

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

Appetizers

Eggplant Delight	\$10.50
<i>Sautéed eggplant mixed with yogurt, topped with fried garlic and onions, sautéed mint and finished off with creamed whey.</i>	
Maust	\$5
<i>Creamy plain yogurt</i>	
Maust Khiar	\$8
<i>Creamy plain yogurt mixed with chopped fresh cucumber & dried mint seasoning.</i>	
Maust Mousier	\$8.50
<i>Creamy plain yogurt mixed with minced shallots.</i>	
Hummus	\$8
<i>Tabini sauce, garlic, lemon juice, garbanzo beans blended and topped with olive oil and paprika.</i>	
Dolmeh	\$8
<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>	
Sauteed Mushrooms	\$11
<i>Sliced mushrooms sautéed with garlic, butter, & cognac sauce, topped with parsley.</i>	
Shrimp Mushrooms	\$15
<i>Sliced mushrooms and jumbo shrimp sautéed with garlic, butter, and cognac, topped with fresh parsley.</i>	
Khlar Shoor	\$5
<i>Aged cucumbers in a vinegar brine.</i>	
Torshi	\$7
<i>A combination of pickled vegetables aged in vinegar and spices.</i>	
Tahdig	\$10
<i>Crispy rice served plain or with your choice of a stew topping.</i>	
	2 stews \$11
	3 stews \$12
<i>*Add an additional \$1 for each additional stew topping</i>	
Panir Sabzi	\$8
<i>A platter of mixed fresh herbs (mint, basil, watercress, tarragon, radish, & green onion) accompanied with walnuts & feta cheese.</i>	
Lentil Soup	\$7
<i>A mix of carrots, leeks, garlic, onions, celery, and lentils slowly cooked in a chicken broth with spices.</i>	
Ash Reshte	\$7
<i>A mix of chopped herbs, kidney beans, lentils, garbanzo beans, and noodles topped with fried onions, garlic and creamed whey.</i>	
Combination Appetizer	\$7/person
<i>Includes hummus, dolmeh, and eggplant delight.</i>	

House Specials

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

Zereshk Polo	\$15.99
<i>Steamed white rice mixed with barberries and served with a side of seasoned slow-boiled chicken*.</i>	
Albaloo Polo	\$15.99
<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	\$15.99
<i>Steamed white rice mixed with lima beans and fresh dill, served with a side of boiled lamb shank*.</i>	
Lubia Polo	\$15.99
<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	\$15.99
<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

Shirazi Salad (Persian Salad)	\$7
<i>A medley of fresh chopped cucumbers, tomatoes, parsley, and onion, traditionally served with virgin olive oil and lime juice dressing.</i>	
Garden Salad	\$11
<i>A mix of romaine lettuce, baby greens, tomatoes and cucumber.</i>	
<i>With Juicy Chicken</i>	\$14
<i>With Filet Kabob</i>	\$16
Sadaf Salad	\$13
<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>	\$15
<i>With Filet Kabob</i>	\$17
<i>With Shrimp</i>	\$16
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>	\$14
<i>With Filet Kabob</i>	\$16
<i>With Shrimp</i>	\$16

Side Orders

Choice of any mixed rice	\$6
<i>(Albaloo Polo, Lubia Polo, Adas Polo, Sabzi Polo & Zereshk Polo)</i>	
Beef Koobideh or Chicken Koobideh	\$7
Steamed white rice	\$6
Skewer of tomatoes (5)	\$4

Beverages

Soft Drinks	\$3
Coke, Diet Coke, Dr. Pepper, Lemonade, Sprite, Iced Tea	

Specialty Drinks

Dough(Homemade)	\$3
Dough(Pitcher)	\$11
Dough (Carbonated)	\$3
Bottled Water	\$2
Perrier	\$3
Pellegrino (Large)	\$8

Hot Drinks

Persian Tea	\$3
Coffee	\$3

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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) (\$1), half rice / half Sadaf Salad (\$2), half mixed rice / salad (garden or shirazi) (\$2), half mixed rice / Sadaf salad (\$3)

Beef

Koobideh Kabob <i>2 skewers of our juicy and perfectly seasoned ground beef.</i>	\$16.99
Koobideh Combination <i>A skewer of our ground beef kabob and ground chicken kabob.</i>	\$15.99
Shish Kabob <i>Tender chunks of marinated beef filet in between a medley of onions, green peppers, and tomatoes.</i>	\$23.00
Barg <i>Our finest choice of filet mignon, cut into thin strips, marinated and grilled.</i>	\$25.00
Soltani <i>A combination of our filet mignon Barg and a juicy strip of our seasoned ground beef koobideh kabob perfectly charbroiled.</i>	\$29.00
Naderi Kabob <i>The most tender center-cut of filet mignon marinated and charbroiled over an open fire.</i>	\$28.00
Naderi Soltani <i>The most tender center-cut of filet mignon marinated and charbroiled, served with our perfectly seasoned ground beef koobideh kabob.</i>	\$32.00

Lamb

Boneless Lamb <i>Our finest filet of boneless lamb tenderloin marinated and charbroiled over an open fire.</i>	\$28.00
Lamb Chops <i>Baby spring lamb chops (bone-in) marinated and charbroiled.</i>	\$26.00
Rack of Lamb <i>Herb-marinated tender rack of lamb grilled over an open fire.</i>	\$30.00

Seafood

Salmon Kabob <i>Fresh filet of salmon lightly marinated and charbroiled, served with garden salad and sabzi polo.</i>	\$25.00
White Fish <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>	\$25.00
Shrimp Kabob <i>Marinated tiger shrimp, charbroiled and served with garden salad and white basmati rice.</i>	\$23.99

Chicken

Chicken Koobideh <i>2 skewers of ground chicken seasoned with our special seasonings and charbroiled.</i>	\$15.99
Chicken Shish kabob <i>Tender chunks of marinated chicken filet in between a medley of onions, green peppers, and tomatoes.</i>	\$21.00
Juicy Chicken <i>Boneless chunks of tender chicken breast marinated and charbroiled over an open flame.</i>	\$24.00
Boneless Chicken <i>Boneless breast and leg of chicken marinated and charbroiled.</i>	\$18.00
Cornish Hen <i>A whole Cornish hen chopped and marinated, then charbroiled over an open fire.</i>	\$18.00
Chicken Barg <i>Flat strips of boneless chicken breast marinated and charbroiled.</i>	\$20.00
Chicken Soltani <i>A combination of our boneless chicken barg and a strip of our ground chicken koobideh.</i>	\$24.00

Vegetarian Dishes

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

Zereshk Polo <i>Steamed white rice mixed with barberries.</i>	\$9.99
Albaloo Polo <i>Steamed white rice mixed with sour cherries. (watch out for cherry pits)</i>	\$9.99
Baghali Polo <i>Steamed white rice mixed with lima beans and fresh dill.</i>	\$9.99
Adas Polo <i>Steamed white rice mixed with lentils, raisins, and dates.</i>	\$9.99
Sabzi Polo <i>Steamed white rice mixed with chopped herbs and fresh garlic.</i>	\$9.99
Veggie Fesenjan <i>A rich slow-cooked puree of walnuts and pomegranate sauce served with a side of white basmati rice topped with saffron.</i>	\$13.00
Veggie Gheimh Bademjan <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>	\$12.00
Veggie Ghormeh Sabzi <i>A slow cooked stew of sautéed fresh herbs, special seasonings, kidney beans, dried lime with a side of white basmati rice.</i>	\$12.00
2 Mixed Rice <i>Your choice of two mixed rice served with Shirazi salad and eggplant delight.</i>	\$13.99
Veggie Skewers <i>Charbroiled bell peppers, tomatoes, onions, and mushrooms served with your choice of rice.</i>	\$11.99

Stews

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

Gheimh Bademjan <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>	\$15.99
Ghormeh Sabzi <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>	\$15.99
Fesenjan <i>Slow-boiled chicken* topped with a ground walnut-pomegranate stew, served with a side of white basmati rice. (sweet and tangy)</i>	\$16.99
Combination of 3 stews <i>A sample platter of Fesenjan, Ghormeh sabzi, Gheimh bademjan served with white basmati rice topped with saffron.</i>	\$16.99

Sadaf Combination Platters

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

Sadaf Combination #1 <i>Filet mignon Barg, Boneless Chicken, and White Fish</i>	\$34
Sadaf Combination #2 <i>Filet mignon Shish Kabob, Chicken Shish Kabob, and one skewer of Beef Koobideh</i>	\$35
Sadaf Combination #3 <i>Filet mignon Barg, Boneless Chicken, and Lamb Chops</i>	\$36
Sadaf Combination #4 <i>Boneless Lamb, Boneless Chicken, and Salmon</i>	\$37
Sadaf Combination #5 <i>Filet Mignon Barg, Boneless Lamb, and Salmon</i>	\$38