

# P E R S E P O L I S

## APPETIZERS

<b>BABA</b>	\$9
baked eggplant purée, Kashk (Persian goat cheese) walnuts and onion	
<b>EGGPLANT MIRZA</b>	\$9
roasted eggplant purée, mint, tomato, garlic and tangy yogurt	
<b>EGGPLANT HALIM</b>	\$9
roasted eggplant purée, lentil and garlic and tangy yogurt	
<b>EGGPLANT TRIO</b>	\$20
tasting of above three eggplants	
<b>SAMBUSA</b>	\$7
crispy dumplings stuffed with seasoned chickpeas, served with spicy mint sauce	
<b>YOGURT &amp; CUCUMBER</b>	\$7
home made yogurt with cucumber and mint	
<b>YOGURT &amp; SHALLOTS</b>	\$7
home made yogurt with aged shallots	
<b>BORANI</b>	\$7
home made yogurt with spinach and garlic	
<b>YOGURT TRIO</b>	\$16
tasting of above three yogurts	
<b>YOGURT &amp; BEETS</b>	\$9
home made yogurt, beets, walnut and raisin	
<b>HUMMUS</b>	\$8
chickpeas, tahini, olive oil, and garlic	
<b>SOUP: ASH</b> (vegetarian)	\$8
Persian style soup with herbs & mixed beans	
<b>SOUP: LENTIL</b> (vegetarian)	\$8
Persian style lentil soup	

## SALADS

<b>SHIRAZI SALAD</b>	\$8
cucumber, tomato and parsley with citrus jus	
<b>TABULEH SALAD</b>	\$8
diced tomatoes, cracked wheat, chopped parsley and mint, with olive oil and citrus jus	
<b>BEET SALAD</b>	\$8
roasted beets, feta cheese, lettuce with cherry vinaigrette	
<b>SALAD TRIO</b>	\$17
tasting of above three salads	
<b>OLIVIEH SALAD</b>	\$9
chicken, potato, English peas, Persian pickles, eggs and mayonnaise	
<b>HOUSE SALAD</b>	\$9
arugula, spinach & romain with sesame dressing	
<b>GREEK SALAD</b>	\$12
romaine lettuce, tomato, cucumber, feta cheese, onion and stuffed grape leaves with balsamic vinaigrette	
<b>PINEAPPLE SALAD</b>	\$10
marinated pineapple, beets, cucumber, mint with cherry vinaigrette	
<b>CHEESE AND VEGETABLE</b>	\$10
platter of feta cheese, fresh mint, tarragon, cucumber, tomato and scallions	
<b>DOLMEH</b>	\$8
vegetarian stuffed grape leaves	
<b>FALAFEL SALAD</b>	\$8
deep-fried chickpea patties with romain & tahini sauce	

## ENTRÉES

<b>SAFFRON CHICKEN</b>	\$19
boneless breast of chicken kebab, marinated in saffron, lemon and onion	
<b>CORNISH HEN</b>	\$20
saffron marinated cornish hen on a skewer	
<b>LEMON CHICKEN</b>	\$17
pan roasted chicken breast in lemon butter sauce	
<b>GROUND CHICKEN KUBIDEH</b>	\$19
marinated tender ground chicken kebab, seasoned with sweet bell pepper and herbs	
<b>GROUND BEEF KUBIDEH</b>	\$19
skewers of marinated ground aged sirloin kebab	
<b>BABY LAMB BARG</b>	\$22
marinated tender lamb kebab	
<b>SIRLOIN BARG</b>	\$23
marinated sirloin kebab	
<b>FILET MIGNON BARG</b>	\$28
marinated filet mignon kebab	
<b>CASPIAN</b>	\$24
duo of saffron chicken and beef kubideh kebab	
<b>SOLTANI SIRLOIN</b>	\$28
duo of sirloin barg and beef kubideh kebab	
<b>SOLTANI LAMB</b>	\$27
duo of baby lamb barg and beef kubideh kebab	
<b>MIXED GRILL KEBAB</b>	\$38
saffron chicken, beef kubideh & rack of lamb	
<b>LAMB SHANK</b>	\$23
lamb shank braised in herbs, served over raisin couscous or choice of rice	
<b>RACK OF LAMB</b>	\$25
saffron marinated rack of lamb, served with baked eggplant and tangy yogurt or choice of rice	
<b>ABGOOSTH DIZI</b> (not with rice)	\$17
slow cooked lamb with beans, onion, potato	

## STEWES

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

## SEAFOOD ENTREES

<b>WHITE FISH</b>	\$23
filet of pan roasted white fish, with lemon butter sauce, served over your choice of rice	
<b>GRILLED JUMBO SHRIMP</b>	\$27
saffron marinated shrimp, served over sautéed spinach with your choice of rice	
<b>ATLANTIC SALMON KEBAB</b>	\$24
marinated filet of salmon, served over rice	

## VEGETARIAN ENTRÉES

<b>VEGETARIAN GAIMEH BADAMJAN</b>	\$16
split pea, cinnamon, eggplant, and tomato stew, served over your choice of rice	
<b>VEGETARIAN GHORMEH SABZI</b>	\$16
green leafy vegetables, green herbs, red beans, and dried limes, served over your choice of rice	
<b>MARKET VEGETABLE</b>	\$16
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	\$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!**

18% service charge/gratuity will be added to checks for parties 5 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 adas (basmati rice with lentils and raisins)
- 4 - polo albalo (basmati rice with sour cherries)
- 5 - polo zereskh (basmati rice with barberries)