

APPERTIZER

HUMMUS

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

SHIRAZI SALAD

small and finely-diced cucumber, tomato, onion, mint, lemon vinaigrette

LABNEH

strained yogurt, za'atar, olive oil

DOLMEH

vegetarian stuffed grape leaves

ENTREES

BEEF KOOBIDEH

two skewers of seasoned fresh chuck ground beef

SAFFRON CHICKEN

marinade chicken breast with saffron, yogurt, and lemon

CHICKEN CHOPS

marinade chicken thigh with saffron, yogurt, and lemon

FALAFEL POLO

falafels, tahini sauce, Persian pickled cucumbers, sour cherry and pistachio

STEWES

PERSIAN VEGETABLE STEW

eggplant, potato, cherry tomato, sour grape, barberries

GHEYMEH BADEMJOON

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

RICE & SALAD

BASMATI RICE

with saffron

ALBALOO RICE

Sour cherry & pistachio

BAGHALI RICE

Dill & fava bean

GRILLED VEGETABLES

zucchini, carrots, string beans

ARUGULA SALAD

arugula, date, onion, gorgonzola cheese with extra virgin olive oil and balsamic vinegar

MIXED GREEN SALAD

mixed lettuce, cherry tomato, red onions and cucumber

For more information or to book an event please contact:
hello@shirazkitchen.com

Please Note:

- All of our set menus are accompanied by fresh baked bread
- Entrees/Stews and Rices/Salads can be served family-style or ordered individually by each guest.
- Vegetarian entree substitutions available upon request at no additional charge.

APPERTIZER ALL INCLUDED

HUMMUS

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

SHIRAZI SALAD

small and finely-diced cucumber, tomato, onion, mint, lemon vinaigrette

LABNEH

strained yogurt, za'atar, olive oil

Mast BADEMJOON

fried eggplant and yogurt dip

FALAFEL

served with tahini sauce

ENTREES

BRANZINO

served with Grilled asparagus

SAFFRON CHICKEN

marinade chicken breast with saffron, yogurt, and lemon

LAMB SHANK

roasted lamb shank serve with dill & fava bean basmati rice

BEEF KOOBIDEH

two skewers of seasoned fresh chuck ground beef

FALAFEL POLO

falafels, tahini sauce, Persian pickled cucumbers, sour cherry and pistachio

STEWES

FESENJOON

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

GHEYMEH BADEMJOON

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

RICE & SALAD

BASMATI RICE

with saffron

ALBALOO RICE

Sour cherry & pistachio

BAGHALI RICE

Dill & fava bean

ZERESHK POLO

Dried barberry & pistachio

SHIRIN POLO

Orange zest, pistachio & almond

GRILLED VEGETABLES

zuchinni, carrots, string beans

ARUGULA SALAD

arugula, date, onion, gorgonzola cheese with extra virgin olive oil and balsamic vinegar

MIXED GREEN SALAD

mixed lettuce, cherry tomato, red onions and cucumber

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\$65 Per Person

SHIRAZ KITCHEN & WINE BAR

APPERTIZER PICK 4

HUMMUS

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

SHIRAZI SALAD

small and finely-diced cucumber, tomato, onion, mint, lemon vinaigrette

LABNEH

strained yogurt, za'atar, olive oil

MIRZA

smoked eggplant, roasted garlic and tomato

FALAFEL

served with tahini sauce

ENTREES PICK 4

BRANZINO

served with Grilled asparagus

SAFFRON CHICKEN

marinade chicken breast with saffron, yogurt, and lemon

LAMB SHANK

roasted lamb shank serve with dill & fava bean basmati rice

ATLANTIC SALMON

served with grilled vegetables

FALAFEL POLO

falafels, tahini sauce, Persian pickled cucumbers, sour cherry and pistachio

BEEF KOOBIDEH

two skewers of seasoned fresh chuck ground beef

STEWES PICK 1

GHORMEH SABZI

roasted lamb shank serve with dill & fava bean basmati rice

GHEYMEH BADEMJOON

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

RICE & SALAD PICK 4

BASMATI RICE

with saffron

ALBALOO RICE

Sour cherry & pistachio

BAGHALI RICE

Dill & fava bean

ZERESHK POLO

Dried barberry & pistachio

SHIRIN POLO

Orange zest, pistachio & almond

GRILLED VEGETABLES

zuchinni, carrots, string beans

ARUGULA SALAD

arugula, date, onion, gorgonzola cheese with extra virgin olive oil and balsamic vinegar

MIXED GREEN SALAD

mixed lettuce, cherry tomato, red onions and cucumber

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\$75 Per Person

SHIRAZ KITCHEN & WINE BAR

APPERTIZER ALL INCLUDED

HUMMUS

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

SHIRAZI SALAD

small and finely-diced cucumber, tomato, onion, mint, lemon vinaigrette

YOGURT & SHALLOT

combination of thick yogurt and Persian shallots and white pepper

MIRZA

smoked eggplant, roasted garlic and tomato

OLIVIEH

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

ENTREES PICK 4

BRANZINO

served with Grilled asparagus

SAFFRON CHICKEN

marinade chicken breast with saffron, yogurt, and lemon

LAMB SHANK

roasted lamb shank serve with dill & fava bean basmati rice

BEEF SULTANI

combination of grass fed fillet kabob & ground beef koobideh kabob

SHANDIZ

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

BEEF KOOBIDEH

two skewers of seasoned fresh chuck ground beef

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STEWES PICK 2

GHORMEH SABZI

roasted lamb shank serve with dill & fava bean basmati rice

GHEYMEH BADEMJOON

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

FESENJOON

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

RICE & SALAD PICK 4

BASMATI RICE

with saffron

ALBALOO RICE

Sour cherry & pistachio

BAGHALI RICE

Dill & fava bean

ZERESHK POLO

Dried barberry & pistachio

SHIRIN POLO

Orange zest, pistachio & almond

GRILLED VEGETABLES

zucchini, carrots, string beans

ARUGULA SALAD

arugula, date, onion, gorgonzola cheese with extra virgin olive oil and balsamic vinegar

MIXED GREEN SALAD

mixed lettuce, cherry tomato, red onions and cucumber

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