

Appetizers

~Warm Lavash Flatbread included with all appetizers ~ Grilled Pita Basket \$2~

(V) Hummus ~ 8

Roasted Garlic or Cilantro Jalapeno

(V) Hummus Duo ~ 11

Our Traditional as well as our Cilantro Jalapeno

(Vg) Grilled Eggplant Dip ~ 9

Grilled eggplant, topped with sautéed onions & mint, drizzled with caramelized yogurt

(Vg) Cucumber Yogurt Dip ~ 8

Homemade yogurt with chopped English cucumbers and Dill

(Vg) Must'O Mooseer ~ 8

Homemade yogurt with Persian Shallots

Shrimp Cocktail ~ 12

Made to order Poached Tiger Prawns with a zesty cocktail sauce *please allow ample time*

Mediterranean Sampler ~ 17

A sampling of our favorites! Grape leaf Dolma, Hummus, Eggplant Dip, Shiraz Salad and Cucumber Yogurt Dip

(V) Torchi ~ 6

Homemade Pickled Vegetables

(Vg) Sabzi ~ 5

Fresh Cilantro, green and white onions, feta cheese and radishes

(V) Shiraz Salad ~ 8

A chopped salad of Cherry Tomatoes, English Cucumbers and Red Onions, Parsley and drizzled with olive oil and lemon juice

Grape Leaf Dolma ~ 10

A blend of chopped herbs, garlic and spices, with ground sirloin, bulgur wheat and rice all wrapped in grape leaves

(V) Cabbage Dolma ~ 10

Sautéed vegetables, rice, finely chopped herbs, garlic and spices, wrapped in cabbage leaves ~ *Gluten Free!*

(Vg) Bruschetta from the East ~ 13

Toasted Pita spread with Jalapeno Cilantro Hummus, then topped with roasted Eggplant, Tomatoes and Anaheim Chiles, fresh Red Onion and Basil Finished with a sprinkling of French Feta Cheese

Grilled Appetizers

Shrimp on the Skew ~ 11

Large Tiger Prawns grilled and served with our homemade lemon garlic sauce

Saffron Chicken Skew ~ 9

Grilled Saffron Chicken Breast.
*Spicy Cajun or *Teriyaki Glaze

Angus Shish Skew ~ 9

Grilled Angus Sirloin. *Spicy Cajun or *Teriyaki Glaze

Lula Pops ~ 11

Homemade Lula Meatballs tossed with your choice of a *Teriyaki or *Savory Tomato Saffron

Skew Sampler ~ 18

Teriyaki Glazed Angus Shish, Saffron Chicken Breast & Grilled Tiger Prawns with our lemon garlic Sauce

Lamb Lollipops ~ 18

½ a Rack of Lamb~ flame grilled to your liking

(Vg) ~ Vegetarian (V) ~ Vegan

Prices subject to change ~ please call for current pricing



Salads and Beverages

House Salad ~ 9

Romaine lettuce * Spring Mix * Cherry Tomatoes * English cucumbers * Garbanzo beans * seasoned pita croutons

Caesar Salad ~ 9

Hearts of Romaine * Pita Croutons Parmesan cheese * Creamy Caesar dressing

Greek Salad ~ 13

Fresh Romaine * Spring Mix * Roma tomatoes * English cucumbers * Red onion * Kalamata olives * Feta cheese

~Add A Kabob to any Salad~

Saffron Chicken Breast ~ 8

Grilled Salmon ~ 12

Grilled Prawns ~ 11

Sirloin Shish ~ 8

Rack of Lamb ~ 16

Homemade Soup of the Day ~ 8

Beverages

Persian Hot Tea or Fresh brewed Coffee ~ 3

Sparkling Pomegranate with fresh Mint ~ 4

Doogh (Yogurt Drink) ~5

Still or Sparkling Bottled Water ~ 5

~Juice ~ Orange, Cranberry or Pineapple~ 4

Pomegranate Juice ~ 6

Turkish coffee: Turkish grounds, water & a hint of sugar ~ 4

Pepsi, Diet Pepsi, Sierra Mist, Dr.Pepper, Lemonade, Raspberry Iced Tea,

Fresh Brewed Unsweetened Tropical Iced Tea ~ 3 Bottled Pomegranate or Passion Fruit Green Tea ~ 4

~No personal checks please~

~18% Gratuity added for 8 or more guests/\$3 Split Plate Charge/\$15 Corkage Fee/No Split Checks~

One Promotional Item PER Table, PER Visit *Excludes Holidays

Prices subject to change ~ please call for current pricing

Skewers Entrées

All Kabobs are grilled to your liking over open flames and served with your Basmati rice selection (In Box Below), 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 ~22

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

Joojeh Kabob ~21

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

Garlic Saffron Chicken Kabob ~24

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

Zeresh Polo ~24

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

Lamb (Halal)

Rack of Lamb ~35

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

Baghali Polo ~27

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

Beef

Lula Kabob ~21

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

Shish Kabob ~23

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

Filet Mignon Barg Kabob ~35

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

Sultani ~39

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

Dolma Entrée ~19

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.

Seafood

Tiger Prawn Kabobs ~22

Grilled Tiger Prawns grilled over open flames and drizzled with our lemon garlic sauce

Salmon on the Skew ~26

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

Surf & Surf ~29

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

Vegetarian

Veggie Kabob ~18

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

Eggplant Stew (Gheimeh Bademjan) ~18

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

Cabbage Dolma Entrée ~19

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



Ghormeh Sabzee Stew ~16

Fresh green herbs sautéed and stewed with black eyed peas, kidney beans & dried lime.

(Add Skew of Shish or Lula +\$5)

Combinations

Shish & Lula ~26

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

Skewers Special ~24

Lula and Joojeh Kabobs separately skewered and charbroiled to perfection

Surf & Turf ~40

Marinated Filet Mignon served with grilled Tiger Prawns

Chicken & Shish ~29

Saffron Chicken Breast & Angus Shish Kabob

Chicken Sultani ~25

Saffron Chicken Breast and Lula Kabob

Family Combo ~ 79

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

Chef's Combo ~65

One Skewer of Joojeh, Saffron Chicken Breast, Grilled Tiger Prawns,
& roasted veggie kabobs (Serves 2-3)

The Carnivore Combo ~99

Two Skewers of Lula Kabob, Angus Shish Sirloin, Filet Mignon, Rack of Lamb and marinated Lamb Shank

Lunch M-F
until 2:30pm



~Fine Mediterranean Dining~

Finally Something Different!

Skewers Kabob House is a family owned and operated restaurant established in 2003.

We pride our restaurant on superior customer service and the freshest finest cuisine.

Weekday Lunch Specials \$17.99

Chicken Greek Salad

Romaine and Spring Mix, Roma tomatoes, English cucumbers, red onion, Kalamata olives, and Feta cheese
~with our Greek Dressing. Topped with our saffron chicken breast

Saffron Chicken Kabob

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

**** Make it our Garlic Saffron Chicken + \$2.00****

Joojeh Kabob

Hand trimmed boneless chicken thigh marinated with lemon zest and a hint of saffron

NEW Angus Prawn Combo

A Skew of Angus Sirloin served with Tiger Prawns and our lemon butter sauce

Lula Kabob

Two Skewers of Ground Angus sirloin seasoned with pureed onions, fresh herbs and spices.

Shish Kabob

Marinated Angus Sirloin skewered with green bell peppers and onions charbroiled to your liking

Skew Combo

A skewer of saffron chicken breast and Angus Sirloin served with basmati rice and grilled vegetables

Brad's Special

Low Carb! Saffron Chicken Breast over a bed of Cabbage, served with Hummus topped with Shiraz Salad

Mediterranean Burgers

~All Burgers served with Sumac Kettle Potato Chips~

Persian Burger \$14.99

House Ground Seasoned Sirloin topped with Lettuce, Tomatoes, Onions and Pickle

51/50 Lambo Burger \$15.99

Our Special Blend of Ground Lamb and Beef Sirloin topped with our Feta Mint Yogurt, Pickled Red Onion, Chopped Cucumber & Grape Tomatoes ~ Crazy Good!

Beyond Burger \$14.99

Plant Based Vegan Patty with Dijon mustard, topped with Pickled Red Onion, Tomatoes, and Lettuce with Cucumber Dill Yogurt on the side.

Lunch Favorites start with a small salad. Your Kabobs are grilled to your liking over open flames and served with fluffy Basmati rice, garnished with a grilled tomato and vegetables.

18% Gratuity will be applied for parties of 8 or more~\$3 Split Charge~\$12 Corkage Fee~

One coupon per table ~ Cannot be combined with any other offer or gift certificate~

No personal Checks

Prices subject to change ~ please call for current pricing

(M-F 11-2:30pm)

Lunch

Lunch Entrées

Lunch Entrees start with a small salad. Your Kabobs are grilled to your liking over open flames and served with fluffy Basmati rice, garnished with a grilled tomato and vegetables.

~We now have *Brown* Basmati Rice! \$1~

Baghali Polo \$2 ~ Basmati Rice mixed with lima beans and fresh dill

Zereshk Polo \$2 ~ Basmati Rice topped with sweet and tangy sautéed barberries

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

Rack of Lamb

Our House specialty! Rack of lamb marinated for 72 hours then skewered and charbroiled to your liking \$35

Baghali Polo

Roasted Lamb Shank in a glazed onion, tomato & saffron sauce served with Basmati rice tossed with lima beans and dill \$27

Filet Mignon Barg Kabob

A thin cut of Angus Tenderloin marinated for 48 hours then ribboned on to a skewer and charbroiled to your liking \$35



Ghormeh Sabzee Stew (now Vegetarian!)

Fresh green herbs sautéed and stewed with black eyed peas, kidney beans & dried lime. \$16

(Add Skew of Shish or Lula +\$5)

Zeresh Polo

Marinated Joojeh Kabob (Boneless Chicken Thigh) served with Basmati rice topped with tangy sautéed barberries and saffron \$24

Tiger Prawn Kabobs

Two skewers of Tiger Prawns grilled over open flames and drizzled with our lemon garlic sauce \$22

Salmon on the Skew

Marinated salmon filet skewered and grilled to perfection. Topped with our lemon garlic caper sauce \$26

Eggplant Stew (Gheimh Bademjan)

A savory medley of eggplant, yellow split peas, and sautéed onions in a tomato stew. Served with Basmati rice and grilled vegetables \$18

Combinations

Skewers Special

Combination of our Lula and Joojeh Kabobs separately skewered and charbroiled to perfection \$24

Sultani

The Sultan's plate! Marinated Filet Mignon with a skewer of Lula Kabob \$39

Surf & Turf

Marinated Filet Mignon served with grilled Tiger Prawns \$40

Family Combo

Two Skewers of Lula Kabob, one skewer each of Filet Mignon, Joojeh Kabob and Saffron Chicken Breast Kabob (Serves 3-4) ~79

Chef's Combo

One Skewer each of Joojeh, and Saffron Chicken Breast, Two Skewers of Tiger Prawns, with two skewers of roasted veggie kabobs.

(Serves 2-3) ~65

The Carnivore Combo

Two Skewers of Lula Kabob, Angus Shish Sirloin, Filet Mignon, Rack of Lamb and our marinated Lamb Shank. (Serves 3-5) \$99

Lunch

Salads and Small Plates

~Grilled Kabob Caesar~ 9

Hearts of Romaine tossed with our homemade Pita Croutons, Parmesan cheese and creamy Caesar dressing topped with your Favorite Skewer!

Saffron Chicken Breast +6

Shish Kabob +6

Grilled Lamb Chops +16

Grilled Tiger Prawns +8

Grilled Salmon +11

Greek Salad ~13

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

Saffron Chicken Breast +6

Shish Kabob +6

Grilled Lamb Chops +16

Grilled Tiger Prawns +8

Grilled Salmon +11

~Pita Sandwiches \$14.99~

Your choice of Kabob on a toasted Pita with Hummus, Fresh Herbs, Shiraz Salad, And yogurt Dip. Served with a side salad.

Grilled Chicken Skew

Grilled Angus Shish Skew

Grilled Lula Kabob

Grilled Veggie Skew

~Skewers Small Plates \$14.99~

Cajun Chicken Breast on the Skew

Spicy Saffron Chicken Breast served over rice, garnished with grilled vegetables

Teriyaki Beef on the Skew

Angus Sirloin topped with teriyaki glaze served over rice, garnished with grilled vegetables

**Homemade Soup
Of the Day ~8**

Beverages

Persian Hot Tea ~3

Still Bottled Water ~5

Fresh brewed Coffee ~3

Turkish coffee (Made fresh to order) ~4

Bottled Sparkling Water ~5

Persian Soda~Sparkling Pomegranate with fresh Mint ~4

Juice ~ Orange, Cranberry or Pineapple ~4

Pomegranate Juice ~6

Doogh (Yogurt Drink) ~5

Pepsi, Diet Pepsi, Siera Mist, Dr. Pepper, Lemonade, Raspberry Iced Tea

Fresh Brewed Unsweetened Tropical Iced Tea ~3

Republic of Tea: Pomegranate Green Tea or Passion Fruit Green Tea ~5