

N

Persian Dips & Spreads

Kashk-e Bademjan

Silky roasted eggplant dip topped with tangy kashk (fermented whey), caramelized onions, and mint. Rich, savory, and utterly addictive with warm bread.

Mirza Ghasemi

Smoky charred eggplant mixed with tomatoes, garlic, and eggs. A Northern Iranian classic with bold, comforting flavors.

Borani Bademjon

Roasted eggplant folded into cool yogurt with aromatic spices. Velvety, refreshing, and perfectly balanced.

Borani Labo

Roasted beets swirled into creamy yogurt with spices. Earthy, tangy, and beautifully vibrant.

Mast Mosir

Greek yogurt mixed with Persian shallots and spices for a unique, garlicky tang. A traditional favorite served with bread or rice.

Kaske Kado Tanbal

Hearty pumpkin and lentil dip topped with kashk. Earthy, satisfying, and full of depth.

Borani Karafs

Creamy yogurt mixed with sautéed celery, garlic, and walnuts. Aromatic, herby, and delightfully different from other boranis.

A

S

R

I

N

S

Finger Foods & Appetizers

Dolmeh Barg Mo

Grape leaves stuffed with fragrant jasmine rice, yellow split peas, barberries, and fresh herbs. Delicate, tangy, and bursting with flavor.

Kotlet with Iranian Barbari Bread

Crispy Persian meat patties made with ground meat, chickpeas, and spices, served on warm barbari bread. Satisfying and full of texture.

Kuku Sabzi

Persian herb frittata packed with fresh parsley, cilantro, dill, garlic, and barberries. Light, herby, and served warm or at room temperature.

Spring Rolls

Crispy rice paper rolls filled with fresh vegetables and aromatic herbs. Light, crunchy, and refreshing.

Shami Kabab

Pan-fried patties of ground meat, chickpeas, onions, and spices. Golden, savory, and incredibly flavorful.

Nan Panir Sabzi

Fresh herb platter served with feta cheese, walnuts, and warm lavash bread. A classic Persian starter that's light, refreshing, and aromatic.

Sambouse

Crispy golden pastries filled with spiced ground meat, onions, and herbs. Flaky, savory, and irresistibly crunchy. Perfect for snacking.

Specialty Dishes

Chelo Kabab Koobideh

Juicy ground lamb and beef kabab seasoned with spices and saffron, chargrilled to perfection. Served over fluffy basmati rice with grilled tomato.

Saffron Joojeh Kabab

Tender chicken breast marinated in saffron, lemon juice, and aromatic spices, then chargrilled until golden. Served with saffron basmati rice.

Joojeh Kabab Tursh

Northern-style chicken kabab marinated in tangy walnut, green plum paste, pomegranate, and fresh herbs. Bold, sour, and unforgettable.

Chelo Khoresh-e Ghormeh Sabzi

The most beloved Persian stew. Slow-cooked beef with kidney beans, fresh herbs, fenugreek, and tangy sun-dried limes. Rich, aromatic, and deeply satisfying. Served with basmati rice.

Chelo Khoresh-e Fesenjoon

Tender chicken simmered in a luxurious sauce of ground walnuts and pomegranate molasses. Sweet, tangy, and complex. Served with basmati rice.

Gheymeh Nesar

A royal lamb stew with sour orange peel, barberries, saffron, pistachios, and almonds. Elegant, fragrant, and beautifully garnished. Served with basmati rice.

Khoresh Gheymeh

Tender beef and yellow split peas simmered with tomato, tangy dried limes, and warm spices. Topped with crispy golden French fries. Served with basmati rice.

N

Persian Rice Dishes

Zereshk Polo

Fragrant saffron basmati rice topped with jewel-like barberries, butter, and pistachios. Sweet, tangy, and beautifully golden. Often served with chicken.

Albalo Polo

Saffron basmati rice studded with tart sour cherries and aromatic spices. Sweet, tangy, and elegant. A classic pairing with chicken or lamb. *\$3/pp

Sabzi Polo

Aromatic basmati rice mixed with fresh herbs - parsley, cilantro, dill, chives, and garlic. Bright, fragrant, and traditionally served with fish for Persian New Year.

Baghali Polo

Fluffy basmati rice layered with tender fava beans, fresh dill, and saffron. Delicate, herby, and perfect with lamb shank or chicken.

Adas Polo

Saffron rice with caramelized onions, green lentils, raisins, and dates. Sweet, savory, and deeply satisfying.

Lubia Polo

Basmati rice mixed with green beans, tender beef, tomato sauce, and warm spices. Comforting, hearty, and full of flavor. *\$3/pp

Shirin Polo

Festive sweet rice with candied orange peel, almonds, pistachios, and saffron. Aromatic, colorful, and celebratory. Often served at weddings. *5/pp

A

S

R

I

N

S

Sides & Salads

Salad Shirazi

Fresh cucumber, tomato, and red onion tossed with herbs, verjus or lime, and dried mint. Crisp, tangy, and refreshing.

Salad Fasl

Mixed seasonal vegetables with pomegranate seeds, walnuts, herbs, and tender chicken. Colorful, crunchy, and lightly dressed.

Salad Olivieh

Persian potato salad with eggs, pickles, peas, chicken, and creamy mayonnaise. Rich, comforting, and served cold.

Mast-o Khair

Cool yogurt blended with fresh cucumber, herbs, raisins, and sunflower seeds. Refreshing and perfectly balanced.

Sabzi Khordan

Fresh herb platter with radishes, scallions, feta cheese, and walnuts. A classic Persian table staple.

Torshi Makhloot

Traditional mixed Persian pickled vegetables - tangy, crunchy, and full of flavor

Torshi Liteh

Finely chopped eggplant and herb pickle. Bold, tangy, and uniquely Persian.

Desserts

Shole Zard

Traditional saffron rice pudding sweetened with sugar and perfumed with rosewater. Silky, golden, and delicately spiced. Topped with cinnamon and slivered almonds.

Baghava (Yazd)

Flaky Yazdi pastry made with flour, eggs, yogurt, and oil, filled with spiced nuts and drizzled with rosewater syrup. Sweet, crispy, and aromatic.

Kolompeh

Tender date-filled cookies from Kerman, made with flour, butter, dates, and ground cardamom. Soft, naturally sweet, and perfectly spiced.

Ghotab (Yazd)

Delicate crescent-shaped pastries filled with ground pistachios, cardamom, and powdered sugar. Crispy, nutty, and melt-in-your-mouth delicious.

Shir Berenj

Creamy Persian rice pudding simmered with milk, sugar, rosewater, and cardamom until thick and luscious. Comforting and aromatic.

Halva

Rich, crumbly Persian sweet made with flour, butter, sugar, and rosewater. Dense, fragrant, and traditionally served at gatherings.

Roulette

Light sponge cake rolled with sweetened whipped cream and often topped with chocolate or coconut. Soft, airy, and beloved at Persian celebrations and gatherings. *\$3/pp