
LUNCH MENU

served until 3pm on weekdays

starters

Roasted Red Pepper Hummus (V)

A mixture of puréed chickpeas, tahini, and roasted red peppers drizzled with olive oil 4

Baba Ghanoush (V)

A cold appetizer with a beautiful mixture of smoked eggplant, sautéed garlic, tahini and drizzled 5

Borani Maast (V)

Yogurt mixed with herb and seasoning with choice of cucumbers, shallots, or spinach 5

Khashk-e-Bademjan (V)

Beautifully seasoned sautéed eggplant with Persian garnishes of fried onion and fried mint 5

Mirza Ghasemi (V)

Our traditional signature appetizer consisting of a blend of smoked eggplants, smoked tomatoes, sautéed garlic and seasoned eggs 5

Eggplant Delight (V)

Our chef's special recipe of fried pieces of eggplant cooked with a seasoned tomato sauce, garlic and chickpeas (spicy) 5

Dolmeh (V)

Stuffed grape leaves with rice and mild herbs 5

Kookoo Sabzi (V)

Persian herbed Frittatas with barberry & walnuts 6

Fiery Roasted Potatoes

Spicy onion and potato skillet 6

Salad Shirazi

Cucumbers, tomatoes, red onions in a homemade lemon vinaigrette dressing 4

wraps

All wraps are accompanied by our house salad

Koobideh wrap

Tender minced Koobideh with salad mix, tomato, pickles and our famous Noosh sauce 10

Chicken Kabob wrap

Juicy pieces of Chicken Kabob with salad mix, tomato, pickles and our famous Noosh sauce 10

Spicy Noosh Chicken wrap

Spicy Chicken Kabob on a bed of melted cheese with salad mix, tomato, pickles and our famous Noosh sauce 10

Lamb wrap

Tender and juicy boneless lamb kabob with salad mix, tomato, pickles and our famous Noosh sauce 14

Lemon Garlic Tilapia wrap

Pan seared lemon garlic Tilapia with salad mix, tomato, pickles and our famous Noosh sauce 10

Salmon wrap

Charbroiled Salmon to perfection with salad mix, tomato, pickles and our famous Noosh sauce 15

Mediterranean Veggie Hummus wrap (V)

Freshly sliced tomatoes, avocado, salad mix, Hummus spread, Greek olives and topped with feta cheese 11

Kookoo Sabzi wrap (V)

Persian herbed Frittatas with barberry & walnuts served with tomatoes, radish, onions and pickles 11

Spicy Falafel wrap (V)

Falafel patties, pickles, tomatoes, parsley, & Noosh sauce on the side 10

Shredded tongue wrap

Tender shredded tongue seasoned beautifully served with cilantro, parsley, onion, tomato, radish and pickle 14

entrées

All entrées include white saffron rice, grilled tomato, and house salad

House Kabob (Koobideh)

A skewer of our juicy minced sirloin Kabob 10

Chicken Koobideh

A skewer of beautifully seasoned minced chicken breast charbroiled to perfection 10

Chicken Kabob (Boneless Joojeh)

Tender chicken breast that has been marinated overnight in lemon juice and saffron 10

Chicken Makhsoos (special)

Our signature chicken dish! Tender chicken breast fillets marinated in yogurt, saffron, olive oil, and fresh herbs 13

Chicken Barg

Strips of juicy, skewered chicken breast marinated twice over an open flame 15

Vaziri

One skewer of Chicken Barg and one skewer of our House Kabob 16

Barg

Flat cut of tenderloin tail seasoned to perfection on an open flame 18

Soltani

The king's meal! One skewer of our tender Barg Kabob and one skewer of our juicy House Kabob 20

Lamb Kabob

Pieces of boneless lamb tenderloin marinated in herbs and saffron 15

Veggie Kabob (V)

Bell peppers, zucchini, mushrooms, squash and pineapples skewered and lightly marinated over an open flame 10

Eggplant Delight Plate (V)

Our chef's special recipe of fried pieces of eggplant with a seasoned tomato sauce, garlic, and chick peas served with basmati saffron rice (spicy) 10

Lemon Garlic Tilapia

Grilled lemon garlic tilapia fillet served with white saffron basmati rice 10

Mixed Rices

Substitute your basmati saffron rice with any of the following mixed rices or Grilled Veggies

Lentil Rice and Golden Raisins (Adas Polo)

with saffron garnish - sub 3

Lima Bean and Dill (Baghali Polo)

with saffron garnish - sub 3

Cherry Berry (Albaloo Polo)

Sweet mixed rice with sour cherries and cranberries with pistachio garnish - sub 3

Barberry (Zereshk Polo)

Sweet mixed rice with orange peels and pistachio & almond garnish - sub 3

Spicy Green Beans (Loobia Polo)

Mixed rice with spicy tomato sauce and green beans with saffron garnish - sub 3

Wedding (Shirin Polo)

Sweet mixed rice with orange peels and pistachio & almond garnish - sub 3

Brown Rice

Mixed brown rice with lentil, carrots, green beans, onions, and bell pepper - sub 3