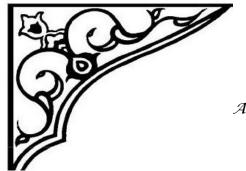
Chelokababi جاوبابر	S
Appetízers	The
Hummus A traditional appetizer. Made with garbanzo beans and Tahini sauce.	9.95
Kashko Bademjan Authentically made with sautéed eggplants, garlic, cooked yogurt and spices	s 14.95
Masto-Khíar Seasoned Persían homemade yogurt with cucumbers and dried mint	8.50
Masto-Mooseer Tasty fresh homemade yogurt with finely chopped shallots (wild garlic)	10.95
Petíte Chícken Samosas Chícken samosas served with spícy organic yogurt sauce	8.95
Mediterranean Trio Hummus, Kashko Bademjoon, and Masto-Khiar	19.95
Spínach Fílo Tasty puffed filo pastry filled with spinach and feta cheese	8.95
Nan-o-Sabzí Fresh herbs served with fresh walnuts and feta cheese	8.95
Dolmeh Homemade stuffed grape leaves with ground beef, rice, and split peas	12.95
Míddle Eastern Platter With Kashko Bademjan, Hummus, Falafel, Petite Chicken Samosas, feta cheese and imported olives. Serves 3-4.	25.95
Falafel Plate Falafels served with Hummus	13.95
Salads/Soup/Sídes	
Green Salad Fresh lettuce, cucumbers, tomatoes, and olives with homemade dressing	7.50
Mediterranean Salad Fresh greens with lentils, fresh walnuts, feta cheese, tomatoes, cucumbers and olives, served with a vinaigrette dressing. Half \$8.50	13.95
Salad Shírazí A traditional Persian salad consisting of tomatoes, cucumbers and onions dressed in olive oil and fresh squeezed lemon juice	9.50
Ash Reshteh A hearty soup of noodles, herbs, and beans	Cup 6.95 Bowl 11.95
Roasted Tomatoes, Oníons or Jalapeños Torshí (Píckled Vegetables)	3.95 6.50
Vegetarían Entrées	
Vegetarían Kabab A skewer of fresh vegetables (bell peppers, onions, zucchiní, tomatoes, and eggplant), barbecued over our charcoal grill. Served with addas polo.	19.95
Vegetarían Combínatíon Plate Hummus, Kashko Bademjan and Falafels with saffron rice and green salad	23.95
Vegetarían Gheymeh Traditional Persian stew served vegetarian style with tofu, split peas, mushrooms and tomato sauce. Served with saffron rice. Add eggplant \$2.95	16.95
Mixed Rice- Zereshk Polo, Albaloo Polo, or Addas Polo	10.95
Plages he advised! Our offices and cherries may contain nits!	

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.

Kabab Barg A skewer of tender center cut filet mignon	29.95
Kabab Koobideh Two barbecued skewers of marinated lean ground beef	22.95
Soltaní A Royal combination of kabab Barg and kabab Koobideh	36.95
Shísh Kabab Delicious array of marinated filet mignon, bell peppers, and onion	25.95
Rack of Lamb Marinated, prepared, and served in a traditional Persian style	35.95
Kabab Bareh A skewer of tender marinated filet of lamb	29.95
Joojeh Kabab Tender pieces of chicken fillet, marinated, and garnished with Saffron.	23.95
Chicken Breast Kabab Tender pieces of chicken breast, marinated and garnished with saffron. Served with half rice, half salad.	24.95
Cornish Game Hen Tender marinated pieces of Cornish game hen garnished with saffron	26.95
Morgh Koobídeh Two barbecued skewers of marinated ground chicken	22.95
Mahí Kabab Fresh salmon, served in Middle Eastern fashion	25.95
Combination Kababs Joojeh - Koobideh Chicken Breast - Koobideh Shish Kabab - Koobideh Barg - Joojeh Barg - Chicken Breast Barg - Chicken Breast Barg - Joojeh - Koobideh (for 2) Shish Kabab - Joojeh - Koobideh (for 2) Upgrade an Entree with Special Saffron Rice \$5.95 Choose from: Zereshk Polo (add currant berries), Albaloo Polo (add sour cherries roasted almonds), or Addas Polo (add lentils, raisins and roasted walnuts)	31.95 32.50 33.95 46.95 47.95 57.95 53.95

Chelokababí Specials

All specials are served with saffron rice

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