

## 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

# 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**