grated parmesan cheese and crunchy croutons tossed in a creamy homemade caesar dressing</i>	
<i>With Chicken</i>	12.00
<i>With Filet Kabob</i>	14.00
<i>With Shrimp</i>	14.00

Sandwiches

Served on lavash bread with chopped mixed herbs (basil, tarragon), romaine lettuce, pickles and our special sauce. Our sandwiches are served only during lunch hours, with your choice of garden salad or herb fries.

Koobideh Sandwich	10.00
<i>A juicy strip of ground beef seasoned with our special seasonings and grilled.</i>	
Chicken Koobideh Sandwich	10.00
<i>A juicy strip of ground chicken seasoned with our special seasonings and grilled.</i>	
Juicy Chicken Kabob Sandwich	14.00
<i>Boneless chunks of tender chicken breast marinated and grilled.</i>	
Filet Shish Kabob Sandwich	15.00
<i>Tender chunks of marinated beef filet in between a medley of onions, green peppers, and tomatoes, grilled.</i>	
Chicken Shish Kabob Sandwich	14.00
<i>Boneless chunks of tender, marinated chicken breast in between a medley of onions, green peppers, and tomatoes grilled to perfection.</i>	
Veggie Sandwich	9.00
<i>Bell peppers, tomatoes, onions, and mushrooms charbroiled to perfection.</i>	

Entrees

All entrees served with basmati rice, topped with saffron and a charbroiled tomato. Any mixed rice substitute (\$1), half rice / salad (garden or shirazi) (\$1), half rice / Sadaf salad (\$2), half mixed rice / Sadaf salad (\$3), half mixed rice / salad (garden or shirazi) (\$2)

Koobideh Kabob	9.00
<i>A skewer of our juicy and perfectly seasoned ground beef.</i>	
Chicken Koobideh	9.00
<i>A juicy strip of ground chicken seasoned with our special seasonings and charbroiled.</i>	
Shish Kabob	15.00
<i>Tender chunks of marinated beef filet in between a medley of onions, green peppers, and tomatoes.</i>	
Chicken Shish kabob	14.00
<i>Tender chunks of marinated chicken filet in between a medley of onions, green peppers, and tomatoes.</i>	
Juicy Chicken	13.00
<i>Boneless chunks of tender chicken breast marinated and charbroiled over an open flame.</i>	
Salmon Kabob	15.00
<i>Fresh filet of salmon lightly marinated and charbroiled, served with sabzi polo and garden salad.</i>	
White Fish	15.00
<i>Fresh filet of white fish delivered daily from Lake Superior, marinated and either charbroiled or fried. Served with sabzi polo and garden salad. (watch out for bones)</i>	

Vegetarian Dishes

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

Zereshk Polo	8.00
<i>Steamed white rice mixed with barberries.</i>	
Albaloo Polo	8.00
<i>Steamed white rice mixed with sour cherries. (watch out for cherry pits)</i>	
Baghali Polo	8.00
<i>Steamed white rice mixed with lima beans and fresh dill.</i>	
Adas Polo	8.00
<i>Steamed white rice mixed with lentils, raisins, and dates.</i>	
Sabzi Polo	8.00
<i>Steamed white rice mixed with chopped herbs and fresh garlic.</i>	
Veggie Skewers	9.00
<i>Charbroiled bell peppers, tomatoes, onions, and mushrooms served with your choice of rice.</i>	
Veggie Fesenjan	12.00
<i>A rich slow-cooked puree of walnuts and pomegranate sauce served with a side of white basmati rice topped with saffron.</i>	
Veggie Gheimh Bademjan	11.00
<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>	
Veggie Ghormeh Sabzi	11.00
<i>A slow cooked stew of sautéed fresh herbs, special seasonings, kidney beans, dried lime with a side of white basmati rice.</i>	

Stews

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

Gheimh Bademjan	12.00
<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>	
Ghormeh Sabzi	12.00
<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>	
Fesenjan	13.00
<i>Slow-boiled chicken* topped with a ground walnut-pomegranate stew, served with a side of white basmati rice. (sweet and tangy)</i>	

House Specials

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

Zereshk Polo	11.00
<i>Steamed white rice mixed with barberries and served with a side of seasoned slow-boiled chicken*.</i>	
Albaloo Polo	11.00
<i>Steamed white rice mixed with sour cherries and served with a side of seasoned slow-boiled chicken*. (watch out for cherry pits)</i>	
Baghali Polo	14.00
<i>Steamed white rice mixed with lima beans and fresh dill, served with a side of boiled lamb shank*.</i>	
Lubia Polo	12.00
<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>	
Adas Polo	11.00
<i>Steamed white rice mixed with lentils, raisins, and dates, served with a side of seasoned slow-boiled chicken*.</i>	

Beverages

Soft Drinks	3.00
Coke, Diet Coke, Dr. Pepper, Lemonade, Sprite, Iced Tea	

Specialty Drinks

Dough(Homemade)	3.00
Dough(Pitcher)	3.00
Dough (Carbonated)	11.00
Bottled Water	2.00
Perrier	3.00
Pellegrino (Large)	8.00

Hot Drinks

Persian Tea	3.00
Coffee	3.00

Side Orders

Choice of any mixed rice	6.00
<i>(Albaloo Polo, Lubia Polo, Adas Polo, Sabzi Polo & Zereshk Polo, Baghali Polo)</i>	
Beef Koobideh or Chicken Koobideh	7.00
Steamed white rice	5.00
Skewer of Tomatoes (5)	4.00