

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
- BEET BORANI** | 10
yogurt, beets, creme fraiche
- 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

SPREAD TASTING | 20 | choose 3 spreads
*no add ons included

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
- SAFFRON SHRIMP** | 16
caramelized peppers and onions
- FALAFEL** | 12
chopped tomato, cucumber, red onion, cumin, mint, tahini, naan
- ROASTED HALOUMI CHEESE** | 14
pickled mushrooms, truffle oil
- CHICKEN WINGS** | 12
grilled chicken wings, harissa aioli
- ZEYTOUN PARVARDEH** | 6
marinated Castelvetrano olives, pomegranate, walnut
- OCTOPUS** | 20
roasted Valencia octopus, parsnip puree, parsnip flakes

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** | 14
pickled onion & cucumber, tomato, greens, tahini, hummus
- BEEF KOOBIDEH WRAP*** | 16
pickled onion & cucumber, tomato, greens, harissa aioli



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** | mkt
fish of the day, fava beans & dill Tahdig, mild green zhoug
- 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** | 17
hummus, couscous salad, 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
- 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
- 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

- COUSCOUS SALAD** | 11
couscous, tomato, cucumber, red onion, sweet & sour 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
SAFFRON BASMATI RICE	4	6
ADAS POLO LENTIL & RAISIN RICE	6	10
BAGHALI POLO FAVA BEAN & DILL RICE	6	10
ZERESHK POLO BARBERRY RICE	7	N/A

* 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