

Starters

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

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

Complimentary bread with each Starter ordered. Additional basket 2

Hummus
pureed chickpeas, sesame tahini, garlic, olive oil and lemon juice
1749 Sauvignon Blanc

Ask your server about our specialty Hummus flavors.

Side of sliced Cucumber and/or Tomato 2

Mirza Ghasemi
rich, smokey blend of roasted eggplant, tomato and garlic
Sartori Pinot Noir

House Salad
Fresh mixture of seasonal greens, tomato, red onion and cucumber served with Persian Citrus Dressing; as a meal 7, or add to any meal 4 Any entrée may be served as a salad (in place of rice) for the entrée price
Frisk Riesling

Mast Khiyar
mixture of freshly diced cucumbers, yogurt, raisins, walnuts and fresh herbs
1749 Sauvignon Blanc

Kashk Bademjan
sautéed eggplant and onion, topped with Persian cream of whey, crispy fried onion and mint
Anne Amie Pinot Gris

Mast Mousir
yogurt, Persian shallot, salt and white pepper

Single Starter 4.5 Large Starter 8
DUO - any two Starters 9
TRIO - any three Starters 13
CHAHR - any four Starters 16

Sides

Shrimp *
add three marinated jumbo shrimp to any entrée
9

Grilled Wings *
chicken wings marinated in a zesty lemon saffron sauce and charbroiled on skewers
8
Castillo Monseran Garnacha

Side of Veggies
a medley of grilled veggies as found in the Veggie Kabob
8



You haven't lived until you've tried our famous Pomegranate Martini!

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.



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

VIP Curbside Service

Entrees

Beef entrees are served with Basmati rice and a grilled tomato.

Beef *

Tenderloin Torsh Kabob
cuts of tenderloin, immersed in a zesty sweet and sour Pomegranate and walnut marinade, charbroiled 23
Silver Palm Cabernet

Barg Kabob (Tenderloin)
tenderloin, marinated in a traditional Persian marinade of onion and saffron, and precisely charbroiled 22
Bodega Norton Malbec

Shish Kabob
marinated cuts of tenderloin, eggplant, Portobello mushroom, bell pepper, pineapple, zucchini, onion and tomato 26
Jim Barry Shiraz

Koobideh Kabob
ground chuck, seasoned and charbroiled 16
Bodega Norton Malbec

Soltani Combinations *

(No substitutions please)

Lamb and Koobideh
a combination of one Koobideh kabob and one Lamb kabob 30

Barg and Koobideh
a combination of one Koobideh kabob and one Barg kabob 26

Tenderloin Torsh and Koobideh
a combination of one Koobideh kabob and one Torsh kabob 27

Shrimp and Koobideh
a combination of one Koobideh kabob and one Shrimp kabob 28

Barg & Saffron Chicken
a combination of one Barg Kabob and one Chicken kabob 28

Shrimp & Saffron Chicken
a combination of one Shrimp Kabob and one Chicken kabob 30

All dishes have been listed with the rice that is traditionally served with the entrée. You are welcome to substitute any of the following rice options at no charge – plain Basmati rice, Basmati rice with cranberries, Basmati rice with lentils and raisins or Basmati rice with dill and lima beans.

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 26
Domaine du Vieux Lazaret Ventoux

Shrimp Kabob
marinated jumbo shrimp, charbroiled to perfection and served with a grilled tomato and basmati rice mixed with dill and lima beans 25
La Colombe Rose`

Chicken Torsh Kabob
cuts of chicken breast, immersed in a zesty sweet and sour Pomegranate and walnut marinade, charbroiled and served with a grilled tomato and basmati cranberry rice 19
Evolution Red Meritage

Saffron Chicken Kabob
boneless cuts of chicken breast in a lemon saffron marinade, charbroiled and served with a grilled tomato and basmati cranberry rice 18
Domaine du Vieux Lazaret Ventoux

Lamb *

Rack of Lamb
immersed in a rosemary marinade, charbroiled and served with a grilled tomato and basmati rice mixed with lentils and golden raisins 30
Jim Barry Shiraz

Lamb Kabob
boneless cuts of lamb, immersed in a mint and yogurt marinade, charbroiled and served with a grilled tomato and basmati rice mixed with lentils and golden raisins 26
Steele Cabernet Franc

Lamb Shank
slow cooked lamb shank, seasoned to perfection and served with a side of basmati rice mixed with dill and lima beans 22
Perrin Reserve Cotes du Rhone

Stews

Eggplant Stew (Bademjan)
your choice of Chicken or Beef, pan fried eggplant, slow cooked in a tomato based stew, served with basmati rice 18
Perrin Reserve Cotes du Rhone

Pomegranate and Walnut Stew (Fesenjan)
your choice of Chicken or Beef in a savory stew of finely ground walnuts and pomegranate, served with basmati rice 18
Sartori Pinot Noir

Vegetarian

Veggie Kabob
a medley of eggplant, tomato, Portobello mushroom, zucchini, pineapple, bell pepper and onion, seasoned and charbroiled, served with basmati rice 17
Domaine du Vieux Lazaret Ventoux

Vegetarian Bademjan Stew
pan fried eggplant, slow cooked in a tomato based stew, served with basmati rice 16
Perrin Reserve Cotes du Rhone

Vegetarian Fesenjan Stew
a savory stew with sautéed Portobello mushrooms slow cooked in finely ground walnuts and pomegranate, served with basmati rice 16
Sartori Pinot Noir

Please note; all Starters are Vegetarian as well.

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

Try our **Tour of Persia**
Three Course for 4 or more - 26 per person
Four Course for 4 or more - 30 per person

- One Trio - Starters
- Barg, Chicken, Rack of Lamb, Koobideh and Veggie kabobs
- Traditional Persian Rice – choice of 2
- Persian Hot Tea
- Dessert of your choice – Fourth Course

No Substitutions please.

Tour for Two
32 per person

- One Duo - Starters
- Chicken Torsh, Shrimp and Lamb Kabobs
- Traditional Persian Rice – choice of 2
- Persian Hot Tea