



2025 - 2026

Exquisite Global Cuisine for Every Occasion

Persian Menu



Appetizers



Ash Reshteh

Herbs, legumes, and noodles, topped with flavorful garnishes

Dolma

Grape leaves, rice, herbs, spices

Koofteh Rizeh

Meatball, tomato sauce, potato, herbs

Mirza Ghasemi

BBQ eggplant, tomato, garlic, egg

Salad Kalam

Cabbage, carrot, mayo

Special Salad

Iceberg lettuce, cucumber, tomato, onion, black olives, red cabbage, feta cheese, special dressing

Caesar Salad

Romaine lettuce, cherry tomatoes, cucumber, carrot

Baghala Ghatogh (Fava Bean Stew)

Fava beans (or lima beans), dill (fresh or dried), garlic, eggs, turmeric, salt and pepper, olive oil or butter

Adasi (Persian Lentil Soup)

Lentils, onions, garlic, potatoes, tomato paste, turmeric, salt and pepper, cumin, olive oil, lemon juice

Barley Soup

Chicken, barley, tomato paste, parsley

Kashk-e-Bademjan

Eggplant, yogurt, garlic, onion, mint

Kookoo Sabzi

Fresh herbs, eggs, spices, oil

Pasta Salad

Pasta, carrot, corn, mayo

Salad Olivieh

Potato, chicken, mayo, peas, egg

Garden Salad

Iceberg lettuce, cucumber, tomato, homemade dressing

Crispy Potato Ball

Potato, onion, breadcrumbs, egg

Bademjan Shekampor (Stuffed Eggplant)

Eggplants, ground beef or lamb, onions, garlic, tomatoes or tomato paste, parsley, turmeric, cinnamon, black pepper, salt, olive oil, pomegranate molasses or barberries (*optional*)

Khorak Loobia (Bean Stew)

Kidney beans (or pinto beans), onions, garlic, tomatoes or tomato paste, turmeric, salt and pepper, olive oil, ground meat or sausages (*optional*)

Soup Gharch o Shir (Mushroom and Milk Soup)

Mushrooms, milk, heavy cream, flour, onions, garlic, butter, thyme, nutmeg, salt and pepper

Halim (Wheat Porridge)

Cracked wheat, meat (lamb, beef, or turkey), onions, butter, cinnamon, sugar (*optional*), salt

Ash Sabzi Shirazi (Herb and Noodle Soup)

Mixed fresh herbs (parsley, cilantro, dill, mint), beans (kidney, pinto, chickpeas), lentils, noodles (reshteh or linguine), onions, garlic, turmeric, kashk (whey) or yogurt, fried onions (for garnish), salt and pepper

Pirashki Goosht (Meat-Stuffed Pastries)

All-purpose flour, yeast, milk, eggs, butter, ground beef or lamb, onions, parsley, salt, pepper, cheese (*optional*)

Sambooseh Veggi (Vegetarian Samosas)

Potatoes (boiled and mashed), peas or green beans (*optional*), onions, fresh herbs (parsley, cilantro), spices (turmeric, cumin, chili powder), phyllo dough or samosa wrappers, oil (for frying)

Abdookhiar (Cold Yogurt and Cucumber Soup)

Yogurt, cucumbers (diced), walnuts (crushed), dried mint, raisins, ice cubes or chilled water, salt, dried rose petals (*optional*), fresh dill (*optional*), bread croutons (*optional*)

Salad Andonezi

Potatoes, chicken breast (boiled and shredded), eggs (boiled), green peppers, mayonnaise, salt and pepper, lemon juice

Halim Bademjan (Eggplant Halim)

Eggplants, lamb, beef, or chicken (*optional*), whey (kashk), garlic, onions, turmeric, mint (dried or fresh), salt and pepper, olive oil, lentils or rice (*optional*)

Dolmeh Felfel, Gojeh, va Bademjan (Stuffed Bell Peppers, Tomato, and Eggplant)

Bell peppers, tomatoes, eggplants, rice, ground beef or lamb, onions, fresh herbs (parsley, cilantro, dill), garlic, tomatoes or tomato paste, turmeric, salt, pepper, olive oil

Rolet Goosht (Meat Rolls)

Ground beef or lamb, onions, garlic, parsley, puff pastry or lavash bread, eggs (for brushing), salt, pepper, turmeric

Sambooseh Goosht Ir Morgh (Meat or Chicken Samosas)

Ground beef, lamb, or chicken, onions, garlic, potatoes (*optional*), spices (turmeric, cumin, paprika), fresh herbs (parsley, cilantro), samosa wrappers or phyllo dough, oil (for frying)



Main Course

Kebabs

Koobideh Kebab

Two skewers of charbroiled juicy ground beef

Negini Koobideh Kebab

One skewer of charbroiled juicy ground beef decorated with chicken breast pieces cooked to perfection.

Soltani Kebab

Combination of one skewer of veal tenderloin and one skewer of ground beef

Bonab Kebab

One skewer of charbroiled kebab made of ground mutton, onion, herbs, and salt cooked to perfection

Barg Kebab

One skewer of charbroiled Persian style seasoned veal tenderloin

Shishlik

One skewer of 6 selected pieces of lamb chops

Torsh Kebab

Persian style veal tenderloin marinated in pomegranate sauce and walnuts and cooked to perfection

Vaziri Leg

Combination of one skewer of Koobideh and one skewer of boneless chicken leg kebab

Vaziri Breast

Combination of one skewer of Koobideh and one skewer of boneless chicken breast kebab

Joojeh Kebab Breast (Boneless)

One skewer of boneless chicken breast pieces marinated with aromatic saffron, yogurt, and onion grilled to perfection

Joojeh Kebab Leg (Boneless)

One skewer of boneless chicken leg pieces marinated with aromatic saffron, yogurt, and onion grilled to perfection

BBQ Chicken Wings

One skewer of grilled chicken wings. Served with homemade bread

Chenjeh Kebab

One skewer of Persian style seasoned veal tenderloin served with crunchy baked saffron rice

Fried Fish with Sabzi Polo



Stews

Khoresht Bademjan (Eggplant Stew)

A slow-cooked stew with eggplants, tomatoes, and lamb or beef, infused with saffron and turmeric.

Gheimh Stew

Traditional stew with chunks of veal shank, saffron broth, dried lemon, yellow split peas, and julienne fries

Fesenjan Stew

A unique traditional stew with pomegranate juice, walnut, and chicken

Karafs Stew

Veal chunk meat, celery, mint, parsley, lemon juice, onion

Tas Kabab (Layered Meat and Vegetable Stew)

A layered stew of beef or lamb, quince fruit, carrots, onions, and tomatoes, slow-cooked with saffron and turmeric.

Khoresht-e Mast (Yogurt Stew)

A sweet and creamy stew made with saffron-infused yogurt, lamb or chicken, and aromatic spices like cinnamon and cardamom.

Ghormeh Sabzi Stew

Traditional stew with veal shank, red kidney beans, and fresh herbs

Dizi (Abgoosht)

Lamb, chickpeas, potatoes, tomatoes, and aromatic spices, slow cooked to perfection.

Khoresht-e Alu (Plum and Meat Stew)

Dried plums, lamb or beef, onions, turmeric, cinnamon, and a rich sauce.

Khoresht Khalal (Almond Stew)

Slivered almonds, meat (lamb or beef), saffron, tomato-based broth, onions, turmeric, and aromatic spices.

Much More

Mahicheh (Lamb Shank)

Tender lamb shank, slow cooked with onions, saffron, and aromatic spices for a rich and flavorful dish.

Khorak Zaban Goosaleh (Lamb Tongue)

Lamb tongue, rich tomato or saffron sauce, be served with creamy mushroom sauce

Beef Stroganoff

Beef strips with mushroom, heavy cream, and chips

Chicken Stroganoff

Chicken strips with mushroom, heavy cream, and chips

Morgh (Chicken – Breast or Leg)

Tender chicken simmered in a rich tomato-based sauce infused with saffron and Persian spices. Best served with Zereshk Polo.

Chelo Goosht Goosaleh (Veal with Rice)

Juicy and tender veal, slow cooked with Persian spices, perfect when paired with Persian rice dishes.

Adds On

Whole BBQ or roasted lamb \$1200

Whole lamb, garlic, onions, saffron, olive oil, fresh herbs (parsley, cilantro, mint, dill), lemon juice, yogurt (optional), turmeric, ground cumin, ground coriander, paprika, salt, black pepper, bay leaves, cinnamon sticks (optional), chili powder (optional), butter or ghee (for basting).

Ran va Ya Sar Dast Rost Shodeh (Braised Leg or Shoulder of Lamb) \$200

Succulent lamb leg or shoulder, saffron, herbs, served alongside fragrant rice dishes.



Sides

Persian Rice Dishes

Steamed Basmati Rice

Basmati rice, saffron (*for garnish*)

Zereshk Polo

Barberries and pistachio rice

Baghali Polo

Rice flavored with dill and fava beans

Albaloo Polo (Sour Cherry Rice)

Basmati rice, sour cherries, saffron, sugar, served with chicken or meatballs.

Adas Polo (Lentil Rice)

Basmati rice, lentils, caramelized onions, raisins, saffron, ground beef or lamb (*optional*).

Dampokhtak

Basmati rice, caramelized onions, turmeric, saffron

Estamboli Polo

Basmati rice, tomatoes, potatoes, turmeric, ground meat (*optional*)

Havij Polo (Carrot Rice)

Basmati rice, julienned carrots, saffron, cinnamon, served with meatballs or chicken.

Lubia Polo (Green Bean Rice)

Basmati rice, green beans, spiced ground meat, saffron, cinnamon.

Polo Shooshtari

Basmati rice, black-eyed peas, fresh dill, saffron, served as a vegetarian dish or with lamb or chicken.

Mash Polo (Mung Rice)

Basmati rice, mung beans, saffron, served with ground beef or lamb.

Tahchin (Chicken or lamb +3)

Rice with chicken or lamb, egg, saffron, yogurt

Much More

Masto Khair

Natural yogurt and chopped English cucumber and mint

Nan

Flat Persian bread

Torshi (Pickled Vegetables)

Mixed vegetables (eggplant, carrots, garlic, cauliflower, celery), vinegar, turmeric, Persian spices, salt

Maust-o-Bademjan

Creamy yogurt, grilled eggplant

Mast-o-Musir (Yogurt with Shallots)

Yogurt (plain), shallots (finely grated or minced), salt, mint (*optional*), rose petals (*optional*)

Sabzi Khordan (Fresh Herb Platter)

Fresh herbs (basil, mint, cilantro, parsley, tarragon), green onions, radishes, feta cheese, walnuts, lavash or sangak bread

Salad Shirazi

Diced cucumbers, tomatoes, onions, fresh lime juice, olive oil, dried mint, salt, pepper

Persian Rice Toppings

Tahdig (crispy rice from the bottom of the pot)

French Fries

Cutting fresh potato fried in oil

Borani (Vegetable and Yogurt Dip)

Spinach, yogurt, garlic, eggplant (*for Borani Bademjan*), dried mint (*optional*)

Zeytoon Parvardeh (Marinated Olives)

Green olives, pomegranate molasses, garlic (minced), walnuts (ground), dried mint, olive oil

Naan-o-Paneer-o-Gerdo (Bread, Cheese, and Walnut Platter)

Persian flatbread (lavash or sangak), feta cheese, walnuts, fresh herbs (basil, mint, parsley)

Sir-Torshi (Pickled Garlic)

Garlic (whole cloves), vinegar, salt



Dessert

Zheleh

Gelatin, sugar, fruit juice

Chocolate Moose

Egg yolk, sugar, whipping cream, chocolate

Puddings

Milk or fruit juice variously flavored and thickened with cornstarch, arrowroot, flour, tapioca, rice, bread, or eggs

Cream Caramel

Cream, vanilla, eggs, sugar

Cheesecake

Digestive biscuits, butter, soft cheese, sugar, strawberry and jelly

Chocolate Cake

Flour, sugar, egg, chocolate, milk, oil

Bastani Sonnati

Traditional ice cream made with saffron, rosewater, pistachios, and sometimes chunks of frozen cream.

Ranginak

Flour, Dates, Walnut, oil

Sholezard

Rice, sugar, saffron, almond, cinnamon

Cake Morgh (Chicken Cake)

Chicken, vegetables, and eggs, mayonnaise and cucumber pickles

Sholeh Zard

Saffron rice pudding made with rice, sugar, rosewater, and saffron, garnished with cinnamon, pistachios, and almonds.

Faloodeh

A refreshing dessert made with thin vermicelli noodles, rosewater, lime juice, and semi-frozen syrup, often served with sour cherry syrup.

Zoolbia and Bamieh

Deep-fried sweet pastries soaked in saffron and rosewater syrup. Zoolbia is a crispy, spiral-shaped treat, while Bamieh resembles small doughnuts.

Halva

Toasted wheat flour, sugar, saffron, rosewater, and butter, often shaped and garnished with slivered almonds or pistachios.

Noon Khamei

Cream puffs filled with sweet, whipped cream and dusted with powdered sugar.

Yazdi Cake (Cake Yazdi)

Small cupcakes made with cardamom, rosewater, and saffron, originating from Yazd.

Ferni

Milk pudding delicately infused with rosewater, lightly sweetened, and garnished with cinnamon or pistachios.

Dry Pastry

Flour, butter or oil, sugar, eggs (optional), cardamom, rosewater, nuts (optional), and sesame seeds (optional).

Pashmak

Persian cotton candy made with sugar and sesame, offering a delicate and sweet experience.

Qottab

A pastry from Yazd, filled with almonds, cardamom, and sugar, then deep-fried and rolled in powdered sugar.

Baslogh

Traditional Persian sweet made with starch, sugar, rosewater, and nuts, offering a chewy and fragrant delicacy often coated in shredded coconut or powdered sugar.



Adds - On, Live Food Station / Kebab Grill Station

Chenjeh Beef (+\$4)

Marinated beef chunks grilled to perfection

Chenjeh Lamb

Marinated lamb chunks grilled

Shishlik

Marinated lamb chops, grilled with a saffron and herb glaze

Joojeh Torsh Beef (+\$4)

Beef skewers marinated in a tangy pomegranate and walnut sauce

Joojeh Torsh Chicken

Chicken skewers marinated in a tangy pomegranate and walnut sauce

Joojeh ba Ostokhoon

Bone-in chicken kebabs marinated in saffron and yogurt

Note: There is a \$200 fee for a 2-hour on-site chef service.

