-APPETIZERS-1.50 نان Fresh homemade bread from oven 2. Panir-o-Sabzi 🕜 4.00 پنیر سبزی Fresh mint, tarragon, coriander, radish with feta cheese 3. Mast O' Khiar V ماست و خیار Yogurt mixed with cucumber 4. Mast O' Mosir 🕜 ماست موسیر Yogurt mixed with shallots 5. Hummus 🕜 هوموس Mashed chickpeas, blended with tahini, olive oil, lemon 3.50 ترشى مخلوط 6. Torshi Makhloot 🕜 Mixed pickled, cauliflower, carrot, cucumber, green pepper and herbs in vinegar خيارشور و زيتون 🥜 7. Gherkins Olives Some gherkins and olives سالاد شیرازی 8. Salad Shirazi 🕜 Finley chopped cucumber, tomato, and onion mixed with spices and lime juice

3.95

3.95

3.50

3.95

- 4.00 9. Salad Fasl 🕜 سالاد فصل Seasoned salad mix of lettuce, tomato, cucumber lime
- 3.95 سالاد الويه 10. Salad Olivieh Boiled egg, green peas, potato and carrots mixed with gherkins lightly coated in mayonnaise
- کوکو سبزی 5.00 11. Kookoo Sabzi 🕜 Soufflé of egg, parsley, coriander, drill, barberries
- 12. Mirza Ghasemi 🕜 4.00 ميرزا قاسمى Grilled smoky aubergine, garlic, onion, egg, tomatoes
- 13. Kash Bademian 🕜 کشک و بادمجان 4.00 Fried aubergine mixed with walnuts, garlic, and pepper, mint and whey [Nuts Allergy Alert]
- 5.00 بال مرغ 14. Chicken Wings 4 pieces of marinated BBQ chicken wings
- 15. Ox Tongue 5.00 زبان گوساله Cooked ox tongue in milk, butter and flour sauce
- 5.00 16. Barley Soup 🕜 سوپ جو Cooked mixture of barley, vegetables and herbs
- 17. Ash Reshteh 🕅 5.00 آش رشته Vermoceil noodles, red kidny beans, split peas, parsley, spinach, herbs mized with whey
- 5.00 18. Tahdig 🕜 ته دیگ Crisp rice taken from the bottom of the pot

MAIN COURSES-

19. Koobideh & Bread 9.00 كوبيده با نان Two skewers of grilled tender minced baby lamb, served with grilled tomato on freshly home-made bread

9.00 چلو کوبیده 20. Chelo Koobideh Two skewers of grilled tender minced baby lamb, served with grilled tomato and rice

12.00 چلو برگ 21. Chelo Barg Marinated tender baby lamb fillet on skewers, served with rice and grilled tomato

- 22. Chelo Chenjeh 12.00 چلو چنجه Juicy and tender chunk of baby lamb fillet on skewers, served with rice
- 23. Soltani, Makhsoos سلطانی، برگ کوبیده 14.00 A combination of grilled tender baby lamb fillet and minced lamb served with rice and grilled tomato
- 14.00 چنجه و کوبیده 24. Chenieh Koobideh One skewer of baby lamb fillet (Chunks), one skewer of minced lamb, served with rice and grilled tomato
- 14.00 ممتاز، جوجه کوبیده 25. Momtaz One skewer of marinated saffron chicken (on or off the bone) and one skewer of baby minced lamb, served with rice and grilled tomato
- 26. Chelo loojeh چلو جوجه بدون استخوان 10.00 **Off The Bone** - A skewer of marinated chicken breast in lime juice and saffron served with rice
- 10.00 چلو جوجه با استخوان 27. Chelo Joojeh **On The Bone** - Whole Poussin portioned and marinated in lime juice and saffron, served with rice
- 12.00 شیشلیک 28. Shishlik A skewer of marinated lamb chops with rice and grilled
- 29. Mixed Grill 30.00 سینی مخلوط گریل Selection of I lamb chops, 2 skewers of baby minced lamb and I loojeh (on or off the bone) with 2 rice for 2 people
- 10.00 لوبيا پلو 30. Loobia Polo Green beans, mixed spices and saffron cooked in special sauce. mixed with rice
- 31. Chelo Mahi 15.00 چلو ماهي Sea bass fish mixed and kept with saffron and lemon fried with rice
- 32. Abgoosht [Ask for Availability] آبگوشت [0.00 Stone crocks of lamb, chickpeas, white beans, onion, potatoes, and tomatoes, turmeric, and dried lime

33. Zereshk Polo Ba Morgh 10.00

زرشک یلو با مرغ

A quarter boiled chicken served with rice and barberries

12.00 34. Baghali Polo Ba Mahicheh باقالی یلو با ماهیچه

Fragrant rice dish made with fresh dill and shelled broad beans, served with raised lamb shank

35. Chelo Khoresh Gheymeh 10.00 چلو خورش قیمه

Tender pieces of baby lamb with split yellow peas and dried limes cooked in a tomato sauce, served with rice

36. Chelo Khoresh Bademian 10.00 چلو خورش بادمجان

Tender pieces of baby lamb cooked in a tomato sauce and topped with sautéed aubergine served with rice

37. Chelo Khoresh Ghormeh Sabzi 7 10.00 چلو خورش قرمه سبزی

Tender pieces of baby lamb with red kidney beans and dried limes cooked in herbs sauce served with basmati rice

38. Chelo Khoresh Fesenjan 12.00 چلو خورش فسنجان

Walnuts and chicken cooked in pomegranates sauce and served with rice

39. Chelo Khoresh Bamieh 🕜 10.00 چلو خورش بامیہ

Lamb casserole cooked with okra, garlic and tomato sauce, served with rice







SIDES & EXTRAS-

Portion of Rice	برنج	3.00
Portion of Green Rice	برنج باقالى	5.00
Zereshk	زرشک	3.00
Grilled Tomato	گوجہ کبابی	3.00
Grilled Onion	پیاز کبابی	3.00
Feta Cheese	پنیر اضافہ	1.00

BEVERAGES—

Glass of Yogurt Drink	1.50
	ليوان دوغ
Jug of Yogurt Drink	4.50
	پارچ دوغ
Coke	1.00
Diet Coke	1.00
Pepsi Pepsi	1.00
Fanta	1.00
7 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

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Orange Juice	3.00
Apple Juice	2.00
Grapefruit Juice	3.00

DESSERTS-

Zoolbia Bamieh 3.00 زولبيا باميه Persian pastry made with starch and honey

Faloodeh 3.00 فالوده شيرازي

Persian pastry made with starch and honey

3.00 بستنى سنتى زعفرانى Ice Cream

3.00 بستني فالوده

3.00 باقلوا

Persian ice cream made with saffron and pistachio

Persian ice cream mixed with Faloodeh

Baklava

Pastry sweets, glazed in syrup

Faloodeh Ice Cream