

# Starters

## Shirazi Salad

freshly diced cucumbers, tomatoes, onions, mint and Persian citrus dressing  
1749 Sauvignon Blanc

## Hummus

Pureed chickpeas, Sesame tahini, garlic, olive oil and lemon juice  
1749 Sauvignon Blanc

## Borani Spinach

smooth blend of sautéed spinach, onion, yogurt and garlic  
Sasyr Sangiovese /Syrah

## Mirza Ghasemi

rich, smokey blend of Roasted eggplant, tomato and garlic  
Sartori Pinot Noir

## Mast Khiyar

mixture of freshly diced cucumbers, yogurt, raisins, walnuts  
Valminor Albarino

## Mast Mousir

yogurt, Persian shallot, salt and white pepper

## Kashk Bademjan

sautéed eggplant and onion topped with Persian cream of whey, crispy fried onion fresh herbs and mint  
Silver Palm Chardonnay

- Single Starter 4.5

- Large Single Starter 8

- DUO - any two Starters 9

- TRIO - any three Starters 13

- CHAHR - any four Starters 16

(excludes House Salad)

Complimentary bread with each Starter ordered.  
Additional basket 2

SOUP

Add one of our delicious house made Soups to any Salad, Wrap or Entrée.

Cup 4 Bowl 7



Ask your server about our specialty Hummus flavors

Side of sliced Cucumber and/or Tomato 2

# Wraps

**Hummus Wrap** house made hummus containing pureed chickpeas, sesame tahini, garlic, olive oil and lemon juice, wrapped in a freshly baked flat bread with a mixture of mint, diced tomatoes, onions, cucumbers and Persian citrus dressing 9

**Salmon Wrap \*** fresh filet of salmon, marinated in a traditional Persian marinade of onion and saffron, and wrapped in a freshly baked flat bread with a mixture of diced tomatoes, lettuce, pickles, mayo and Persian citrus dressing 14

**Chenjeh Wrap \*** marinated cuts of tenderloin, charbroiled and wrapped in a freshly baked flat bread with a mixture of diced tomatoes, onions, pickles, cilantro, mayo, and Persian citrus dressing 10

**Koobideh Wrap \*** a juicy strip of seasoned ground chuck, charbroiled and wrapped in a freshly baked flat bread with a mixture of diced tomatoes, onions, pickles, cilantro, mayo and Persian citrus dressing 9

**Chicken Wrap** juicy cuts of marinated boneless chicken breast, charbroiled and wrapped in a freshly baked flat bread with a mixture of diced tomatoes, onions, pickles, cilantro, mayo and Persian citrus dressing 10

**Portobello Wrap** portobello mushroom, charbroiled and wrapped in a freshly baked flat bread with a mixture of mint, diced tomatoes, onions, cucumbers, feta cheese and Persian citrus dressing 10

# Entrees

## Beef \*

### Soltani Barg

a combination of one Koobideh kabob and one Barg kabob 15

### Barg Kabob

tenderloin, marinated in a traditional Persian marinade of onion and saffron, and precisely charbroiled 13  
Bodega Norton Malbec

### Koobideh Kabob

ground chuck, seasoned and charbroiled 9  
Bodega Norton Malbec

### Torsh Kabob

cuts of tenderloin, marinated in a zesty sweet and sour Pomegranate sauce mixed with walnuts, charbroiled 13  
Silver Palm Cabernet

## Seafood and Poultry \*

### Roasted Salmon

fresh filet of salmon, marinated in a traditional Persian marinade of onion and saffron, served with a grilled tomato and basmati rice mixed with dill and lima beans 14  
Sartori Pinot Noir

### Chicken Kabob

boneless cuts of chicken breast, marinated in a lemon saffron sauce, Charbroiled and served with a grilled tomato and basmati cranberry rice 10  
Castillo Monseran Garnacha

## Stews

### Bademjan

your choice of Chicken or Beef, pan fried eggplant, slow cooked in a tomato based stew, served with basmati rice 11  
Perrin Reserve Cotes du Rhone

### Fesenjan

your choice of Chicken or Beef in a savory stew of finely ground walnuts and pomegranate, served with basmati rice 11  
Sartori Pinot Noir

# VIP Curbside Service

Call ahead to place your order. Park in our designated space across the street. Call when you arrive and we will deliver your order to your car.



## Lunch Catering Menu

### Wrap Platters

70

- Serves 8
- House salad
- An assortment of Chenjeh, Koobideh, Chicken and Hummus wrap

### Kabob Platters

80

- Serves 8
- Choice of rice
- Chicken, Torsh, Koobideh and Veggie Kabobs
- extra rice - 10

### Starter Assortment

30

- Assortment of Kashk Bademjan, Hummus, Borani Spinach, Mirza Ghasemi
- Includes freshly baked flat bread

### Box Lunches

Menu price

Choose from any Salad, Wrap or Entrée on the menu

864-241-3012

[www.pomegranateonmain.com](http://www.pomegranateonmain.com)

## Vegetarian

### Veggie Kabob

a medley of eggplant, tomato, portobello mushroom, zucchini, pineapple, bell pepper and onion, seasoned and charbroiled, served with basmati rice 10  
Silver Palm Chardonnay

### Vegetarian Fesenjan

a savory stew with sauteed portobello mushrooms slow cooked in a finely ground walnut and pomegranate sauce, served with basmati rice 10  
Sartori Pinot Noir

### Vegetarian Bademjan

pan fried eggplant slow cooked in a tomato based stew, served with basmati rice 10  
Perrin Reserve Cotes du Rhone

# Salads

## Traditional

a bed of fresh seasonal greens with tomato, cucumber, red onion and served with our Persian Citrus dressing **7**

## Signature

seasonal greens and romaine lettuce, a blend of freshly diced cucumbers, tomatoes, onions and mint, shredded cabbage and carrots, basmati rice, lentils, raisins and served with our Cumin Lime dressing **8**

## Mediterranean

Romaine lettuce, tomato, cucumber, green pepper, red onion, Kalamata olives and feta served with our Lemon Mint Vinaigrette dressing **8**

## Spinach

Spinach, romaine, tomatoes, red onion, walnuts, feta and granny smith apples served with our Pomegranate Vinaigrette **9**

## Avocado

Romaine lettuce, avocado, tomato, potato, and garbanzo beans served with our Rice Vinegar & Olive Oil dressing **9**

### Add your favorite Kabob to any of the Salads:

Grilled Chicken Kabob **3**

Roasted Salmon \* **6**

Koobideh Kabob \* **2**

Torsh Kabob \* **6**

Barg Kabob \* **6**

One Barg and one Koobideh \* **8**

**Persian Citrus dressing:** fresh squeezed orange, lemon and lime juices, honey, olive oil, salt and pepper.

**Cumin Lime dressing:** fresh squeezed lime juice, olive oil, honey, toasted cumin seeds, rice vinegar, cilantro, salt and white pepper.

**Rice Vinegar & Olive Oil:** rice vinegar, olive oil, cilantro, garlic, salt and pepper.

**Lemon Mint Vinaigrette:** fresh squeezed lemon juice, olive oil, fresh mint, honey, salt and pepper.

**Pomegranate Vinaigrette:** pomegranate juice, olive oil, salt, pepper, minced onion, pomegranate molasses and rice vinegar.

*All dressings are house made.*

## Beverages

Coca Cola Products  
Perrier  
Sweet and Unsweet Tea  
Hot Persian Tea

## Dessert

Your server will share the daily dessert options with you.

## Wine, by the glass:

Valminor  
La Columbe  
Bodega Norton  
Silver Palm

Albarino  
Rose`  
Malbec  
Cabernet Sauvignon

Spain 8.5  
France 7.5  
Argentina 8  
California 8.5



Pomegranates are a fruit from a shrub or small tree. They are native to the middle eastern area formerly referred to as Persia. They have been cultivated all of the Mediterranean region since ancient times. Pomegranate trees thrive

In hot, dry areas. The Persian name for pomegranate is *Annar*.

They were introduced into Latin America and California by Spanish settlers in the late 1700's, and are now cultivated in the drier areas of California and Arizona, and are widely found across the US today.

We hope you enjoy the flavor that Pomegranates bring to some of our dishes.

*\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.*

*- 18% gratuity will automatically be added for parties of 6 or more  
Split Plate \$5*

**All Entrées are Gluten Free .**  
*If you have other allergy related needs, please ask your server for assistance.*