

Noosh Kitchen

LUNCH MENU

served until 3 PM on weekdays

Starters- All are vegetarian Served with Fresh Taftoun Bread

Roasted Red Pepper Hummus

Creamy pureed chickpeas, roasted red peppers, 5
Dipping Veggies 4

Baba Ghanoush

A cold appetizer with mashed smoked eggplant, sautéed garlic, tahini and drizzled with olive oil 6

Borani Maast

Yogurt mixed with herb and seasoning with choice of cucumbers, shallots, or spinach 6

Khashk-e-Bademjan

Seasoned sautéed eggplant with Persian garnishes of fried onion, fried mint and whey sauce 6

Mirza Ghasemi

Our traditional signature appetizer consisting of a blend of smoked eggplants and tomatoes, sautéed garlic topped with a seasoned gooey egg 6

Eggplant Delight

Nooshin's special recipe of fried pieces of eggplant cooked with a hearty tomato sauce, garlic and chickpeas (spicy) 6

Dolmeh

Stuffed grape leaves with rice and mild herbs 6

Kookoo Sabzi

Baked Persian herb Frittatas with barberry 7

Fiery Roasted Potatoes

Spicy potato skillet sautéed in a seasoned tomato sauce served with caramelized onions 6

Salad Shirazi

Cucumbers, tomatoes, red onions in a homemade lemon vinaigrette dressing 6

Falafel

Crispy Fried Chickpea patties 6

Fries

Potato Fries 5

entrées- All entrées include white saffron rice and grilled to-mato. White saffron rice can be substituted with any of our your choice of savory or sweet, flavorful mixed rice (3.5). In addition to the mix rice options, you can substitute White basmati saffron rice with grilled vegetables (5) or house salad (4).

House Kabob (Koobideh)

A skewer of our juicy minced beef sirloin charbroiled 12.50

Chicken Koobideh

A skewer of seasoned minced chicken breast charbroiled 12.50

Chicken Kabob

Tender chicken breast marinated overnight in lemon juice & saffron 13.50

Chicken Makhsoos

Chicken breast fillets marinated in saffron, olive oil, & fresh herbs 16.50

Chicken Barg

Strips of juicy chicken breast marinated twice over an open flame 18.50

Vaziri

A delicious combination plate of a Chicken barg and beef Koobideh 20.50

Chenjeh

Marinated Saffron Sirloin 20.50

Barg

Flat cut of tenderloin beef 20.50

Soltani

A skewer of tender Barg Kabob and a skewer of juicy House Kabob 22.50

Lamb Tenderloin

Seasoned lean lamb tenderloin 18.50

Lemon Garlic Redfish Fillet

Pan Seared, garlic & fresh squeezed lemon 14.50

Eggplant Delight Plate

Eggplant cooked with a hearty tomato sauce 12.50

Veggie Kabob

Grilled squash, zucchini, onions, red and green peppers, pineapple and mushroom 14.50

11880 Douglas Rd, Johns Creek, GA | 770.609.8133



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wraps- Freshly baked Taftoun bread, tomatoes, Spicy Noosh pickles, Onion, parsley & creamy Noosh's Tzatziki sauce

Koobideh - Seasoned minced beef 12.50

Chicken - Lemon- Saffron Chicken Ka-bob 12.50

Spicy Noosh Chicken - Spicy Chicken Kabob on a bed of melted cheese 13.50

Lamb - Tender & juicy boneless lamb kabob 16.50

Chenjeh - Saffron Sirloin chunks 16.50

Lemon Garlic Redfish - 10.50

Salmon - Charbroiled Salmon with saffron infused marination 18.50

Mediterranean Veggie Hummus (V)- Freshly sliced tomatoes, avocado, salad mix, Hummus spread, Greek olives and topped with feta cheese 13.50

Kookoo Sabzi (V)- Persian fresh herb Frittatas with barberry 13.50

Spicy Falafel (V) - Crispy chickpea patties infused with aromatic spices 13.50

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 3.5|9

Baghali Polo- Basmati rice with Lima beans & infused with fresh dill and Saffron garnish 3.5|9

Albaloo Polo- Basmati rice sour cherries and sweet cranberries with pistachio garnish 3.5|9

Zereshk Polo- Tart and sweet barberries with Basmati rice and pistachio garnish 3.5|10

Shirin Polo- Basmati rice orange peels, saffron syrup, pistachio & almond garnish 3.5|10

Loobia Polo- Spicy tomato infused Basmati rice with green beans 3.5|9

Loaded Brown Rice- Brown rice with sautéed carrots, green beans, onions, & lentils 3.5|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.