

## SPREADS SERVED WITH NAAN \*ADD VEGGIES \$4

**KASHK BADEMJOON | 13**  
*fried eggplant, cream of whey, crispy onions & garlic, mint*

**MAST KHEYAR | 10**  
*yogurt, Persian cucumber, mint*

**MIRZA GHASEMI | 12**  
*smoked eggplant, tomato, garlic*

**BADEMJOON TORSH | 9**  
*grilled eggplant, pomegranate, walnuts, garlic*

**MAST MOUSIR | 9**  
*yogurt, dried shallots*

**HUMMUS | 10**  
*ground chickpea, garlic, tahini, olive oil*  
\$6 lamb shawarma meat | \$5 pickled mushrooms

**ZA'ATAR LABNEH | 10**  
*strained yogurt, za'atar, olive oil*  
\$6 lamb shawarma meat | \$5 pickled mushrooms

\*no add ons included

**SPREAD TASTING | 20 | choose 3 spreads**

## MEZZE (H)

**LAMB LOGHMEH | 12**  
*Lamb koobideh, pickled red onion, pickles, tomato, harissa aioli, zhoug, naan*

**CHICKEN BITES | 12**  
*Chicken koobideh, pickled red onion, pickles, tomato, harissa sauce, zhoug, naan*

**SHRIMP SAGANAKI | 16**  
*roasted pepper stew, cuming yogurt*

**FALAFEL | 11**  
*chopped tomato, cucumber, red onion, cumin, mint, tahini, naan*

**ROASTED HALOUMI CHEESE | 13**  
*pickled mushrooms, white truffle oil*

**CHICKEN WINGS | 12**  
*grilled chicken wings, harissa aioli*

**ZEYTOUN PARVARDEH | 6**  
*marinated Castelvetrano olives, pomegranate, walnut*

## WRAPS SERVED WITH FRIES

**LAMB SHAWARMA | 16**  
*pickled onion & cucumber, tomato, greens, harissa aioli, zhoug*

**CHICKEN KOOBIDEH WRAP | 15**  
*pickled onion & cucumber, tomato, greens, harissa aioli*

**FALAFEL WRAP | 13**  
*pickled onion & cucumber, tomato, greens, tahini, hummus*

**BEEF KOOBIDEH WRAP | 15**  
*pickled onion & cucumber, tomato, greens, harissa aioli*

**VEGGIE SHAWARMA | 14**  
*mushroom, bell pepper, onion, greens, tomato, Haloumi cheese,*



An Iranian tradition, celebrating the longest night of the year, the coming of light over darkness. We welcome you, bringing loved ones together to share food, wine, poetry and good wishes.

## SPECIALTY ENTREES COOKED ON OUR OPEN FLAME GRILL

A LA CARTE AVAILABLE FOR KABOBS & RICE FOR A BETTER SHARING EXPERIENCE

**SALMON KABOB | 30**  
*saffron marinated skin on filet, fava beans & dill rice*

**FISH & RICE | 27**  
*saute wild trout, fava beans & dill rice, roasted pepper stew*

**VEGGIE STEW | 17**  
*tomato broth, chickpea, potatoes, cauliflower, carrots, zucchini, squash*

**VEGGIE KABOB | 18**  
*our garden's seasonal vegetables on open flame, saffron basmati rice*

**FALAFEL PLATE | 16**  
*hummus, tabbouli salad, pickled beets, tahini, saffron basmati rice*

**KOOBIDEH KABOB | 19**  
*ground chuck, hanger, brisket & ground beef, saffron basmati rice*

**BEEF SHISH KABOB | 32**  
*tenderloin, seasonal vegetables, saffron basmati rice*

**SOLTANI KABOB | 33**  
*beef koobideh kabob, beef barg kabob, saffron basmati rice*

**CHENJEH | 29**  
*marinated beef sirloin, saffron basmati rice*

**BARG KABOB | 30**  
*gently pounded beef tenderloin, saffron basmati rice*

**CHICKEN KOOBIDEH | 16**  
*ground chicken in a citrus marinade, harissa, saffron basmati rice*

**CHICKEN SHISH KABOB | 27**  
*chicken breast in a citrus marinade, mkt vegetables, saffron basmati rice*

**CHICKEN KABOB | 22**  
*saffron roasted chicken breast, saffron basmati rice*

**CHICKEN BARG | 25**  
*marinated pounded chicken breast, saffron basmati rice*

**TANDOORI CORNISH-HEN | 26**  
*tandoori marinated, white basmati rice*

**LAMB SHANK | 28**  
*braised for 8 hours, chickpeas, potatoes, saffron tomato broth, fava beans & dill rice*

**LAMB KABOB | 32**  
*lamb sirloin, mint, yogurt marinade lentil & raisin rice*

**LAMB KOOBIDEH | 21**  
*minced lamb sirloin, saffron basmati rice*

**LAMB CHOPS | mkt**  
*3 marinated, Latholemono, oregano, garlic, thyme, lentil & raisin rice*

## FROM THE GARDEN

**"OUR" TABBOULI SALAD | 11**  
*quinoa, tomato, cucumber, mint, red onion, parsley, lemon vinaigrette*

**BEET SALAD | 15**  
*pickled beets & onions, walnuts, greens, goat milk feta cheese, pomegranate vinaigrette*

**MEDITERRANEAN SALAD | 13**  
*red onion, tomato, cucumber, olives, greens, feta cheese, red wine vinaigrette*

**SHIRAZI SALAD | 9**  
*chopped tomato, red onion, cucumber, parsley, lemon vinaigrette*

**SAUTEED VEGGIES | 7**  
*medley of the season's best*

**S** HARISSA | assortment of peppers, parsley, tomato | 3  
**A** HARISSA AIOLI | harissa peppers, labneh | 3  
**U** TZATZIKI | yogurt, dill, cucumber | 3  
**C** GARLIC TOUM | garlic, lemon | 3  
**E** ZHOUG | red & green peppers, parsley, garlic | 4  
**S** TAHINI | tahini, garlic, yogurt | 4

**PICKLES TORSHI | PICKLED VEGETABLES 6**  
**SEER TORSHI | BARREL AGED PICKLED GARLIC 5**

## RICE & POTATO

ZA 'TAAR FRIES | fresh cut potatoes | 5

RICE	REG	LARGE TAHDIG RICE
<b>SAFFRON BASMATI RICE</b>	4	6
<b>ADAS POLO   LENTIL &amp; RAISIN RICE</b>	6	9
<b>BAGHALI POLO   FAVA BEAN &amp; DILL RICE</b>	6	9
<b>ZERESHK POLO   BARBERRY RICE</b>	7	N/A
<b>LUBIA POLO   GREEN BEAN RICE includes meat</b>	7	10

**CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS, MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS**

**20% SERVICE CHARGE MAY BE ADDED TO PARTIES OF 6 OR MORE**