

## Appetizers

### EGGPLANT (KASHK-O BADEMJAN)

*A Medley of Eggplant, Sautéed Fresh Garlic and Onion with a Topping of Homemade Yogurt*

### SHALLOT DIP (MUST-O MOSIER)

*Special Homemade Yogurt and Shallots*

### CUCUMBER DIP (MUST-O KHIYAR)

*Special Homemade Yogurt Mixed with Chopped Cucumber and Mint*

### DOLMEH (STUFFED GRAPE LEAVES)

*Special Homemade Cooked Grape Leaves, Stuffed with Rice, Split Peas, Tarragon, Basil, Parsley, Cilantro, Chives, Rosemary*

### HUMMUS CLASSIC

*Pureed Garbanzo and Sesame Dip, Olive Oil and Lemon*

### HUMMUS AVOCADO

*Avocado, Pureed Garbanzo, Cilantro, Olive Oil and Lemon*

### COMBINATION PLATTER

*Includes Eggplant, Dolmeh, Shallot Dip, Hummus Classic*

## Soup

### VEGETARIAN SOUP (A'SHE RESHTEH)

*A Delicious Cooked Mixture of Lentils, Garbanzo Beans, Fresh Herbs, Persian Noodles. Topped with Homemade Yogurt, Sautéed Garlic, with Mint and Onion*

## Salad

### SHIRAZI SALAD

*A Mixture of Fresh Chopped Cucumbers, Tomatoes, Onions, And House Dressing (Olive Oil, Fresh Lime Juice, Mint)*

### GREEN SALAD

*Fresh Mixed Greens, Lettuce, Cucumbers, Feta Cheese, and Special House Dressing (Extra Virgin Olive Oil, Lime Juice)*

*"All Kabobs are Served with Traditional Fluffy Basmati Rice Topped with Persian Saffron Rice And Charbroiled Tomato"*

## Beef (Filet Mignon)

### SOLTANI

*Combination of Charbroiled Filet Mignon and a Strip of Seasoned Ground Filet (Barg and Koobideh)*

### BARG KABAB

*Our Finest Cut of Marinated Charbroiled Tender Filet Mignon*

### KOOBIDEH KABAB (Ground Filet)

*Two Juicy Strips of Charbroiled Seasoned Ground Filet*

### SHISH KABAB (Filet Mignon Chunks)

*Marinated Chunks of Filet Mignon Skewered and Charbroiled. Served with Grilled Vegetables (Tomato, Onion, Bell pepper)*

## Lamb

### LAMB SHANK

*A Whole Baby Spring Lamb Shank, Simmered in Tomato Sauce, And Onion*

### BONELESS LAMB KABAB

*Charbroiled Baby Spring Lamb Tenderloin Marinated with Grilled Vegetables (Tomato, Onion, & Bell pepper)*

### SHISH LIK (Rack of Lamb)

*Lamb Chops, with our Unique Blend of Spices*

## Poultry

9. All Chicken Marinated in Special Sauce, Saffron, Onion, Lemon

### CHICKEN KABAB 18.

*Juicy Chunks of Charbroiled Boneless Chicken Tenderloin Marinated in Special Sauce*

6. **ADAS POLO (Lentils Rice) (Highly Recommended) 24.**

*Marinated Juicy Chunks of Charbroiled Chicken Tenderloin And Rice Mixed with Currant Raisins, Lentils, Dates, Saffron*

6. **ZERESHK POLO (Barberry Rice) 23.**

*Juicy Chunks of Charbroiled Chicken Tenderloin, Marinated Served with Rice & Barberry*

10. **ALBALU POLO (Black Cherry Rice) 24.**

*Marinated Juicy Chunks of Charbroiled Chicken Tenderloin, Served with Rice and Black Cherry*

8. **CHICKEN SHISH KABAB 22.**

*Marinated Juicy Chunks of Charbroiled Chicken Tenderloin Served with Grilled Vegetables (Tomato, Onion, Bell Pepper)*

28. **CORNISH GAME HEN (JOOJEH KABAB) 19.**

*Marinated Charbroiled Chunks of Cornish Game Hen*

7. **CHICKEN BARG (Highly Recommended) 22.**

*Strip of Juicy Charbroiled Marinated Chicken Tenderloin*

- CHICKEN SOLTANI 26.**

*(Combination of Chicken and Beef)*

*A Thick Strip of Juicy Charbroiled Chicken Tenderloin And a Strip of Charbroiled Ground Filet*

8. **SEAFOOD 27.**

*Charbroiled & Garnished with Caramelized Garlic, Lemon Juice, Saffron, and Spices. Served with Vegetables*

12. **ATLANTIC SALMON 27.**

*Charbroiled & Garnished with Caramelized Garlic, Lemon Juice, Saffron, and Spices. Served with Vegetables*

## Combinations

- BANDAR SPECIAL (Recommended For 2) 48.**

*Your Choice of any two Charbroiled Kababs, including Beef, Lamb, Chicken, or Fish Served With Grilled Vegetables*

## Stew

28. **STEW (GHORMEH SABZI) 19.**

*A Savory Medley of Spring Baby Lamb Shank, Cooked with Red Beans, Lime, and Fresh Herbs*

24. **GHEIMEH BADEMJAN 21.**

*A Savory Medley of Eggplant, Spring Baby Lamb Shank, Yellow Split Peas, Sautéed Onions in a Tomato Based Sauce*

16. **FESENJAN (POMEGRANATE STEW) 22.**

*Sweet Flavored Pomegranate Sauce Finely Crushed Walnuts Served with Choice of Chicken or Lamb Shank*

18. **Vegetarian Dish**

- EGGPLANT STEW (Gheimh Bademjan) 19.**

*A Savory Medley of Eggplant, Yellow Split Peas, Sautéed Onions, in a Tomato Based Sauce and Grilled Vegetables (Tomato, Onion, Bell pepper)*

28. **29.**