

Two Course **LUNCH PRIX FIXE** Menu \$18 & Happy Hours Drinks

All Beers (bottle) - \$5

Heineken, Abita Light (Lager), Corona (Pale Lager), Sierra Nevada (Pale Ale), Ommegang (Wheat Ale), Brooklyn Lager (Amber Lager), Coney Island IPA (India Pale Ale)

Wine By the Glass - \$ 6

Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Rose, Prosecco

All Well Drinks - \$ 6

House Vodka, Gin, Whiskey, Rum, Tequila

APPETIZERS

TABULEH SALAD

tomatoes, cracked wheat, chopped parsley and scallions with citrus jus

SHIRAZI SALAD

cucumber, tomato and parsley with citrus jus

YOGURT & CUCUMBER

home made yogurt with cucumber and mint

HUMMUS

chickpeas, tahini, olive oil and garlic

BORANI

home made yogurt with spinach

DOLMEH

vegetarian stuffed grape leaves

LENTIL SOUP

ENTRÉES

BEEF STEW

beef, green leafy vegetables, green herbs, red beans and dried lime served over steamed basmati rice

GROUND CHICKEN KEBAB

single skewer of marinated ground chicken, served over rice with dill and fava beans

VEGETARIAN STEW

split pea, eggplant, and tomato stew served over steamed basmati rice

SEARED CHICKEN

pan seared chicken with dates and prunes served over arugula and spinach salad

CHICKEN STEW

shredded chicken, pomegranate and walnuts served over steamed basmati rice

GROUND BEEF KEBAB

single skewer of marinated ground sirloin served over rice with dill and fava beans

SUMAC CRUSTED TILAPIA

pan roasted tilapia with sumac crust served over chickpeas and beans salad

Available from 12:00 pm to 6 pm