

DIP

*3 for \$28

LABNEH

strained yogurt, za'atar, olive oil 10*

SPINACH DIP

steamed fresh spinach, onion, garlic, and thick yogurt 12*

YOGURT & CUCUMBER

delicious blend of thick yogurt, minced cucumber and dried mint 10*

MIRZA

smoked eggplant, roasted garlic and tomato 12*

HUMMUS

ground chickpeas with tahini, garlic and olive oil 10*

YOGURT & SHALLOT

combination of thick yogurt, Persian shallots and white pepper 10*

SMALL PLATE

KASHKE BADEMJOON

fried eggplant, fried onion, garlic and whey 12

MAST BADEMJOON

fried eggplant and yogurt dip 12

MIXED PICKLES

cauliflowers, carrots, sweet peppers and celery 10*

FRESH HERB

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

FETA STUFFED DATES

organic dates, feta cheese and walnut 14

FALAFEL

served with tahini sauce 12*

DOLMEH

vegetarian stuffed grape leaves 12

OLIVIEH

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

SAFFRON WINGS

Served with spicy sauce 12

CHEESE PLATTER

variety of cheese, walnut, dried apricot, dark chocolate, olives and fruits 16

SALAD

MIX GREEN SALAD

grape tomato, red onions, cucumber 14

SHIRAZI SALAD

cucumber, tomato, onion finely diced, dry mint tossed in lemon vinaigrette 14

ARUGULA SALAD

chopped date, red onion, cheese 14

MEDITERRANEAN CRUNCH SALAD

romaine, shredded artigiano cheese, green olives and crisp gluten free croutons 14

feta cheese +2 | falafel +4 | koobideh +10 | grilled chicken +12 | salmon +16 | filet mignon +18

SOUP

CHICKEN SOUP

chicken, potato, zucchini, carrot, celery and parsley 12

PERSIAN NOODLE SOUP

variety of beans, peas, herbs and spinach, Persian noodles, dried yogurt, onion and fried garlic 14



CHOOSE YOUR SIDE: SALAD OR FRIES

- ATLANTIC SALMON 30
- BRANZINO 32
- STRIPED BASS 31

SERVED WITH OUR SPECIAL SAUCE

OYSTERS 12



CRISPY FALAFEL POLO

Golden falafel with creamy tahini, mixed pickles, sour cherries, pistachios, and basmati rice 25

CHERRY-PISTACHIO VEGGIE CARNIVAL

fire-Roasted vegetable medley with sour cherry & pistachio saffron basmati rice 25

PERSIAN VEGETABLE STEW

Savory eggplant stew with Potatoes, cherry tomatoes, sour Grapes,& barberries 25

POM-KISSED ZUCCHINI & HUMMUS

hummus mixed with grilled zucchini, garnished with pomegranate molasses, grilled carrots, sautéed red onions, olives, and crunchy walnuts 25

LAMB SHANK

roasted lamb shank served with dill & fava bean basmati rice 30

GHORMEH SABZI

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



CHOOSE YOUR SIDE: BASMATI RICE, SHIRAZI SALAD OR FRIES

- LAMB CHOPS 39
- SHANDIZ 39
- FILET MIGNON 32
- SAFFRON CHICKEN 26
- CHICKEN CHOPS 26
- GROUND BEEF KOOBIDEH 26
- BEEF SULTANI 39
- CHICKEN SULTANI 33

SIDE

- Grilled Asparagus 12
- Grilled Zucchini 8
- Grilled Onions 4
- Potato Fries 8
- Sumac Onions 3
- Shiraz Hot Sauce 2
- Bread 2



GHEYMEH BADEMJOON

eggplant, yellow split peas and tomato sauce beef stew, dry lime 24

FESENJOON

meat ball topped with ground walnut and pomegranate molasses 30

SPECIALTY PERSIAN RICE SUBSTITUTE | SIDE

- Albaloo** - Sour cherry & pistachio 4 | 8
- Shirin** - Orange zest, pistachio & almond 6 | 12

- Zereshk** - Dried barberry & pistachio 4 | 8
- Baghali** - Dill & fava bean 4 | 8

- 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 6 or more guests.