





Welcome to Atlas Specialty, the city's premier Kabob House. Serving Calgary since 1997, we hope you enjoy your meal.

APPETIZERS		
	SMALL	LARGE
MASTO KHIAR (Mas-to-key-yar) Tzatziki style dip made with homemade yogurt, cucumbers and mint	\$ 5.50	\$ 9.00
MASTO MOSIR (Mas-to-moe-seer) An old favorite. Yogurt and wild shallot dip	\$ 6.50	\$ 10.50
MAST-O-ESFENAJ (Mas-to-es-fen-naj) Persian style spinach dip. A blend of yogurt, spinach & fried onions	\$ 6.00	\$ 10.50
KASHKO BADENJAN (Cash-ko-bah-den-john) Fried eggplant and onion dip, topped with mint oil and kashk drizzle		\$ 11.00
MIRZAGHASEMI (Mir-za-ga-semi) Roasted eggplant, tomato and garlic dip		\$ 11.00
HOMMOS (Home-mos) Chick pea, tahini and garlic dip		\$ 7.50
APPETIZER PLATTER Can't decide? Take your pick of three of the above		\$ 18.00

SALADS

	SMALL	LARGE
SALADEH SHIRAZI (Sah-lah-deh-shi-ra-zee) Tomatoes, cucumbers and onions with a mint lemon vinaigrette	\$ 5.50	\$ 8.50
GREEK SALAD (Grr-eek-sal-lad) Atlas style with plenty of feta cheese, olives, green peppers, tomatoes, onions and cucumbers with our house greek dressing	\$ 7.50	\$ 11.00
HOUSE SALAD (Hows-sal-lad) Lettuce, tomatoes, cucumbers and onions with your choice of dressing (ranch, Italian, thousand island, cucumber and house vinaigrette)	\$ 6.00	\$ 10.00

WRAPS

Our famous Kabobs wrapped in a pita bread stuffed with tomatoes, onions, pickles, hot peppers, and parsley with our own sauce. Served with Saladeh Shirazi (ask your server about substitutions).

Add feta to any wrap for \$1.50

VEGGIE WRAP grilled seasonal vegetables, hommos	\$ 11.00
KOOBIDEH WRAP ground beef	\$ 11.00
JOOJEH WRAP chicken	\$ 14.50
BARG WRAP striploin	\$ 14.50
DOUBLE KOOBIDEH WRAP ground beef	\$ 14.50
CHEF COMBO WRAP chicken and ground beef	\$ 16.50
SOLTANI WRAP striploin and ground beef	\$ 16.50

KHORESHT (hor-rosht)

Slow cooked to ensure maximum flavor, our meal portions are served with saffron rice.

	SIDE	MEAL
GHORMEH SABZI (Gore-meh-saab-zee)		
Fresh herbs, red kidney beans and chunks of grade AAA sirloin. A Persian favorite	\$ 8.00	\$ 17.00
GHEIMEH (Ghey-meh)		
Yellow split beans and grade AAA sirloin chunks in a tomato broth. Mild and delicious	\$ 6.50	\$ 14.00
BADENJAN (Bah-den-john)		
Fried eggplant and grade AAA sirloin chunks in a tomato broth. An instant classic	\$ 8.00	\$ 17.00
BAMIYEH (Baa-mee-yeh)		
Okra, garlic, grade AAA sirloin beef chunks in a spicy tomato broth		
Old world flavor, new world charm	\$ 7.00	\$ 15.00
FESENJOON (Feh-sen-june)		
Nutty and rich, we combine walnuts, pomegranates and chicken		
to create an addictive tangy and sweet stew	\$ 8.50	\$ 18.00
KARAFS (Kah-rafs)		
Celery, tofu and sour plums in an herb broth. A vegan delight	\$ 6.00	\$ 13.00
KHORESHT SAMPLER		
Can't decide? Take your pick of three of the above		\$ 18.00







KABOBS (Cah-bobs)

A Persian staple. We take the finest marinated meats and cook them over an open flame. All meals below are served on a bed of saffron rice, with roasted tomatoes and onions. Finish off your meal with a complimentary glass of Persian tea.

TAKE A DOLLAR OFF THE PRICE (half a dollar for half orders) IF YOU'D LIKE TO SUBSTITUTE PITA BREAD FOR RICE

	HALF	FULL
KOOBIDEH KABOB (Coo-bee-day-cah-bob)	¢ 0.00	\$ 15 OO
Two flame broiled grade AAA ground beef kabobs. Our most popular dish	\$ 9.00	\$ 15.00
JOOJEH KABOB (Joo-jeh-cah-bob) A skewer of our tender marinated chicken breast		
Served either traditional (saffron lemon) or Atlas spicy	\$ 10.00	\$ 17.00
KABOB BARG (Cah-bob-bah-rg) Flame broiled Grade AAA beef striploin kabob cooked to your liking	\$ 11.00	\$ 18.50
VEGGIE KABOB (Vej-jee-cah-bob) Flame grilled seasonal vegetables with a Mediterranean seasoning, add feta \$1.50		\$ 11.00
KIA COMBO Named after the guy who invented it		
Three skewers of Koobideh		\$ 18.50
CHEF COMBO Our best seller. One skewer of Koobideh		
and one skewer of Joojeh		\$ 19.00
KABOB SOLTANI (Cah-bob-sol-ton-nee) A meal fit for a king. One skewer of Koobideh and one skewer of Barg		\$ 21.50
MAHI KABOB (Ma-hee-cah-bob) Please allow 15-20 minutes Saffron and lemon marinated fresh Atlantic Salmon, flame kissed and finished in the oven		\$ 24.00
GEORGES SPECIAL		
Named after our good friend and owner of TuneDub Inc. Two skewers of Joojeh. Try it spicy the way he likes it!		\$ 27.00
PRIMO COMBO		
Named after our cousin Sidney from Edmonton (Boo Oilers). Two skewers of Barg done to your liking		\$ 29.00
ULTIMATE COMBO		
One skewer of Barg and one skewer of Joojeh Served the way you like it		\$ 27.50
ATLAS SPECIAL		
So good, we named it after ourselves. One skewer of Koobideh one skewer of Joojeh and one skewer of Barg. Not for a small appetite		\$ 30.00
PLATTER FOR TWO		
Two orders of rice, two Koobideh Kabobs, and one of each of the Barg and Joojeh. Meant to be shared, but tackle it alone for the king sized appetite		\$ 39.00
		W 23.00
No substitutions can be made with any of the above Kabob meal Don't see a combination you like? Feel free to create one with the		

ADD-ONS

			HALF	FULL
KOOBIDEH (ground beef)	\$ 5.00	SAFFRON RICE	\$ 2.50	\$ 4.50
JOOJEH (chicken)	\$ 11.50	PITA BREAD BASKET		\$ 2.50
BARG (striploin)	\$ 12.00	MIXED BREAD BASKET		\$ 4.00
VEGGIE (veggie)	\$ 9.50	RAW EGG YOLK		\$ 1.00
MAHI (salmon)	\$ 20.00	TORSHI (Persian pickles)		\$ 3.00
ROASTED TOMATOES	\$ 1.50	ZERESHK		\$ 2.50
ROASTED ONIONS	\$ 1.00	HOT SAUCE		\$ 0.50/oz

BEVERAGES

DEVERIOES	
HERBAL TEA	\$ 2.50
PERRIER sparkling water	\$ 3.75
POP (free refills)	
Coke, Diet Coke, Sprite, Orange, Iced tea, Ginger ale	\$ 3.00
JUICE	
Pomegranate, Sour cherry, Orange, Apple, Pineapple, Mango, Cranberry	\$ 4.50
DOOGH	
Carbonated vogurt drink. The traditional accompaniment to any meal	\$ 3.00