

P E R S E P O L I S

APPETIZERS

BABA	\$9
baked eggplant purée, Kashk (Persian goat cheese) walnuts and onion	
EGGPLANT MIRZA	\$9
roasted eggplant purée, mint, tomato, garlic and tangy yogurt	
EGGPLANT HALIM	\$9
roasted eggplant purée, lentil and garlic and tangy yogurt	
<u>EGGPLANT TRIO</u>	\$21
tasting of above three eggplants	
SAMBUSA	\$8
crispy dumplings stuffed with seasoned chickpeas, served with spicy mint sauce	
YOGURT & CUCUMBER	\$7
home made yogurt with cucumber and mint	
YOGURT & SHALLOTS	\$7
home made yogurt with aged shallots	
BORANI	\$7
home made yogurt with spinach and garlic	
<u>YOGURT TRIO</u>	\$17
tasting of above three yogurts	
YOGURT & BEETS	\$9
home made yogurt, beets, walnut and raisin	
HUMMUS	\$9
chickpeas, tahini, olive oil, and garlic	
<u>SOUP: ASH</u> (vegetarian)	\$9
Persian style soup with herbs & mixed beans	
<u>SOUP: LENTIL</u> (vegetarian)	\$9
Persian style lentil soup	

SALADS

SHIRAZI SALAD	\$8
cucumber, tomato and parsley with citrus jus	
TABULEH SALAD	\$8
diced tomatoes, cracked wheat, chopped parsley and mint, with olive oil and citrus jus	
BEET SALAD	\$8
roasted beets, feta cheese, lettuce with cherry vinaigrette	
<u>SALAD TRIO</u>	\$18
tasting of above three salads	
OLIVIEH SALAD	\$9
chicken, potato, English peas, Persian pickles, eggs and mayonnaise	
HOUSE SALAD	\$9
arugula, spinach & romain with sesame dressing	
GREEK SALAD	\$13
romaine lettuce, tomato, cucumber, feta cheese, onion and stuffed grape leaves with balsamic vinaigrette	
PINEAPPLE SALAD	\$10
marinated pineapple, beets, cucumber, mint with cherry vinaigrette	
CHEESE AND VEGETABLE	\$11
platter of feta cheese, fresh mint, tarragon, cucumber, tomato and scallions	
DOLMEH	\$8
vegetarian stuffed grape leaves	
MEDITERRANIAN GUACAMOLE	\$15
chickpeas, avocado, feta, herbs, olive oil & garlic	
FALAFEL SALAD	\$8
deep-fried chickpea patties with romain & tahini sauce	

APPETIZER AND SALAD TASTINGS ARE RECOMMENDED
FOR PARTIES OF TWO, THREE OR MORE!

18% service charge/gratuity will be added to checks for parties 5 or more.

ENTRÉES

SAFFRON CHICKEN	\$20
boneless breast of chicken kebab, marinated in saffron, lemon and onion	
CORNISH HEN	\$21
saffron marinated cornish hen on a skewer	
LEMON CHICKEN	\$18
pan roasted chicken breast in lemon butter sauce	
GROUND CHICKEN KUBIDEH	\$20
marinated tender ground chicken kebab, seasoned with sweet bell pepper and herbs	
GROUND BEEF KUBIDEH	\$20
skewers of marinated ground aged sirloin kebab	
BABY LAMB BARG	\$23
marinated tender lamb kebab	
SIRLOIN BARG	\$24
marinated sirloin kebab	
FILET MIGNON BARG	\$29
marinated filet mignon kebab	
CASPIAN	\$25
duo of saffron chicken and beef kubideh kebab	
SOLTANI SIRLOIN	\$29
duo of sirloin barg and beef kubideh kebab	
SOLTANI LAMB	\$28
duo of baby lamb barg and beef kubideh kebab	
MIXED GRILL KEBAB	\$39
saffron chicken, beef kubideh & rack of lamb	
LAMB SHANK	\$23
lamb shank braised in herbs, served over raisin couscous or choice of rice	
RACK OF LAMB	\$26
saffron marinated rack of lamb, served with baked eggplant and tangy yogurt or choice of rice	
ABGOOSTH DIZI (not with rice)	\$18
slow cooked lamb with beans, onion, potato	

STEWES

KHORESHT GHORMEH SABZI	\$17
beef, green leafy vegetables, green herbs, red beans and dried lime	
KHORESHT FESENJAN	\$19
shredded chicken, pomegranate and walnuts	
KHORESHT GAIMEH	\$17
beef, split peas, cinnamon, dried lime, eggplant and tomato sauce	

SEAFOOD ENTRÉES

WHITE FISH	\$24
filet of pan roasted white fish, with lemon butter sauce, served over your choice of rice	
GRILLED JUMBO SHRIMP	\$28
saffron marinated shrimp, served over sautéed spinach with your choice of rice	
ATLANTIC SALMON KEBAB	\$25
marinated filet of salmon, served over rice	

VEGETARIAN ENTRÉES

VEGETARIAN GAIMEH BADAMJAN	\$17
split pea, cinnamon, eggplant, and tomato stew, served over your choice of rice	
VEGETARIAN GHORMEH SABZI	\$17
green leafy vegetables, green herbs, red beans, and dried limes, served over your choice of rice	
MARKET VEGETABLE	\$17
chef's choice of steamed or sautéed vegetable platter, served over your choice of rice	

SIDE DISHES

Grilled onion	\$4
Persian pickled cucumbers	\$6
Torshi (pickled vegetables)	\$6
Aged garlic torshi (pickled garlic)	\$6
Sautéed or steamed spinach	\$8
Sautéed or steamed broccoli	\$8
Sautéed or steamed mixed vegetables	\$9
Baked eggplant	\$6

ENTRÉES SERVED WITH YOUR CHOICE OF RICE OR SALAD:

- 1 - polo sefid (steamed white basmati rice)
- 2 - polo baghali (basmati rice with dill and fava beans)
- 3 - polo adas (basmati rice with lentils and raisins)
- 4 - polo albalo (basmati rice with sour cherries)
- 5 - polo zereshk (basmati rice with barberries)