

## Garden Salads

### **House Salad ~7**

Fresh Romaine lettuce and Spring Mix,  
Cherry Tomatoes, English cucumbers,  
Garbanzo beans, and seasoned pita  
croutons

### **Caesar Salad ~7**

Hearts of Romaine tossed with our  
homemade Pita Croutons, Parmesan  
cheese and creamy Caesar dressing

### **Skew Caesar Salad**

Hearts of Romaine tossed with Pita  
Croutons, Parmesan cheese and  
creamy Caesar dressing.

### **Saffron Chicken Breast ~14**

### **Sirloin Shish Kabob ~14**

### **Grilled Prawn Kabob ~15**

### **Grilled Salmon Kabob ~16**

### **Greek Salad ~9**

Fresh Romaine lettuce and Spring Mix, Roma tomatoes, English cucumbers, red onion,  
Kalamata olives, and Feta cheese

**Add a skewer of Saffron Chicken Breast or Shish Kabob ~4**

## **Homemade Soup Of the Day ~6**

## Beverages

**Persian Hot Tea ~3**

**San Benedetto Still Bottled Water ~4**

**Fresh brewed Coffee ~3**

**Turkish coffee (Made fresh to order) ~4**

**Doogh (Yogurt Drink) ~4**

**Pellegrino Sparkling Water ~4**

**Sparkling Pomegranate with fresh Mint ~4**

**Juice ~ Orange, Cranberry or Pineapple ~4**

**Pomegranate Juice ~5**

**Coke, Diet Coke, Sprite, Mr. Pibb, Lemonade, Raspberry Iced Tea,**

**Fresh Brewed Unsweetened Tropical Iced Tea ~3**

**Republic of Tea: Pomegranate Green Tea, Passion Fruit Green Tea or Decaf Ginger Peach ~5**

**~No Checks Please~**

**18% Gratuity added for 8 or more guests/\$3 Split Plate Charge/\$12 Corkage Fee/No Split Checks**

**~One Promotional Item PER Table, PER Visit~**

## **Skewers Entrées**

All Kabobs are grilled to your liking over open flames and served with your Basmati rice selection, garnished with a grilled tomato and vegetables.

**Vegan Brown Basmati Rice \$1**

**Baghali Polo \$2** (*Basmati Rice mixed with lima beans and fresh dill*)

**Zereshk Polo \$2** (*Basmati Rice topped with sautéed barberries in a sweet and tangy saffron sauce*)

**Low Carb: \$2** *Substitute Basmati rice with a skewer of marinated vegetable kabob*

## **Poultry**

### **Saffron Chicken Kabob ~19**

Tender Chicken Breast marinated in our secret recipe with lemon zest and a hint of saffron, grilled to perfection

### **Joojeh Kabob ~18**

Hand trimmed boneless chicken thigh marinated in our secret recipe with lemon zest and a hint of saffron

### **Garlic Saffron Chicken Kabob ~20**

Our marinated chicken breast grilled over open flames drizzled with our lemon garlic sauce

### **Zeresh Polo ~20**

Marinated Joojeh Kabob (Boneless Chicken Thigh) served with tangy sautéed barberries and saffron rice

## **Lamb**

### **Rack of Lamb ~26**

Our House specialty! Lamb lollipops marinated for 72 hours, skewered and charbroiled to your liking

### **Baghali Polo ~19**

Roasted Lamb Shank in a glazed onion, tomato & saffron sauce with Basmati rice tossed with lima beans and dill

## **Beef**

### **Lula Kabob ~16**

Two skewers of ground top sirloin seasoned with pureed onions, fresh herbs and spices ~ grilled to perfection

### **Shish Kabob ~19**

Tender pieces of marinated Angus Sirloin skewered with green bell peppers and onions charbroiled to your liking

### **Filet Mignon Barg Kabob ~24**

A thin cut of Angus Tenderloin marinated for 48 hours then ribboned on a skewer and charbroiled to your liking

### **Sultani ~26**

The Sultan's plate! Marinated Filet Mignon with a skewer of Lula Kabob

### **Shish & Lula ~22**

A skewer of Lula Kabob paired with our Grilled Angus Shish Kabob

### **Dolma Entrée ~15**

A mixture of ground sirloin, finely chopped fresh herbs and garlic hand wrapped in grape leaves. Topped with a tangy caramelized onion and tomato Rome lade.

### **Ghormeh Sabzee Stew ~15**

Fresh green herbs sautéed and stewed with kidney beans, dried lime. Served with a Skew of Shish Kabob

### **Seafood**

#### **Tiger Prawn Kabobs ~18**

Two skewers of Tiger Prawns grilled over open flames and drizzled with our lemon garlic sauce

#### **Salmon on the Skew ~21**

Salmon marinated with dill and lemon grilled to perfection. Topped with our lemon garlic caper sauce

#### **Surf & Surf ~24**

Salmon Kabob paired with Tiger Prawns, drizzled with our special Lemon butter caper sauce

### **Vegetarian**

#### **Veggie Kabob ~15**

Zucchini, Onions, Mushrooms, Sweet Potatoes, and Sweet peppers grilled over open flames

#### **Eggplant Stew (Gheimh Bademjan) ~15**

A savory medley of eggplant, yellow split peas, and sautéed onions in a tomato stew

#### **Cabbage Dolma Entrée ~15**

Sautéed vegetables, Basmati rice, fresh herbs and spices & garlic ~ wrapped in cabbage leaves

### **Combinations**

#### **Skewers Special ~20**

Lula and Joojeh Kabobs separately skewered and charbroiled to perfection

#### **Surf & Turf ~27**

Marinated Filet Mignon served with grilled Tiger Prawns

#### **Chicken & Shish ~24**

Saffron Chicken Breast & Angus Shish Kabob

#### **Chicken Sultani ~21**

Saffron Chicken Breast and Lula Kabob

#### **Family Combo ~57**

Two Skewers of Lula Kabob, one skewer each of Filet Mignon, Joojeh Kabob and Saffron Chicken Breast Kabob (Serves 3-4)

#### **Chef's Combo ~46**

One Skewer each of Joojeh, and Saffron Chicken Breast, Two Skewers of Tiger Prawns, with two skewers of roasted veggie kabobs (Serves 2-3)

#### **The Carnivore Combo ~78**

Two Skewers of Lula Kabob, Angus Shish Sirloin, Filet Mignon, Rack of Lamb and our marinated Lamb Shank (Serves 3-5)