

# Noosh Kitchen

**Starters-** Served with Fresh Taftoun Bread

**Roasted Red Pepper Hummus** 7

Dipping Veggies 4

**Borani Maast**

Yogurt mixed with herb and seasoning-- choice of cucumbers, shallots, or spinach 8

**Baba Ghanoush**

A cold appetizer, mashed smoked eggplant, tahini & drizzled olive oil 10

**Khashk-e-Bademjan**

Sautéed eggplant, Persian garnishes of fried onion, mint and whey sauce 10

**Mirza Ghasemi**

Signature appetizer consisting of a blend of smoked eggplants and tomatoes & seasoned gooey egg 10

**Eggplant Delight**

Nooshin's special recipe of fried pieces of eggplant cooked with a hearty tomato sauce, garlic and chickpeas (spicy) 10

**Dolmeh**

Stuffed grape leaves with rice and mild herbs 10

**Kookoo Sabzi**

Baked Persian herb Frittatas with barberry 11

**Fiery Roasted Potatoes**

Spicy potato skillet sautéed in a seasoned tomato sauce served with caramelized onions 8

**Grilled Shrimp**

charbroiled jumbo shrimp 14

**Falafel**

Crispy Fried Chickpea patties 9

**Tahdig**

Crispy rice (ask for availability) 10

**Fries** 7

**Taste Of Persia**

Your choice of 4 samples of any appetizers 18  
Soup & Salad-

**Salad Shirazi**

Cucumbers, tomatoes, red onions, lemon vinaigrette dressing 8

**House Salad**

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

**Ash-e Jo**

Creamy barley soup, lentils, chickpeas, and beans 8

**entrées-** All entrées include white saffron rice and grilled tomato. White saffron rice can be substituted with any of our your choice of savory or sweet, flavorful mixed rice (5). In addition to the mix rice options, you can substitute White basmati saffron rice with grilled vegetables (6) or house salad (4).

Beef-

**House Kabob (Koobideh)**

Minced beef sirloin 19.50

**Barg**

Flat cut of tenderloin beef 25.50

**Soltani**

Barg Kabob and House Kabob 29.50

**Chenjeh**

Marinated Saffron Sirloin 25.50

Organic Poultry-

**Chicken Koobideh**

Minced chicken breast 19.50

**Chicken Kabob**

Marinated Saffron Chicken breast 21.50

**Chicken Makhsoos**

Saffron Herb infused Chicken fillets 23.50

**Chicken Barg**

Strips of juicy chicken breast 24.50

**Cornish Hen**

Bone-in Saffron 6 pieces of Cornish Hen 24.50

Wild Caught Seafood-

**Salmon Kabob**

Freshly Atlantic salmon 26.50

**Shrimp Kabob**

Grilled jumbo saffron shrimp 25.50

**Sea Bass**

Sea Bass Filet 40.50

Lamb-

**Lamb Shank (Mahicheh)**

Slow cooked and braised lamb shank 24.50

**Lamb Kabob**

Boneless lamb tenderloin with grilled veggies 34.50

**Rack of Lamb**

Fall-off-the-bone Rack of lamb with Veggies 40.50

**Lamb Chenjeh**

Lamb tenderloin 30.50

1880 Douglas Rd, Johns Creek, GA | 770.609.8133

# Noosh Kitchen

Combination-

## **Combo Kabob**

Chicken Kabob & Beef Koobideh 23.50

## **Koobideh Combo**

Chicken & Beef Koobideh 20.50

## **Shah Kabob**

Chicken Barg & Beef Barg 38.50

## **Vaziri**

Chicken barg & Beef Koobideh 28.50

## **Ghafghazi Kabob**

Lamb tenderloin, chicken kabob grilled veggies & jalapeno 35.50

Vegetarian-

## **Eggplant Delight Plate**

Eggplant cooked with a hearty tomato sauce 17.50

## **Veggie Kabob**

Squash, zucchini, onions, red and green peppers, pineapple and mushroom 18.50

## **Falafel Plate (V)**

Falafel patties with pickled cabbage and choice of mixed rice 16.50

Sides-

**Pom Sauce-** Pomegranate molasses with caramelized onions and walnut 4

**Torshi-** Pickled vegetables in tamarind infused apple cider vinegar 4

**Maast-** Choice of plain, cucumber, spinach or shallot 3

**Hummus-** 3

**Grilled Onions -** 3

**Grilled tomato -** 1

**Grilled Jalapeño peppers-** 4

**Noosh Hot sauce -** 2

mixed rice options -All vegan and vegetarian

**Adas Polo-** Savory lentils and sweet golden raisins mixed with Basmati rice garnished with Saffron and caramelized onion 5 | 9

**Baghali Polo-** Basmati rice with Lima beans & infused with fresh dill and Saffron garnish 5 | 9

**Albaloo Polo-** Basmati rice, sour cherries and sweet cranberries with pistachio garnish 5 | 9

**Zereshk Polo-** Tart and sweet barberries with Basmati rice and pistachio garnish 5 | 10

**Shirin Polo-** Basmati rice with orange peels, saffron syrup, pistachio & almond garnish 5 | 10

**Loobia Polo-** Spicy tomato infused Basmati rice with green beans 5 | 9

**Loaded Brown Rice-** Brown rice with sautéed carrots, green beans, onions, & lentils 5 | 9

## Pop in the Oven Meals

We have created a meal kit line that requires no prep and no clean up for you to enjoy in the comfort of your own home! Please ask the manager on duty for more details!

Noosh Kitchen offers a casual yet refined atmosphere. You not only join us for a meal, you join us for an experience. In keeping with a tradition of caring for, and wanting only the best for family, Noosh Kitchen serves the finest, healthiest, and most enjoyable authentic Persian cuisine, using only fresh, healthy ingredients. We never cook with or use foods that are processed, or contain additives, preservatives, or tenderizers.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

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