

starters

Naan Panir Sabzi (V)

Feta cheese, fresh herbs, tomatoes, and olives 8

Borani Maast (V)

Yogurt mixed with herb and seasoning with choice of cucumbers, shallots, or spinach 7

Roasted Pepper Hummus (V)

A mixture of puréed chickpeas, tahini, and roasted red peppers drizzled with olive oil 7

Baba Ghanoush (V)

A cold appetizer with a beautiful mixture of smoked eggplant, sautéed garlic, tahini, and drizzled with olive oil 8

Mirza Ghasemi (V)

Our traditional signature appetizer consisting of a blend of smoked eggplants, smoked tomatoes, sautéed garlic, and seasoned eggs 8

Kashk-e-Bademjan (V)

Beautifully seasoned sautéed eggplant with Persian garnishes of fried onion and fried mint 8

Eggplant Delight (V)

Sautéed pieces of eggplant with a seasoned tomato sauce, garlic and chickpeas (spicy) 8

Dolmeh (V)

Stuffed sweet grape leaves with rice and mild herbs 8

Tahdig

Traditional crispy rice come with stew of the day (ask for availability) 8

Grilled Shrimp

Juicy charbroiled jumbo shrimp served with lettuce and persian garlic sauce 10

Kookoo Sabzi (V)

Persian herbed Fritatas with barberry & walnuts 8

Firey Roasted Potatoes (V)

Spicy onion and potato skillet 8

Spicy Falafel (V)

Lightly fried chickpea patties 8

Taste Of Persia

Create your own sampler by choosing four samples from any of our appetizers (excluding Grilled Shrimp) 15

soup & salad

House Salad (V)

A hearty mix of fresh romaine lettuce, cucumber, tomato, feta cheese and Kalamata olives with our popular house dressing 8

Shirazi Salad (V)

Cucumber, tomato, and red onions in a house lemon vinaigrette 7

Ash-e-Jo (V)

A thick soup made of barley, lentils, chickpeas, and beans (white beans or small red kidney beans) seasoned with fresh herbs 7

entrées

All entrées include our house salad, onions, and basmati saffron rice

BEEF

House Kabob (Koobideh)

Two juicy skewers of beautifully seasoned minced sirloin charbroiled to perfection 17

Barg Kabob

Flat cut of tenderloin tail seasoned to perfection over an open flame 21

Soltani Kabob

The king's meal - One skewer of our tender Barg Kabob and one skewer of our juicy House Kabob 25

Ghormeh Sabzi Stew

Persian herb & beef stew, kidney beans, dried lime and served with basmati rice 17

ORGANIC POULTRY

Chicken Koobideh

Two Skewers of beautifully seasoned minced Chicken breast charbroiled to perfection 17

Chicken Kabob (Boneless Joojeh)

Charbroiled pieces of tender chicken breast marinated overnight in lemon juice and saffron 17

Chicken Barg Kabob

Strips of juicy, skewered organic chicken breast marinated twice over an open flame 19

Chicken Makhsoos Kabob (special)

Our signature chicken dish! .Tender organic chicken breast tenderloin marinated in yogurt, saffron, olive oil and fresh herbs 20

Cornish Hen Kabob (Joojeh)

Bone-in Cornish hen marinated in fresh lemon juice, saffron, yogurt and olive oil 21

BEEF & POULTRY

Koobideh Combo

A skewer of beef and a skewer of Chicken Koobideh 17

Combo Kabob

One skewer of our tender Chicken Kabob and a skewer of our juicy minced House Kabob 18

Shah Kabob

One skewer of our beef tenderloin tail Barg and one skewer of our organic Chicken Barg 33

Vaziri Kabob

One skewer of Chicken Barg and one skewer of our House Kabob 22

SEAFOOD

Salmon Kabob

Freshly caught Atlantic salmon beautifully seasoned and marinated over an open flame 22 (Pomegranate Sauce 3)

Shrimp Kabob

Freshly caught wild grilled jumbo shrimp marinated over night in lemon juice and saffron 22

Mediterranean Sea Bass

Whole bone-in Mediterranean Sea Bass stuffed garlic, lemon and basil charbroiled to perfection (limited availability) 39

LAMB

Lamb Shank (Mahicheh)

Slow cooked and braised lamb shank seasoned to perfection. A great pair with lima bean rice 20

Rack of Lamb Kabob

Fall-off-the-bone tender rack of lamb with grilled veggies 32

Lamb Kabob

Marinated Boneless lamb tenderloin with grilled veggies 29

Ghafghazi Kabob

Four pieces of boneless lamb tenderloin and four pieces of chicken kabob paired with grilled veggies and jalapeno 29

Chenjeh Kabob

Charbroiled boneless lamb tenderloin served with yogurt and shallot borani maast 25

VEGETERIAN

Eggplant Delight Stew (V)

Chef's special stew of fried eggplants with seasoned tomato sauce, garlic and chickpeas with saffron basmati rice 15

Vegetable Kabob (V)

Bell Peppers, zucchini, mushrooms, squash and pineapples lightly marinated over an open flame 17

Falafel Plate (V)

Falafel patties with pickled cabbage and choice of mixed rice 15

FAMILY SIZE PLATTER

Noosh Combination Platter

Your choice of four kabobs/entrees served with any four mix rice selections (Shah Kabob and Sea Bass and additional 12) 118

.....

mixed rice

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

Lentil Rice and Golden Raisins (Adas Polo) with saffron garnish - sub 4 side 9

Lima Bean and Dill (Baghali Polo) with saffron garnish - sub 4 side 9

Cherry Berry (Albaloo Polo) Sweet mixed rice with sour cherries and cranberries with pistachio garnish - sub 4 side 9

Barberry (Zereshk Polo) Tart and sweet barberries with pistachio garnish - sub 4 side 9

Wedding (Shirin Polo) Sweet mixed rice with orange peels, pistachio, and almond garnish - sub 4 side 9

Spicy Green Beans (Loobia Polo) Mixed rice with spicy tomato sauce and green beans with saffron garnish - sub 4 side 9

Brown Rice Mixed brown rice with lentil, carrots, green beans, onions, and bell pepper - sub 4 side 9

kids menu

Substitute your basmati saffron rice with any of the mixed rices

Kids House Kabob A skewer of Koobideh served with saffron basmati rice and grilled tomato 9

Kids Chicken Kabob A skewer of Chicken Kabob served with saffron basmati rice and grilled tomato 9