Taste
Mirza GF&V
smoked eggplant, roasted garlic and tomato 12
Kashk-e-Bademjoon GF
fried eggplant, fried onion, garlic and whey 14
Mast-o-Bademjoon GF
fried eggplant and yogurt dip 12
Boorani-e-Spinach GF
steamed fresh spinach, onion, garlic and special seasoning and thick yogurt 12
Dolme GF&V
vegetarian stuffed grape leaves 12
Hummus GF&V
ground chick peas with tahini, garlic and olive oil 11
Olivieh GF
chicken breast, potato, eggs, dill, green peas, carrots, olive oil, mayonnaise 12
Mix Pickles GF&V
cauliflowers, carrots, sweet peppers & celery 10

Falafel GF&V
served with tahini sauce 14
Feta-stuffed Dates GF
stuffed dates with feta cheese and walnut 14
Cheese Platter GF
feta cheese, gorgonzola cheese, walnut, dried apricot, fig, mint and red radish 14
Fresh Herb GF
fresh mint, basil, tarragon, scallion, feta cheese, walnut and red radish 12
Yogurt & Cucumber GF
delicious blend of thick yogurt and minced cucumber and dried mint 10
Yogurt & Shallot GF
combination of thick yogurt and Persian shallots and white pepper 10
Labneh GF
strained yogurt, za’atar, olive oil 10

Soups
Ash-e-Reshteh V
variety of beans, peas, herbs and spinach, Persian noodles, dried yogurt, onion and fried garlic 12

Chicken Soup GF
chicken, potato, zucchini, carrot, celery and parsley 12

Salads
Arugula Date Salad GF
arugula, date, onion and gorgonzola cheese with extra virgin olive oil and balsamic vinegar 15
Shirazi Salad GF&V
small and finely-diced cucumber, tomato, onion, mint, lemon vinaigrette 11
feta cheese +2 walnuts +2

Mix Green Salad GF
mix green, cucumber, cherry tomato, onion, feta cheese with extra virgin olive oil and balsamic vinegar 15
Falafel Salad GF&V
five pieces of falafel, tahini, mix green, tomato, onions, Persian pickled cucumbers 16

Entrees
Chilean Sea Bass GF
fresh 8oz served with grilled asparagus MKT
Red Snapper GF
fresh 8oz served with roasted tomato, dill & fava bean basmati rice 38
Bronzino GF
fresh 8oz Bronzino served with steamed fresh spinach 34

Atlantic Salmon GF
fresh 8oz served with fresh arugula & cherry tomato 34
Lamb Shank GF
roasted lamb shank serve with dill & fava bean basmati rice 38
Lamb Chops GF
marinated lamb chops, roasted tomato & saffron basmati rice 41
Saffron Chicken  GF
marinated chicken served with saffron basmati rice  25

Chicken Chops  GF
marinated chicken thigh served with saffron basmati rice  28

Ground beef koobideh  GF
two skewers of seasoned ground beef, roasted tomato & saffron basmati rice  24

Fillet Mignon  GF
grass fed beef tenderloin, roasted tomato & saffron basmati rice  32

Sultani  GF
combination of grass fed fillet kabob & ground beef koobideh kabob, roasted tomato, saffron basmati rice  37

Stews

Ghormeh Sabzi  GF
parsley, scallion, cilantro and beef stew, red kidney bean, dry lime, saffron basmati rice  27

Gheymeh Bademjoon  GF
eggplant, yellow split peas and tomato sauce beef stew, dry lime, saffron basmati rice  24

Fesenjoon  GF
ground and toasted walnut and meat ball cooked in a pomegranate paste, saffron basmati rice  30

Persian Vegetable Stew  GF & V
eggplant, potato, cherry tomato, sour grape, barberries, saffron basmati rice  24

Specialty Persian Rice Substitute | Side

Albaloo - Sour cherry & pistachio  4 | 8
Baghali - Dill & fava bean  4 | 8
Zereshk - Dried barberry & pistachio  4 | 8
Shirin - Orange zest, pistachio & almond  6 | 12

- If you have a food allergy, please speak to the owner, manager, chef or your server.
- A Gratuity of 20% will be added to tables of 5 or more guests.

Sides

Grilled Asparagus  GF & V  12
Grilled Zucchini  GF & V  8
Grilled onions  GF & V  4
Oliv es  GF & V  6
Mango pickles  GF & V  7
Persian pickled cucumbers  7
Persian garlic pickles  7
Mix vegetables torshi  7
Green hot sauce  4
Tahini sauce  4
Potato Fries  8

Drinks

Sparkling water  7
Coke, Sprite, Ginger Ale  3
Mango Drink  5
Apple Juice  5
Pomegranate Juice  5
Homemade Ice Tea  5
Yogurt Drink  5
Homemade  5
Abali.  5

hello@ShirazKitchen.com  www.ShirazKitchen.com  t 212.517.0840