





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		\$ 11.50
MIRZAGHASEMI (Mir-za-ga-semi) Roasted eggplant, tomato and garlic dip		\$ 11.50
HOMMOS (Home-mos) Chick pea, tahini and garlic dip		\$ 7.50
APPETIZER PLATTER Can't decide? Take your pick of three of the above		\$ 19.00
SALADS	SMALL	LARGE
ALADEH SHIRAZI (Sah-lah-deh-shi-ra-zee)	SIMALE	
omatoes, cucumbers and onions with a mint lemon vinaigrette	\$ 6.00	\$ 9.00
REEK SALAD (Grr-eek-sal-lad) tlas style with plenty of feta cheese, olives, green peppers, tomatoes, nions and cucumbers with our house greek dressing	\$ 8.00	\$ 12.00
OUSE SALAD (Hows-sal-lad) ettuce, tomatoes, cucumbers and onions with your choice of dressing anch, Italian, thousand island, cucumber and house vinaigrette)	\$ 6.50	\$ 11.00
WRAPS		
Our famous Kabobs wrapped in a pita bread stuffed with tomatoes, onio and parsley with our own sauce. Served with Saladeh Shirazi (ask your ser Add feta to any wrap for \$1.50		
EGGIE WRAP grilled seasonal vegetables, hommos		\$ 11.00
OOBIDEH WRAP ground beef		\$ 11.00
DOJEH WRAP chicken		\$ 14.50
ARG WRAP striploin		\$ 14.50
OUBLE KOOBIDEH WRAP ground beef		\$ 14.50
HEF COMBO WRAP chicken and ground beef OLTANI WRAP striploin and ground beef		\$ 16.50 \$ 16.50
KHORESHT (hor-rosht)		
Slow cooked to ensure maximum flavor, our meal portions are se	rved with saffron ri	ce.
	SIDE	MEAL
HORMEH SABZI (Gore-meh-saab-zee) resh herbs, red kidney beans and chunks of grade AAA sirloin. A Persian favorite	\$ 8.50	\$ 17.50
HEIMEH (Ghey-meh) ellow split beans and grade AAA sirloin chunks in a tomato broth. Mild and delicious	\$ 6.50	\$ 14.00
ADENJAN (Bah-den-john) ried eggplant and grade AAA sirloin chunks in a tomato broth. An instant classic	\$ 8.50	\$ 17.50
AMIYEH (Baa-mee-yeh) kra, garlic, grade AAA sirloin beef chunks in a spicy tomato broth ld world flavor, new world charm	\$ 7.00	\$ 15.00
ESENJOON (Feh-sen-june) utty and rich, we combine walnuts, pomegranates and chicken create an addictive tangy and sweet stew	\$ 9.00	\$ 19.00
ARAFS (Kah-rafs) elery, tofu and sour plums in an herb broth. A vegan delight	\$ 6.00	\$ 13.00
HORESHT SAMPLER an't decide? Take your pick of three of the above		\$ 19.50







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) Two flame broiled grade AAA ground beef kabobs. Our most popular dish	\$ 9.50	\$16.00
	JOOJEH KABOB (Joo-jeh-cah-bob) A skewer of our tender marinated chicken breast Served either traditional (saffron lemon) or Atlas spicy	\$ 10.50	\$18.00
	KABOB BARG (Cah-bob-bah-rg) Flame broiled Grade AAA beef striploin kabob cooked to your liking	\$ 11.50	\$19.50
	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		\$19.50
	CHEF COMBO Our best seller. One skewer of Koobideh and one skewer of Joojeh		\$20.00
	B SOLTANI (Cah-bob-sol-ton-nee) fit for a king. One skewer of Koobideh and one skewer of Barg		\$22.50
	KABOB (Ma-hee-cah-bob) Please allow 15-20 minutes and lemon marinated fresh Atlantic Salmon, flame kissed and finished in the oven		\$24.50
Named a	GES SPECIAL after our good friend and owner of TuneDub Inc. wers of Joojeh. Try it spicy the way he likes it!		\$28.50
Named a	O COMBO after our cousin Sidney from Edmonton (Boo Oilers). wers of Barg done to your liking		\$30.50
One ske	IATE COMBO wer of Barg and one skewer of Joojeh he way you like it		\$29.50
So good	SPECIAL , we named it after ourselves. One skewer of Koobideh one skewer h and one skewer of Barg. Not for a small appetite		\$31.50
Two ord	ER FOR TWO ers of rice, two Koobideh Kabobs, and one of each of the Barg and Joojeh. b be shared, but tackle it alone for the king sized appetite		\$41.00

No substitutions can be made with any of the above Kabob meals except pita for rice. Don't see a combination you like? Feel free to create one with the Add-ons below.

ADD-ONS

			HALF	FULL
KOOBIDEH (ground beef)	\$ 5.00	SAFFRON RICE	\$ 2.50	\$ 4.50
JOOJEH (chicken)	\$ 12.00	PITA BREAD BASKET		\$ 2.50
BARG (striploin)	\$ 12.50	MIXED BREAD BASKET		\$ 4.00
VEGGIE (veggie)	\$ 21.50	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

BEVERAGES	
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 DOOGH	\$ 4.50
Carbonated yogurt drink. The traditional accompaniment to any meal	\$ 3.00