

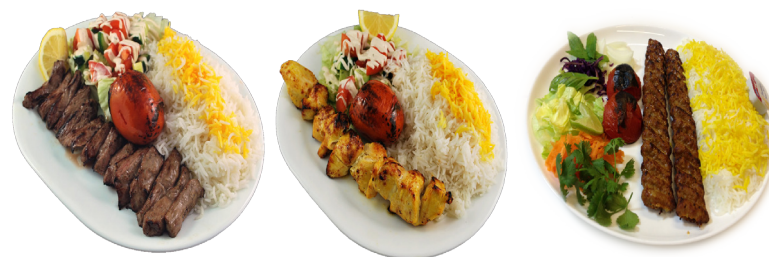
APPETIZERS

1. Naan نان	1.50
<i>Fresh homemade flat bread from oven</i>	
2. Panir-o-Sabzi پنیر سبزی	4.00
<i>Fresh mint, tarragon, coriander, radish with feta cheese</i>	
3. Mast O' Khiair ماست و خیار	3.95
<i>Yogurt dip mixed with cucumber and dry herbs</i>	
4. Mast O' Mosir ماست موسیر	3.95
<i>Yogurt dip mixed with lebni and shallots</i>	
5. Hummus هوموس	3.95
<i>Mashed chickpeas, blended with tahini, olive oil, lemon</i>	
6. Torshi Makhloot ترشی مخلوط	3.50
<i>Mixed pickled, cauliflower, carrot, cucumber, green pepper and herbs in vinegar</i>	
7. Gherkins Olives خیارشور و زیتون	3.50
<i>Some gherkins and olives</i>	
8. Salad Shirazi سالاد شیرازی	3.95
<i>Finley chopped cucumber, tomato, and onion mixed with spices, lime juice and some herbs</i>	
9. Salad Fasl سالاد فصل	4.00
<i>Seasoned salad mix of lettuce, tomato, cucumber, lime</i>	
10. Salad Olivieh سالاد الویه	3.95
<i>Boiled egg, green peas, potato and carrots mixed with gherkins lightly coated in mayonnaise</i>	
11. Kookoo Sabzi کوکو سبزی	5.00
<i>Soufflé of egg, parsley, coriander, drill, barberries</i>	
12. Mirza Ghasemi میرزا قاسمی	4.00
<i>Grilled smoky aubergine, garlic, onion, egg, tomatoes</i>	
13. Kash Bademjan کشک و بادمجان	4.00
<i>Fried aubergine mixed with walnuts, garlic, and pepper, mint and whey [Nuts Allergy Alert]</i>	
14. Chicken Wings بال مرغ	5.00
<i>5 pieces of marinated BBQ chicken wings</i>	
15. Ox Tongue زبان گوساله	5.00
<i>Cooked ox tongue in milk, butter and flour sauce</i>	
16. Barley Soup سوپ جو	5.00
<i>Cooked mixture of barley, vegetables and herbs</i>	
17. Ash Reshteh آش رشته	5.00
<i>Vermocil noodles, red kidney beans, split peas, parsley, spinach, herbs mixed with whey</i>	
18. Tahdig ته دیگ	5.00
<i>Crispy rice taken from the bottom of the pot</i>	

MAIN COURSES

19. Koobideh & Bread کوبیده با نان	9.00
<i>Two skewers of grilled tender minced baby lamb, served with grilled tomato on freshly home-made bread</i>	
20. Chelo Koobideh چلو کوبیده	9.00
<i>Two skewers of grilled tender minced baby lamb, served with grilled tomato and rice</i>	
21. Chelo Barg چلو برگ	12.00
<i>Marinated tender baby lamb fillet on skewers, served with rice and grilled tomato</i>	
22. Chelo Chenjeh چلو چنجه	12.00
<i>Juicy and tender chunk of baby lamb fillet on skewers, served with rice</i>	
23. Soltani, Makhsoos سلطان، برگ کوبیده	14.00
<i>A combination of grilled tender baby lamb fillet and minced lamb served with rice and grilled tomato</i>	
24. Chenjeh Koobideh چنجه و کوبیده	14.00
<i>One skewer of baby lamb fillet (Chunks), one skewer of minced lamb, served with rice and grilled tomato</i>	
25. Momtaz ممتاز، جوجه کوبیده	14.00
<i>One skewer of marinated saffron chicken (on or off the bone) and one skewer of baby minced lamb, served with rice and grilled tomato</i>	
26. Chelo Joojeh چلو جوجه بدون استخوان	10.00
Off The Bone - A skewer of marinated chicken breast in lime juice and saffron served with rice	
27. Chelo Joojeh چلو جوجه با استخوان	10.00
On The Bone - Whole Poussin portioned and marinated in lime juice and saffron, served with rice	
28. Shishlik شیشلیک	12.00
<i>A skewer of marinated lamb chops with rice and grilled tomato</i>	
29. Mixed Grill سینی مخلوط گریل	30.00
<i>Selection of 1 lamb chops, 2 skewers of baby minced lamb and 1 Joojeh (on or off the bone) with 2 rice for 2 people</i>	
30. Loobia Polo لوبیا پلو	10.00
<i>Green beans, mixed spices and saffron cooked in special sauce, mixed with rice</i>	
31. Chelo Mahi چلو ماهی	15.00
<i>Sea bass fish mixed and kept with saffron and lemon fried with rice</i>	
32. Abgoosht آبگوشت [Ask for Availability]	10.00
<i>Stone crocks of lamb, chickpeas, white beans, onion, potatoes, and tomatoes, turmeric, and dried lime</i>	

33. Zereshk Polo Ba Morgh زرشک پلو با مرغ	10.00
<i>A quarter boiled chicken served with rice and barberries</i>	
34. Baghali Polo Ba Mahicheh باقالی پلو با ماهیچه	12.00
<i>Raised lamb shank served with fragrant rice dish made with fresh dill and shelled broad beans</i>	
35. Chelo Khoresh Gheymeh چلو خورش قیمه	10.00
<i>Tender pieces of baby lamb with split yellow peas and dried limes cooked in a tomato sauce, served with rice</i>	
36. Chelo Khoresh Bademjan چلو خورش بادمجان	10.00
<i>Tender pieces of baby lamb cooked in a tomato sauce and topped with sautéed aubergine served with basmati rice</i>	
37. Chelo Khoresh Ghormeh Sabzi چلو خورش قرمه سبزی	10.00
<i>Tender pieces of baby lamb with red kidney beans and dried limes cooked in herbs sauce served with basmati rice</i>	
38. Chelo Khoresh Fesenjan چلو خورش فسنجان	12.00
<i>Walnuts and chicken cooked in pomegranates sauce and served with basmati rice</i>	
39. Chelo Khoresh Bamieh چلو خورش بامیه	10.00
<i>Lamb casserole cooked with okra, garlic and tomato sauce, served with basmati rice</i>	



SIDES & EXTRAS

Portion of Rice برنج	3.00
Portion of Green Rice برنج باقالی	5.00
Zereshk زرشک	3.00
Grilled Tomato گوجه کبابی	3.00
Grilled Onion پیاز کبابی	3.00
Feta Cheese پنیر اضافه	1.00

BEVERAGES

Glass of Yogurt Drink لیوان دوغ	1.50
Jug of Yogurt Drink پارچ دوغ	4.50
Coke	1.00
Diet Coke	1.00
Pepsi	1.00
Fanta	1.00
7up	1.00
Mineral Water (Large)	3.00
Mineral Water (Small)	1.00
Sparkling Water (Large)	3.00
Sparkling Water (Small)	1.00
Small Pot of Tea or Green Tea	3.00
Large Pot of Tea or Green Tea	4.00
Cup of Tea or Green Tea	2.00
Turkish Coffee	2.00

JUICES

Orange Juice	3.00
Apple Juice	2.00
Grapefruit Juice	3.00

DESSERTS

Zoolbia Bamieh زولبیا بامیه	3.00
<i>Persian pastry made with starch and honey</i>	
Faloodeh فالوده شیرازی	3.00
<i>Vermicelli noodles made from corn starch mixed in a semi-frozen syrup made from sugar and rose water</i>	
Ice Cream بستنی سنتی زعفرانی	3.00
<i>Persian ice cream made with saffron and pistachio</i>	
Baklava باقلوا	3.00
<i>Pastry sweets, glazed in syrup</i>	
Faloodeh Ice Cream بستنی فالوده	3.00