



# Chelokababi

## Appetizers

<b>Hummus</b>	<i>A traditional appetizer. Made with garbanzo beans and Tahini sauce.</i>	8.95
<b>Kashko Bademjan</b>	<i>Authenticallý made with sautéed eggplants, garlic, cooked yogurt and spices</i>	14.95
<b>Masto-Khiar</b>	<i>Seasoned Persian homemade yogurt with cucumbers and dried mint</i>	8.50
<b>Masto-Mooseer</b>	<i>Tasty fresh homemade yogurt with finely chopped shallots (wild garlic)</i>	9.95
<b>Petite Chicken Samosas</b>	<i>Chicken samosas served with spicy organic yogurt sauce</i>	8.95
<b>Mediterranean Trio</b>	<i>Hummus, Kashko Bademjooon, and Masto-Khiar</i>	19.95
<b>Spinach Filo</b>	<i>Tasty puffed filo pastry filled with spinach and feta cheese</i>	8.95
<b>Nan-o-Sabzi</b>	<i>Fresh herbs served with fresh walnuts and feta cheese</i>	8.95
<b>Dolmeh</b>	<i>Homemade stuffed grape leaves with ground beef, rice, and split peas</i>	12.95
<b>Middle Eastern Platter</b>	<i>With Kashko Bademjan, Hummus, Falafel, Petite Chicken Samosas, feta cheese and imported olives. Serves 3-4.</i>	25.95

## Salads

<b>Green Salad</b>	<i>A colorful array of fresh lettuce, cucumbers and tomatoes served with our homemade dressing</i>	7.50
<b>Mediterranean Salad</b>	<i>Fresh greens with lentils, fresh walnuts, feta cheese, tomatoes, cucumbers and olives, served with a vinaigrette dressing. Half \$8.50</i>	13.95
<b>Salad Shirazi</b>	<i>A traditional Persian salad consisting of tomatoes, cucumbers and onions dressed in olive oil and fresh squeezed lemon juice</i>	8.50
<b>Ash Reshteh</b>	<i>A hearty soup of noodles, herbs, and beans</i>	Cup 6.95 Bowl 11.95

## Vegetarian Entrées

<b>Vegetarian Kabab</b>	<i>A skewer of fresh vegetables (bell peppers, onions, zucchini, tomatoes, and eggplant), barbecued over our charcoal grill. Served with addas polo.</i>	19.95
<b>Vegetarian Combination Plate</b>	<i>A combination of Hummus, Kashko Bademjan and Falafels served with saffron rice and green salad.</i>	23.95
<b>Vegetarian Gheymeh</b>	<i>Traditional Persian stew served vegetarian style with tofu, split peas, mushrooms and tomato sauce. Served with saffron rice. Add eggplant \$2.95</i>	16.95
<b>Falafel Plate</b>	<i>Falafels served with Hummus</i>	13.95

*Please be advised! Our olives and cherries may contain pits!*

*Split plate charge of \$5 per person*

*18% gratuity added to tables of 6 or more*

## Kabab Entrées

*All kababs are cooked over a charcoal grill.  
Served with barbecued tomatoes, and  
saffron basmati rice or green salad.*

<b>Kabab Barg</b> <i>A skewer of tender center cut filet mignon</i>	29.95
<b>Kabab Koobideh</b> <i>Two barbecued skewers of marinated lean ground beef</i>	21.95
<b>Soltani</b> <i>A Royal combination of kabab Barg and kabab Koobideh</i>	36.95
<b>Shish Kabab</b> <i>Delicious array of marinated filet mignon, bell peppers, and onion</i>	25.95
<b>Rack of Lamb</b> <i>Marinated, prepared, and served in a traditional Persian style</i>	35.95
<b>Kabab Bareh</b> <i>A skewer of tender marinated filet of lamb</i>	29.95
<b>Joojeh Kabab</b> <i>Tender pieces of chicken fillet, marinated, and garnished with Saffron.</i>	23.95
<b>Chicken Breast Kabab</b> <i>Tender pieces of chicken breast, marinated and garnished with saffron. Served with half rice, half salad.</i>	24.95
<b>Cornish Game Hen</b> <i>Tender marinated pieces of Cornish game hen garnished with saffron</i>	25.95
<b>Morgh Koobideh</b> <i>Two barbecued skewers of marinated ground chicken</i>	21.95
<b>Mahi Kabab</b> <i>Fresh salmon, served in Middle Eastern fashion</i>	25.95
<b>Combination Kababs</b>	
<i>Joojeh - Koobideh</i>	31.50
<i>Chicken Breast - Koobideh</i>	31.95
<i>Shish Kabab - Koobideh</i>	33.50
<i>Barg - Joojeh</i>	46.95
<i>Barg - Chicken Breast</i>	47.95
<i>Barg - Joojeh - Koobideh (for 2)</i>	57.50
<i>Shish Kabab - Joojeh - Koobideh (for 2)</i>	53.50
<b>Mixed Rice- Zereshk Polo, Albaloo Polo or Addas Polo</b>	<b>\$10.95</b>
<b>Upgrade an Entree</b>	<b>\$4.95</b>
<i>Saffron rice with currant berries (zereshk), sour cherries and roasted almonds (albaloo), or lentils, raisins and roasted walnuts (addas polo).</i>	

## Chelokababi Specials

*All specials are served with saffron rice*

<b>Gheymeh</b> <i>An authentic gourmet dish prepared with lean beef, split peas, and tomato sauce</i>	17.95
<b>Gheymeh Bademjoon</b> <i>Gheymeh served with eggplant</i>	19.95
<b>Fesenjun</b> <i>A traditional Persian sweet and sour dish prepared with braised chicken, walnuts and pomegranate sauce</i>	19.95
<b>Ghormeh Sabzi (Thursday &amp; Friday)</b> <i>A Persian stew of fresh lean beef, pink beans and fresh home grown herbs</i>	24.95
<b>Baghali Polo (Saturday &amp; Sunday)</b> <i>A tasty mixture of lima beans and dillweed rice served with lamb shank</i>	25.95
<b>Chopped Sautee (Chicken or Filet Mignon)</b> <i>Chopped chicken or filet mignon, sautéed with fresh vegetables, served with rice and green salad (jalapeño upon request)</i>	16.95