

P E R S E P O L I S

APPETIZERS

BABA	\$8
baked eggplant purée, Kashk (Persian goat cheese) walnuts and onion	
EGGPLANT MIRZA	\$8
roasted eggplant purée, mint, tomato, garlic and tangy yogurt	
EGGPLANT HALIM	\$8
roasted eggplant purée, lentil and garlic and tangy yogurt	
EGGPLANT TRIO	\$18
tasting of above three eggplants	
SAMBUSA	\$7
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	
YOGURT TRIO	\$14
tasting of above three yogurts	
YOGURT & BEETS	\$8
home made yogurt, beets, walnut and raisin	
HUMMUS	\$7
chickpeas, tahini, olive oil, and garlic	
SOUP: ASH (vegetarian)	\$7
Persian style soup with herbs & mixed beans	
SOUP: LENTIL (vegetarian)	\$7
Persian style lentil soup	

SALADS

SHIRAZI SALAD	\$7
cucumber, tomato and parsley with citrus jus	
TABULEH SALAD	\$7
diced tomatoes, cracked wheat, chopped parsley and mint, with olive oil and citrus jus	
BEET SALAD	\$7
roasted beets, feta cheese, lettuce with cherry vinaigrette	
SALAD TRIO	\$16
tasting of above three salads	
OLIVIEH SALAD	\$8
chicken, potato, English peas, Persian pickles, eggs and mayonnaise	
HOUSE SALAD	\$9
arugula, spinach & romain with sesame dressing	
GREEK SALAD	\$12
romaine lettuce, tomato, cucumber, feta cheese, onion and stuffed grape leaves with balsamic vinaigrette	
PINEAPPLE SALAD	\$8
marinated pineapple, beets, cucumber, mint with cherry vinaigrette	
CHEESE AND VEGETABLE	\$8
platter of feta cheese, fresh mint, tarragon, cucumber, tomato and scallions	
DOLMEH	\$7
vegetarian stuffed grape leaves	
MEDITERRANIAN GUACAMOLE	\$10
chickpeas, avocado, feta, herbs, olive oil & garlic	
FALAFEL SALAD	\$7
deep-fried chickpea patties with romain & tahini sauce	

ENTREES

SAFFRON CHICKEN	\$18
boneless breast of chicken kebab, marinated in saffron, lemon and onion	
CORNISH HEN	\$19
saffron marinated cornish hen on a skewer	
LEMON CHICKEN	\$16
pan roasted chicken breast in lemon butter sauce	
GROUND CHICKEN KUBIDEH	\$18
marinated tender ground chicken kebab, seasoned with sweet bell pepper and herbs	
GROUND BEEF KUBIDEH	\$18
skewers of marinated ground aged sirloin kebab	
BABY LAMB BARG	\$21
marinated tender lamb kebab	
SIRLOIN BARG	\$22
marinated sirloin kebab	
FILET MIGNON BARG	\$27
marinated filet mignon kebab	
CASPIAN	\$23
duo of saffron chicken and beef kubideh kebab	
SOLTANI SIRLOIN	\$27
duo of sirloin barg and beef kubideh kebab	
SOLTANI LAMB	\$26
duo of baby lamb barg and beef kubideh kebab	
MIXED GRILL KEBAB	\$36
saffron chicken, beef kubideh & rack of lamb	
LAMB SHANK	\$22
lamb shank braised in herbs, served over raisin couscous or choice of rice	
RACK OF LAMB	\$24
saffron marinated rack of lamb, served with baked eggplant and tangy yogurt or choice of rice	
ABGOOSTH DIZI (not with rice)	\$16
slow cooked lamb with beans, onion, potato	

STEWES

KHORESHT GHORMEH SABZI	\$16
filet mignon, green leafy vegetables, green herbs, red beans and dried lime	
KHORESHT FESENJAN	\$18
shredded chicken, pomegranate and walnuts	
KHORESHT GAIMEH	\$16
filet mignon, split peas, cinnamon, dried lime, eggplant and tomato sauce	

SEAFOOD ENTREES

WHITE FISH	\$22
filet of pan roasted white fish, with lemon butter sauce, served over your choice of rice	
GRILLED JUMBO SHRIMP	\$26
saffron marinated shrimp, served over sautéed spinach with your choice of rice	
ATLANTIC SALMON KEBAB	\$23
marinated filet of salmon, served over rice	

VEGETARIAN ENTRÉES

VEGETARIAN GAIMEH BADAMJAN	\$15
split pea, cinnamon, eggplant, and tomato stew, served over your choice of rice	
VEGETARIAN GHORMEH SABZI	\$15
green leafy vegetables, green herbs, red beans, and dried limes, served over your choice of rice	
MARKET VEGETABLE	\$15
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)	\$8
Sautéed or steamed spinach	\$7
Sautéed or steamed broccoli	\$7
Sautéed or steamed mixed vegetables	\$7
Baked eggplant	\$6

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

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 shirin (basmati rice with almond, raisin and orange)
- 4 - polo albalo (basmati rice with sour cherries)
- 5 - polo zerehshk (basmati rice with barberries)