

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

Appetizers

Eggplant Delight

Sautéed eggplant mixed with yogurt, topped with fried garlic and onions, sautéed mint and finished off with creamed whey. \$9

Maust

Creamy plain yogurt \$5

Maust Khiar

Creamy plain yogurt mixed with chopped fresh cucumber & dried mint seasoning. \$7

Maust Mousier

Creamy plain yogurt mixed with minced shallots. \$8

Hummus

Tahini sauce, garlic, lemon juice, garbanzo beans blended and topped with olive oil and paprika. \$8

Dolmeh

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. \$8

Sauteed Mushrooms

Sliced mushrooms sautéed with garlic, butter, & cognac sauce, topped with parsley. \$10

Shrimp Mushrooms

Sliced mushrooms and jumbo shrimp sautéed with garlic, butter, and cognac, topped with fresh parsley. \$14

Khlar Shoor

Aged cucumbers in a vinegar brine. \$5

Torshi

A combination of pickled vegetables aged in vinegar and spices. \$6

Tahdig

Crispy rice served plain or with your choice of a stew topping. \$9

2 stews \$10

3 stews \$11

*Add an additional \$1 for each additional stew topping

Panir Sabzi

A platter of mixed fresh herbs (mint, basil, watercress, tarragon, radish, & green onion) accompanied with walnuts & feta cheese. \$8

Lentil Soup

A mix of carrots, leeks, garlic, onions, celery, and lentils slowly cooked in a chicken broth with spices. \$6

Ash Reshte

A mix of chopped herbs, kidney beans, lentils, garbanzo beans, and noodles topped with fried onions, garlic and creamed whey. \$6

Combination Appetizer

Includes hummus, dolmeh, and eggplant delight. \$6/person

House Specials

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

Zereshk Polo

Steamed white rice mixed with barberries and served with a side of seasoned slow-boiled chicken*. \$15.99

Albaloo Polo

Steamed white rice mixed with sour cherries and served with a side of seasoned slow-boiled chicken*. (watch out for cherry pits) \$15.99

Baghali Polo

Steamed white rice mixed with lima beans and fresh dill, served with a side of boiled lamb shank*. \$15.99

Lubia Polo

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) \$15.99

Adas Polo

Steamed white rice mixed with lentils, raisins, and dates, served with a side of seasoned slow-boiled chicken*. \$15.99

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)

A medley of fresh chopped cucumbers, tomatoes, parsley, and onion, traditionally served with virgin olive oil and lime juice dressing. \$6

Garden Salad

A mix of romaine lettuce, baby greens, tomatoes and cucumber. \$8

With Juicy Chicken \$12

With Filet Kabob \$13

Sadaf Salad

Crisp romaine lettuce and baby greens with tomatoes, cucumbers, olives, raisins, dates, lentils, crunchy walnuts, and imported feta cheese. \$11

With Juicy Chicken \$14

With Filet Kabob \$15

With Shrimp \$15

Caesar Salad

Romaine lettuce, mixed with freshly grated parmesan cheese and crunchy croutons tossed in a creamy homemade caesar dressing. \$10

With Chicken \$13

With Filet Kabob \$15

With Shrimp \$15

Side Orders

Choice of any mixed rice

(Albaloo Polo, Lubia Polo, Adas Polo, Sabzi Polo & Zereshk Polo) \$6

Beef Koobideh or Chicken Koobideh \$7

Steamed white rice \$6

Skewer of tomatoes (5) \$4

Beverages

Soft Drinks \$2

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 \$2.99

Coffee \$2.50

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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
2 skewers of our juicy and perfectly seasoned ground beef. \$16.99

Koobideh Combination
A skewer of our ground beef kabob and ground chicken kabob. \$15.99

Shish Kabob
Tender chunks of marinated beef filet in between a medley of onions, green peppers, and tomatoes. \$21.99

Barg
Our finest choice of filet mignon, cut into thin strips, marinated and grilled. \$23.99

Soltani
A combination of our filet mignon Barg and a juicy strip of our seasoned ground beef koobideh kabob perfectly charbroiled. \$26.99

Naderi Kabob
The most tender center-cut of filet mignon marinated and charbroiled over an open fire. \$26.99

Naderi Soltani
The most tender center-cut of filet mignon marinated and charbroiled, served with our perfectly seasoned ground beef koobideh kabob. \$29.99

Lamb

Boneless Lamb
Our finest filet of boneless lamb tenderloin marinated and charbroiled over an open fire. \$26.99

Lamb Chops
Baby spring lamb chops (bone-in) marinated and charbroiled. \$24.99

Rack of Lamb
Herb-marinated tender rack of lamb grilled over an open fire. \$28.99

Seafood

Salmon Kabob
Fresh filet of salmon lightly marinated and charbroiled, served with garden salad and sabzi polo. \$23.99

White Fish
Fresh filet of white fish delivered daily from Lake Superior, marinated and either charbroiled or fried. Served with sabzi polo. (watch out for bones) \$23.99

Trout
Whole trout butterflied and sauteed, served with sabzi polo and garden salad. \$18.99

Shrimp Kabob
Marinated tiger shrimp, charbroiled and served with garden salad and white basmati rice. \$23.99

Chicken

Chicken Koobideh
2 skewers of ground chicken seasoned with our special seasonings and charbroiled. \$15.99

Chicken Shish kabob
Tender chunks of marinated chicken filet in between a medley of onions, green peppers, and tomatoes. \$19.99

Juicy Chicken
Boneless chunks of tender chicken breast marinated and charbroiled over an open flame. \$22.99

Boneless Chicken
Boneless breast and leg of chicken marinated and charbroiled. \$16.99

Cornish Hen
A whole Cornish hen chopped and marinated, then charbroiled over an open fire. \$16.99

Chicken Barg
Flat strips of boneless chicken breast marinated and charbroiled. \$18.99

Chicken Soltani
A combination of our boneless chicken barg and a strip of our ground chicken koobideh. \$21.99

Vegetarian Dishes

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

Zereshk Polo
Steamed white rice mixed with barberries. \$9.99

Albaloo Polo
Steamed white rice mixed with sour cherries. (watch out for cherry pits) \$9.99

Baghali Polo
Steamed white rice mixed with lima beans and fresh dill. \$9.99

Adas Polo
Steamed white rice mixed with lentils, raisins, and dates. \$9.99

Sabzi Polo
Steamed white rice mixed with chopped herbs and fresh garlic. \$9.99

Veggie Fesenjan
A rich slow-cooked puree of walnuts and pomegranate sauce served with a side of white basmati rice topped with saffron. \$10.99

Veggie Gheimeh Bademjan
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. \$10.99

Veggie Ghormeh Sabzi
A slow cooked stew of sautéed fresh herbs, special seasonings, kidney beans, dried lime with a side of white basmati rice. \$10.99

2 Mixed Rice
Your choice of two mixed rice served with Shirazi salad and eggplant delight. \$13.99

Veggie Skewers
Charbroiled bell peppers, tomatoes, onions, and mushrooms served with your choice of rice. \$11.99

Stews

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

Gheimeh Bademjan
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. \$15.99

Ghormeh Sabzi
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. \$15.99

Fesenjan
Slow-boiled chicken* topped with a ground walnut-pomegranate stew, served with a side of white basmati rice. (sweet and tangy) \$16.99

Combination of 3 stews
A sample platter of Fesenjan, Ghormeh sabzi, Gheimeh bademjan served with white basmati rice topped with saffron. \$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
Filet mignon Barg, Boneless Chicken, and White Fish \$32

Sadaf Combination #2
Filet mignon Shish Kabob, Chicken Shish Kabob, and one skewer of Beef Koobideh \$33

Sadaf Combination #3
Filet mignon Barg, Boneless Chicken, and Lamb Chops \$34

Sadaf Combination #4
Boneless Lamb, Boneless Chicken, and Salmon \$35

Sadaf Combination #5
Filet Mignon Barg, Boneless Lamb, and Salmon \$36