

## Appetizers

**Soup of the day** 12

**Labneh** GF

strained yogurt, za'atar, olive oil 12

**Falafel** GF&V

served with tahini sauce 15

**Hummus** GF&V

ground chick peas, tahini, lemon juice, olive oil and mushrooms 12

**Cheese Platter** GF

feta cheese, gorgonzola cheese, walnut, dried apricot, fig, mint and red radish 16

**Feta-stuffed Dates** GF

stuffed dates with feta cheese and walnut 16

**Fresh Herb** GF

fresh mint, basil, tarragon, scallion, feta cheese, walnut and red radish 12

**Mirza** GF&V

smoked eggplant, roasted garlic and tomato 15

**Kashke Bademjoon** GF

fried eggplant, fried onion, garlic and whey 15

**Mast Bademjoon** GF

fried eggplant and yogurt dip 15

**Spinach Dip - Boorani** GF

steamed fresh spinach, onion, garlic and special seasoning and thick yogurt 12

**Olivieh** GF

chicken breast, potato, eggs, dill, green peas, carrots, olive oil, mayonnaise 12

**Dolmeh** GF&V

vegetarian stuffed grape leaves 12

**Mix Pickles** GF&V

cauliflowers, carrots, sweet peppers & celery 12

**Yogurt & Cucumber** GF

delicious blend of thick yogurt and minced cucumber and dried mint 12

**Yogurt & Shallot** GF

combination of thick yogurt and Persian shallots and white pepper 12

## Salads

**Falafel Salad** GF&V

falafels, tahini, mix green, tomato, onions, Persian pickled cucumbers 16

**Arugula 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 13

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



**MICHELIN GUIDE NEW YORK STATE 2020, '21, '22**  
**Bib Gourmand: good quality, good value cooking**

## Entrees

### Red Snapper GF

served with dill & fava bean basmati rice 38

### Bronzino GF

served with Shirazi salad 35

### Atlantic Salmon GF

served with dill & fava bean basmati rice 35

### Saffron Chicken GF

marinade chicken breast with saffron, yogurt, and lemon 26

### Chicken Chops GF

marinade chicken thigh with saffron, yogurt, and lemon 28

### Ground beef koobideh GF

two skewers of seasoned fresh chuck ground beef 26

### Fillet Mignon GF

marinated in saffron, grated onion, olive oil and garlic 34

### Beef Sultani GF

combination of grass fed fillet kabob & ground beef koobideh kabob 41

### Chicken Sultani GF

combination of chicken kabob & ground beef koobideh kabob 35

### Lamb Shank GF

roasted lamb shank serve with dill & fava bean basmati rice 34

### Lamb Chops GF

saffron, garlic and onions marinated lamb chops 41

### Shandiz GF

Combination of lamb chops and chicken chops, roasted tomato, dried barberry, pistachio & basmati rice 40

### Ghormeh Sabzi - Stew GF

parsley, scallion, cilantro and beef stew, red kidney bean, dry lime 28

### Gheymeh Bademjoon - Stew GF

eggplant, yellow split peas and tomato sauce beef stew, dry lime 25

### Fesenjoon - stew GF

grind and toasted walnut and meat ball cooked in a pomegranate paste 30

### Persian Vegetable Stew GF&V

eggplant, potato, cherry tomato, sour grape, barberries 25

### Grilled Vegetable GF&V

mix of fresh daily produce roasted over live fire served with sour cherry, pistachio and saffron basmati rice 27

### Falafel Polo GF&V

falafels, tahini sauce, Persian pickled cucumbers, dill & fava bean basmati rice 25

Please choose: Saffron Basmati Rice, French fries or Shirazi salad

## 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

## Sides

Grilled Asparagus GF&V 12

Grilled Zucchini GF&V 8

Grilled onions GF&V 4

Potato Fries 8

Pickled cucumbers GF&V 7

Green hot sauce GF&V 4

Gluten free crackers 4

- 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.