

BEVERAGE MENU

RED WINE

LOUIS JADOT BEAUJOLAIS, GAMAY, FRANCE	11 42
STOLLER PINOT NOIR, OREGON	14 54
DEVIL'S CORNER PINOT NOIR, AUSTRALIA	15 58
ENEMIGO MIO GARNACHA JUMILLA, SPAIN	17 66
TEAL LAKE SHIRAZ, AUSTRALIA	11 42
RENATO RATTI NEBBIOLO, ITALY	15 58
VALPOLICELLA RIPASSO, ITALY	19 74
CHATEAU BELLEVU BLEND BORDEAUX, FRANCE	12 46
MASSAYA LE COMBIER, LEBANON	14 54
AMETHYSTOS ROGUE, GREECE	20 78
THE STAG CABERNET, PASO ROBLES	13 50
RECANATI CABERNET, ISRAEL	14 54
FREI BROTHERS CABERNET, SONOMA COUNTY	17 66
OBSIDIAN CABERNET, LAKE COUNTY	20 78
ALTOS MALBEC, ARGENTINA	10 38
YLLERA VENDIMIA TEMPERANILLO, SPAIN	16 62
KAVAKLIDERE YAKUT, TURKEY	13 50
FAZELI YALDA 2019 TEMECULA, CA	25 110
BARONE RICASOLI CHIANTI, ITALY	11 42
JOHN DUVAL SHIRAZ, AUSTRALIA	75
MONTESSU AGRICOLA PUNICA, ITALY	80
PIATELLI GRAND RESERVE MALBEC, ARGENTINA	80
DRIOPI RESERVE, GREECE	81
YLLERA 25TH ANNIVERSARY TEMPRANILLO, SPAIN	110
TSELEPOS AVLOTOPI, GREECE	115
DROOD	120
TSELEPOS KOKINOMILOS, GREECE	125
BATASIOLO BAROLO, ITALY	120
DARIOUSH CARAVAN, NAPA VALLEY	144
FAZELI SHIRAZ 2018 TEMECULA, CA	155
FAZELI BABA JOON 2019 TEMECULA, CA	155
FAZELI FERDOWSI TEMECULA, CA	220
FAZELI KHAYAAM 2018 TEMECULA, CA	225
CHATEAU MUSAR RED, LEBANON	160
MASSAYA GOLD RESERVE, LEBANON	165
RODA 1 RESERVA TEMPERANILLO, SPAIN	168
QUILT RESERVE CABERNET, NAPA VALLEY	225



YALDA CLASSICS

THE LONGEST NIGHT 14

VODKA, POMEGRANATE SYRUP, LEMON,
ORANGE BITTERS, CHARRED SAGE

MIDNIGHT STAR 14

PIGGYBACK RYE, FORO AMARO,
PROHIBITION BITTERS, STAR ANISE

MAJNOON 16

TEQUILA, ANCHO REYES VERDE, LIME,
JALEPENO SYRUP

MITRA'S HABIBI 16

CONNIPTION GIN, SAFFRON BITTERS, LEMON,
SUMAC SYRUP, HONEY *CONTAINS DAIRY

HAFEZ'S LAST WORD 14

TRES ERRES PISCO, AMARO, LIME, PASSION FRUIT,
ORGEAT, RED WINE FLOAT *CONTAINS TREE NUT

TIPSY SABZI 17

DESOLAS MEZCAL BASIL, LIME, MINT,
CUCUMBER

JIGAR TALA 18

TITO'S VODKA, LEMON, TURMERIC/CARDAMOM
SYRUP, SAFFRON LIQUER, PINEAPPLE AMARO

AFTER DINNER

KINDZMARauli SEMI SWEET, GEORGIA 12 | 46

CROFT TAWNY PORT, PORTUGAL 10

ESPRESSO MARTINI 18

TITO'S VODKA, SIMPLE SYRUP, ESPRESSO
LIQUER, HOT ESPRESSO

YALDA'S ESPRESSO MARTINI 20

PAPA'S PILAR RUM, DEMERARA SYRUP,
ESPRESSO LIQUER, HOT ESPRESSO

SPARKLING

PIPER ROSE BRUT, SONOMA CALIFORNIA	14 54
LOS MONTEROS, CAVA BRUT, SPAIN	9 34
VILLA SANDI PROSECCO, ITALY	11 42
TSELEPOS AMALIA BRUT, GREECE	75
NICOLAS FEUILLATTE CHAMPAGNE BRUT	80
CHAMPAGNE LANSON BRUT ROSE	145

WHITE WINE

MOHUA SAUVIGNON BLANC, NEW ZEALAND	11 42
KURTATSCH SAUVIGNON BLANC, ITALY	16 62
BODEGA GARZON, ALBARINO, URUGUAY	11 42
TORRESELLA, VENEZIA PINOT GRIGIO, ITALY	11 42
LA MONTEBELLO MOSCATO, ITALY	11 42
CHEHALAM PINOT GRIS, OREGON	11 42
NIVARIUS RIOJA TEMPERAILLO, SPAIN	14 54
KAVAKLIDERE CANKAYA, TURKEY	12 46
GERARD BETRAND ORANGE GOLD, FRANCE	17 66
BUKETO, GREECE	12 46
PAUL BUISSE TOURAINE, FRANCE	11 42
BONTERRA CHARDONNAY, CALIFORNIA	10 38
BRAVIUM CHARDONNAY, CALIFORNIA	14 54
BODYGUARD CHARDONNAY, CALIFORNIA	17 66
VOLLMER PFALZ RIESLING, GERMANY	11 42
CLARENDELLE BORDEAUX ROSE, FRANCE	12 46
CASA ROJO HARU ROSE, SPAIN	19 74
BIBLIA CHORA ARETI, GREECE	70
AMETHYSTOS BLANC, GREECE	75
OLIVER LEFLAIVE BOURGOGNE CHARDONNAY, FRANCE	110
DARIOUSH CHARDONAY, NAPA VALLEY	138

BEER

420 6	ALMAZZA 6
SCOFFLAW 6	MYTHOS 6
TERRAPIN 6	PERONI 6
TROPICALIA 6	STELLA 6

BACK HOME BREWERY
SUMAC GOSE 9

NON SPIRIT

SHARBAT-E KHEYAR

cucumber juice, muddled mint,
lime, seltzer, simple syrup

SHARBAT-E ANAR

muddled orange, pomegranate, ginger
beer, seltzer and lemon



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.

SPREADS

SERVED WITH NAAN
*ADD VEGGIES \$4

SPREAD TASTING | 21 | choose 3 spreads
*no add ons included

KASHK BADEMJOON | 13

fried eggplant, cream of whey, mint, crispy onion and garlic

MAST KHEYAR | 11

yogurt, persian cucumber, mint, raisin

MIRZA GHASEMI | 12

smoked eggplant, tomato, garlic

BABA GHANOUSH | 12

grilled eggplant, roasted garlic, tahini, yogurt, lemon, evoo

MAST MOUSIR | 10

yogurt, dried shallots

HUMMUS | 11

ground chickpea, garlic, tahini, evoo

\$6 lamb shawarma meat | \$5 pickled mushrooms

ZA'ATAR LABNEH | 12

strained yogurt, za'atar, olive oil

\$6 lamb shawarma meat | \$5 pickled mushrooms

MAZZE (H)

LAMB LOGHMEH * | 13

lamb koobideh, pickled red onion, pickles, tomato, harissa aioli, zhoug, naan

CHICKEN BITES * | 12

chicken koobideh, pickled red onion, pickles, tomato, harissa aioli, zhoug, naan

SHRIMP SAGANAKI | 16

roasted pepper stew, cherry tomato, feta

FALAFEL | 12

chopped tomato, cucumber, red onion, cumin, mint, tahini, naan

ROASTED HALOUMI CHEESE | 15

pickled mushroom, white truffle oil

CHICKEN WINGS | 14

grilled chicken wings, harissa aioli

ZEYTOUN PARVARDEH | 6

marinated castelvetro olives, pomegranate, walnut, garlic

BEEF KIBBEH * |

minced chuck, walnut, bulgur, tzatziki

SPECIALITY ENTRÉES

COOKED ON OUR
OPEN FLAME GRILL

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

SALMON KABOB * | 32

saffron marinated skin on filet, fava beans & dill rice

CHILEAN SEABASS | 46

saffron marinated, fava bean & dill rice

FISH & RICE | 27

pan-roasted wild trout, fava bean & dill rice, roasted pepper stew

VEGGIE STEW | 17

tomato broth, chickpea, potato, cauliflower, carrot, zucchini, squash

VEGGIE KABOB | 18

our garden's seasonal vegetables on open flame, saffron basmati rice

FALAFEL PLATE | 17

hummus, tabbouli salad, pickled beets, tahini, saffron basmati rice

KOOBIDEH KABOB * | 20

ground chuck, hanger, brisket & ground beef, saffron basmati rice

BEEF SHISH KABOB * | 34

tenderloin, seasonal vegetables, saffron basmati rice

SOLTANI KABOB * | 35

beef koobideh kabob, beef barg kabob, saffron basmati rice

CHENJEH * | 29

marinated beef sirloin, saffron basmati rice

BARG KABOB * | 31

gently pounded beef tenderloin, saffron basmati rice

CHICKEN KOOBIDEH * | 17

ground chicken in a citrus marinade, harissa, saffron basmati rice

CHICKEN SHISH KABOB * | 28

chicken breast in a citrus marinade, mkt vegetables, saffron basmati rice

CHICKEN KABOB * | 24

saffron roasted chicken breast, saffron basmati rice

CHICKEN BARG * | 26

marinated pounded chicken breast, saffron basmati rice

TANDOORI CORNISH-HEN | 26

tandoori marinated, saffron basmati rice

LAMB SHANK | 29

braised for 8 hours, chickpea, potato, saffron tomato broth, fava beans & dill rice

LAMB KABOB | 33

lamb sirloin, mint, yogurt marinade, lentil & raisin rice

LAMB NECK | 34

spiced and braised lamb, cauliflower purée, toasted za'atar naan, lamb jus

LAMB KOOBIDEH * | 21

minced lamb sirloin, saffron basmati rice

LAMB CHOPS * | mkt

3 marinated, latholemono, oregano, garlic, thyme, lentil & raisin rice

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,

FROM THE GARDEN

"OUR" TABBOULI SALAD | 11

quinoa, tomato, cucumber, mint, red onion, parsley, lemon vinaigrette

BEET SALAD | 15

pickled beets & onion, walnut, greens, goat milk feta cheese, pomegranate vinaigrette

MEDITERRANEAN SALAD | 14

red onion, tomato, cucumber, olives, greens, feta cheese, red wine vinaigrette

SHIRAZI SALAD | 9

chopped tomato, red onion, cucumber, parsley, lemon vinaigrette

FATTOUSH SALAD | 13

cherry tomato, cucumber, red onion, radish, toasted naan, romaine, sumac-buttermilk dressing.

SAUTÉED VEGGIE | 8

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 | 4
C GARLIC TOUM | garlic, lemon | 4
E ZHOUG | red & green peppers, parsley, garlic | 4
S TAHINI | tahini, garlic, yogurt | 4

RICE & POTATO

ADD GRILLED ONIONS 3

ZA 'ATAR FRIES | fresh cut potatoes 5

RICE

SAFFRON BASMATI RICE

ADAS POLO | LENTIL & RAISIN RICE

BAGHALI POLO | FAVA BEAN & DILL RICE

ZERESHK POLO | BARBERRY RICE

LUBIA POLO | GREEN BEAN RICE includes meat

SHIRIN POLO | ORANGE ZEST, BARBERRY,
PISTACHIO, ALMOND

ALBALOO POLO | SOUR CHERRY

REG | LARGE TAHDIG RICE

4 6

6 10

6 10

7 N/A

7 19

9 N/A

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