

Noosh Kitchen

served until 3 PM on weekdays

LUNCH MENU

Starters - Served with Fresh Taftoun Bread

- Roasted Red Pepper Hummus** **6**
Dipping Veggies **4**
- Borani Maast** **6**
Yogurt mixed with Herb and seasoning with choice of Cucumbers or Shallots
- Baba Ghanoush** **6**
A cold appetizer, mashed smoked Eggplant, Tahini & drizzled Olive Oil
- Khashk-e-Bademjan** **7**
Sautéed Eggplant, Persian garnishes of fried Onion, Mint and Whey sauce
- Mirza Ghasemi** **7**
Signature a appetizer consisting of a blend of smoked Eggplants and Tomatoes & seasoned gooey Egg
- Eggplant Delight** **7**
Nooshin's Special Recipe of fried pieces of Eggplant cooked with a hearty Tomato sauce, Garlic and Chickpeas (Spicy)
- Dolmeh** **7**
Stuffed Grape Leaves with Rice and mild Herbs
- Kookoo Sabzi** **7**
Baked Persian Herb frittatas with Barberry
- Fiery Roasted Potatoes** **6**
Spicy Potato skillet sautéed in a seasoned Tomato Sauce served with caramelized Onions
- Falafel** **7**
Crispy fried Chickpea Patties (Spicy)
- Roasted Beets** **7**
Pistachios, Honey, creamy Yogurt and Mint
- Fries** **7**

Salad

- Salad Shirazi** **6**
Cucumbers, Tomatoes, Red Onions, Lemon Vinaigrette Dressing
- House Salad** **6**
Lettuce, Corn, Carrots, Cabbage, feta Cheese
- Tabouli** **6**
Super fresh Herbs, Cucumbers, Tomato, Onion and Bulgur Lemon juice

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

-Beef

- House Kabob (Koobideh)** **14**
A skewer of minced Beef Sirloin
- Barg** **22**
A skewer of flat cut Tenderloin Beef
- Soltani** **24**
A skewer of Barg Kabob and a skewer of House Kabob (Koobideh)
- Chenjeh** **22**
A skewer of marinated Saffron Sirloin

-Organic Poultry

- Chicken Koobideh** **14**
A skewer of minced Chicken Breast
- Chicken Kabob** **15**
A skewer of marinated Saffron Chicken Breast
- Chicken Makhsoos** **17**
A skewer of Breast Fillets marinated in Saffron, Olive Oil, & fresh Herbs
- Chicken Barg** **19**
A skewer of strips of juicy Chicken Breast marinated twice

-Combination

- Vaziri** **22**
A skewer of Chicken Barg and a skewer of House Kabob (Koobideh)

-Lamb

- Lamb Tenderloin** **23**
Seasoned lean Lamb Tenderloin

-Wild Caught Seafood

- Lemon Garlic Redfish Fillet** **16**
Pan Seared. Garlic and fresh squeezed Lemon

-Vegetarian

- Eggplant Delight Plate** **13**
Eggplant cooked with a Tomato Sauce (Spicy)
- Veggie Kabob** **15**
Squash, Zucchini, Onions, Red and Green Peppers, Pineapple and Mushroom
- Falafel Plate** **12**
Falafel Patties with pickled Cabbage (Spicy)



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Wraps - Freshly baked Taftoun bread, Tomatoes, Spicy Noosh Pickles, Onion, Parsley & creamy Noosh's Tzatziki sauce

- Koobideh** 14
Seasoned minced Beef
- Chicken** 14
Lemon- Saffron Chicken Kabob
- Spicy Noosh Chicken** 14
Spicy Chicken Kabob on a bed of melted Cheese
- Lamb** 18
Tender & juicy boneless Lamb Kabob
- Beef Chenjeh** 18
Saffron Sirloin chunks
- Lemon Garlic Redfish** 14
- Salmon** 20
Charbroiled Salmon with Saffron infused marination
- Mediterranean Veggie Hummus (V) ...** 14
Freshly sliced Tomatoes, Avocado, Salad mix, Hummus spread, Greek Olives and topped with feta Cheese
- Falafel (V)** 14
Crispy Chickpea patties infused with aromatic Spices (Spicy)

Sides

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

Mixed Rice Options - All vegan and vegetarian
White saffron Rice can be substituted with any of:

- Flavorful Mixed Rices 3.5
- Grilled Vegetables 5
- House Salad or Shirazi Salad 4

- Adas Polo** 3.5 | 9
Savory Lentils and sweet golden Raisins mixed with Basmati rice garnished with Saffron and caramelized Onion
- Baghali Polo** 3.5 | 9
Basmati rice with Lima beans & infused with fresh Dill and Saffron Garnish
- Albaloo Polo** 3.5 | 9
Basmati rice, sour Cherries and sweet Cranberries with Pistachio garnish
- Zereshk Polo** 3.5 | 9
Tart and sweet Barberries with Basmati rice and Pistachio garnish
- Shirin Polo** 3.5 | 9
Basmati rice with Orange peels, Saffron syrup, Pistachio & Almond garnish
- Loobia Polo** 3.5 | 9
Spicy Tomato infused Basmati rice with Green Beans
- Loaded Brown Rice** 3.5 | 9
Brown rice with sautéed Carrots, Green Beans, Onions, & Lentils



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