

## APPETIZERS

1. Naan	نان	1.50
<i>Fresh homemade 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 mixed with cucumber</i>		
4. Mast O' Mosir	ماست موسیر	3.95
<i>Yogurt mixed with 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 and lime juice</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>4 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 mized with whey</i>		
18. Tahdig	ته دیگ	5.00
<i>Crisp 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	سلطانی، 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
<b>Off The Bone</b> - A skewer of marinated chicken breast in lime juice and saffron served with rice		
27. Chelo Joojeh	چلو جوجه با استخوان	10.00
<b>On The Bone</b> - 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>Fragrant rice dish made with fresh dill and shelled broad beans, served with raised lamb shank</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 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 rice</i>		
39. Chelo Khoresh Bamieh	چلو خورش بامیه	10.00
<i>Lamb casserole cooked with okra, garlic and tomato sauce, served with 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	1.50
لیوان دوغ		
	Jug of Yogurt Drink	4.50
پارچ دوغ		
	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>Persian pastry made with starch and honey</i>		
Ice Cream	بستنی سنتی زعفرانی	3.00
<i>Persian ice cream made with saffron and pistachio</i>		
Faloodeh Ice Cream	بستنی فالوده	3.00
<i>Persian ice cream mixed with Faloodeh</i>		
Baklava	باقلوا	3.00
<i>Pastry sweets, glazed in syrup</i>		