



Salads and Beverages

House Salad ~ 8

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

Caesar Salad ~ 8

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

Greek Salad ~ 12

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

~Add A Kabob to any Salad~

Saffron Chicken Breast ~ 6

Grilled Salmon ~ 10

Grilled Prawns ~ 10

Sirloin Shish ~ 6

Rack of Lamb ~ 12

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

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 ~20

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

Joojeh Kabob ~20

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

Garlic Saffron Chicken Kabob ~22

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

Zeresh Polo ~22

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

Lamb (Halal)

Rack of Lamb ~28

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

Baghali Polo ~25

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

Beef

Lula Kabob ~19

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

Shish Kabob ~21

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

Filet Mignon Barg Kabob ~27

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

Sultani ~30

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

Shish & Lula ~24

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

Dolma Entrée ~17

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 ~16

Fresh green herbs sautéed and stewed with Angus Shish, kidney beans, dried lime.

Seafood

Tiger Prawn Kabobs ~20

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

Salmon on the Skew ~22

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

Surf & Surf ~25

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

Vegetarian

Veggie Kabob ~16

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

Eggplant Stew (Gheimh Bademjan) ~16

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

Cabbage Dolma Entrée ~17

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

Combinations

Skewers Special ~22

Lula and Joojeh Kabobs separately skewered and charbroiled to perfection

Surf & Turf ~29

Marinated Filet Mignon served with grilled Tiger Prawns

Chicken & Shish ~26

Saffron Chicken Breast & Angus Shish Kabob

Chicken Sultani ~22

Saffron Chicken Breast and Lula Kabob

Family Combo ~59

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

Chef's Combo ~48

One Skewer of Joojeh, and Saffron Chicken Breast, Grilled Tiger Prawns, & 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 marinated Lamb Shank (Serves 3-5)