

# Noosh Kitchen

## Starters - Served with Fresh Taftoun Bread

<b>Roasted Red Pepper Hummus</b> .....	<b>10</b>
Dipping Veggies .....	4
<b>Borani Maast</b> .....	<b>10</b>
Yogurt mixed with Herb and seasoning with choice of Cucumbers or Shallots	
<b>Baba Ghanoush</b> .....	<b>10</b>
A cold Appetizer, mashed smoked Eggplant, Tahini & drizzled Olive Oil	
<b>Khashk-e-Bademjan</b> .....	<b>12</b>
Sautéed eggplant, Persian garnishes of fried Onion, Mint and Whey sauce	
<b>Mirza Ghasemi</b> .....	<b>12</b>
Signature Appetizer consisting of a blend of smoked Eggplants and Tomatoes & seasoned gooey Egg	
<b>Eggplant Delight</b> .....	<b>12</b>
Nooshin's Special Recipe of fried pieces of Eggplant cooked with a hearty Tomato sauce, Garlic and Chickpeas (Spicy)	
<b>Dolmeh</b> .....	<b>10</b>
Stuffed Grape leaves with rice and mild Herbs	
<b>Kookoo Sabzi</b> .....	<b>10</b>
Baked Persian Herb frittatas with Barberry	
<b>Fiery Roasted Potatoes</b> .....	<b>8</b>
Spicy Potato skillet sautéed in a seasoned Tomato sauce served with caramelized Onions	
<b>Grilled Shrimp</b> .....	<b>15</b>
Charbroiled jumbo Shrimp	
<b>Falafel</b> .....	<b>12</b>
Crispy fried Chickpea patties (Spicy)	
<b>Roasted Beets</b> .....	<b>10</b>
Pistachios, Honey, creamy Yogurt and Mint	
<b>Tahdig</b> .....	<b>12</b>
Crispy rice (ask for availability)	
<b>Fries</b> .....	<b>7</b>
<b>Taste Of Persia</b> .....	<b>20</b>
Your choice of 4 samples of any Appetizers (*)	
(*) with Grilled Shrimp .....	<b>22</b>

## Soup & Salad

<b>Salad Shirazi</b> .....	<b>10</b>
Cucumbers, Tomatoes, Red Onions, Lemon Vinaigrette Dressing	
<b>House Salad</b> .....	<b>10</b>
Lettuce, Corn, Carrots, Cabbage, feta Cheese	
<b>Tabouli Salad</b> .....	<b>10</b>
Super fresh Herbs, Cucumbers, Tomato, Onion and Bulgur Lemon juice	
<b>Ash-e Jo</b> .....	<b>10</b>
Creamy barley Soup, Lentils, Chickpeas, and Beans	

## Entrées - All entrées include white saffron rice and a grilled tomato.

### -Beef

<b>House Kabob (Koobideh)</b> .....	<b>22</b>
Two skewers of minced Beef Sirloin	
<b>Barg</b> .....	<b>28</b>
A skewer of flat cut Tenderloin Beef	
<b>Soltani</b> .....	<b>32</b>
A skewer of Barg Kabob and a skewer of House Kabob (Koobideh)	
<b>Chenjeh</b> .....	<b>28</b>
A skewer of Marinated Saffron Sirloin	

### -Organic Poultry

<b>Chicken Koobideh</b> .....	<b>22</b>
Two skewers of minced Chicken Breast	
<b>Chicken Kabob</b> .....	<b>24</b>
Marinated Saffron Chicken Breast	
<b>Chicken Makhsoos</b> .....	<b>26</b>
Saffron Herb infused Chicken Fillets	
<b>Chicken Barg</b> .....	<b>26</b>
Strips of juicy Chicken Breast	
<b>Cornish Hen</b> .....	<b>26</b>
Bone-in Saffron 6 pieces of Cornish Hen	

### -Wild Caught Seafood

<b>Salmon Kabob</b> .....	<b>30</b>
Freshly Atlantic Salmon	
<b>Shrimp Kabob</b> .....	<b>28</b>
Grilled jumbo Saffron Shrimp	
<b>Sea Bass</b> .....	<b>45</b>
Sea Bass Filet	

### -Lamb

<b>Lamb Shank (Mahicheh)</b> .....	<b>26</b>
Slow cooked and braised Lamb Shank	
<b>Lamb Kabob</b> .....	<b>38</b>
Boneless Lamb Tenderloin with grilled Veggies	
<b>Rack of Lamb</b> .....	<b>42</b>
Fall-off-the-bone Rack of Lamb with Veggies	
<b>Lamb Chenjeh</b> .....	<b>33</b>
Lamb Tenderloin	

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## Combination

<b>Combo Kabob</b> .....	<b>26</b>
Chicken Kabob & Beef Koobideh	
<b>Koobideh Combo</b> .....	<b>22</b>
Chicken & Beef Koobideh	
<b>Shah Kabob</b> .....	<b>42</b>
Chicken Barg & Beef Barg	
<b>Vaziri</b> .....	<b>32</b>
Chicken Barg & Beef Koobideh	
<b>Ghafghazi Kabob</b> .....	<b>40</b>
Lamb Tenderloin, Chicken Kabob, Grilled Veggies & Jalapeno	
<b>Noosh Platter</b> .....	<b>158</b>
Your choice of 4 Entrees with any 4 mixed rice Selection (*)	
(*) with Sea bass or Shah Kabob .....	<b>175</b>

## Vegetarian

<b>Eggplant Delight Plate</b> .....	<b>20</b>
Eggplant cooked with a hearty Tomato sauce (Spicy)	
<b>Veggie Kabob</b> .....	<b>25</b>
Squash, Zucchini, Onions, Red and Green Peppers, Pineapple and Mushroom	
<b>Falafel Plate</b> .....	<b>20</b>
Falafel patties with pickled Cabbage (Spicy)	

## Stews

<b>Ghormeh Sabzi</b> .....	<b>22</b>
Persian Herb & Beef	

## Sides

<b>Salad</b> .....	<b>4</b>
House Salad or Shirazi Salad or Tabouli	
<b>Pom Sauce</b> .....	<b>4</b>
Pomegranate molasses with caramelized Onions and Walnut	
<b>Torshi</b> .....	<b>4</b>
Pickled Vegetables in tamarind infused Apple cider vinegar	
<b>Maast</b> .....	<b>3</b>
Choice of Plain, Cucumber, Spinach or Shallot	
<b>Hummus</b> .....	<b>3</b>
<b>Grilled Onions</b> .....	<b>3</b>
<b>Grilled Tomato</b> .....	<b>1</b>
<b>Grilled Jalapeño Peppers</b> .....	<b>4</b>
<b>Noosh Hot Sauce</b> .....	<b>1</b>

## Mixed Rice Options - All vegan and vegetarian

White saffron rice can be substituted with any of:

Flavorful Mixed Rices .....	5
Grilled Vegetables .....	6
House Salad or Shirazi Salad .....	4

### Adas Polo .....

**5 | 9**  
Savory Lentils and sweet golden Raisins mixed With Basmati rice garnished with Saffron and caramelized Onion

### Baghali Polo .....

**5 | 9**  
Basmati rice with Lima Beans & infused with fresh Dill and Saffron garnish

### Albaloo Polo .....

**5 | 9**  
Basmati rice, sour Cherries and sweet Cranberries with Pistachio garnish

### Zereshk Polo .....

**5 | 9**  
Tart and sweet Barberries with Basmati rice and Pistachio garnish

### Shirin Polo .....

**5 | 9**  
Basmati rice with Orange peels, Saffron syrup, Pistachio & Almond garnish

### Loobia Polo .....

**5 | 9**  
Spicy Tomato infused Basmati rice with Green Beans

### Loaded Brown Rice .....

**5 | 9**  
Brown rice with sautéed Carrots, Green Beans, Onions, & Lentils

## Kids

### Koobideh .....

**12.5**  
Minced seasoned Chicken or Beef Sirloin

### Chicken Kabob .....

**12.5**  
Pieces of marinated Chicken Breast



NooshKitchen.com

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