

چلوکبابی Chelokababi

Appetizers

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| Hummus <i>A traditional appetizer. Made with garbanzo beans and Tahini sauce.</i> | 8.95 |
| Kashko Bademjan <i>Authenticallŷ made with sautéed eggplants, garlic, cooked yogurt and spices</i> | 13.95 |
| Masto-Khıar <i>Seasoned Persian homemade yogurt with cucumbers and dried mint</i> | 7.95 |
| Masto-Moseer <i>Tasty fresh homemade yogurt with finely chopped shallots (wild garlic)</i> | 8.95 |
| Petite Chicken Samosas <i>Chicken samosas served with spicy organic yogurt sauce</i> | 8.95 |
| Mediterranean Trio <i>Hummus, Kashko Bademjoon, and Masto-Khıar</i> | 18.95 |
| Spinach Filo <i>Tasty puffed filo pastry filled with spinach and feta cheese</i> | 8.95 |
| Nan-o-Sabzi <i>Fresh herbs served with fresh walnuts and feta cheese</i> | 8.95 |
| Dolmeh <i>Homemade stuffed grape leaves with ground beef, rice, and split peas</i> | 11.95 |
| Middle Eastern Platter <i>With Kashko Bademjan, Hummus, Falafel, Petite Chicken Samosas, feta cheese and imported olives. Serves 3-4.</i> | 24.95 |

Salads

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| Green Salad <i>A colorful array of fresh lettuce, cucumbers and tomatoes served with our homemade dressing</i> | 6.95 |
| Mediterranean Salad <i>Fresh greens with lentils, fresh walnuts, feta cheese, tomatoes, cucumbers and olives, served with a vinaigrette dressing. Half \$7.95</i> | 12.95 |
| Salad Shirazi <i>A traditional Persian salad consisting of tomatoes, cucumbers and onions dressed in olive oil and fresh squeezed lemon juice</i> | 7.95 |
| Ash Reshteh <i>A hearty soup of noodles, herbs, and beans</i> | 10.95 |

Vegetarian Entrées

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| Vegetarian Kabab <i>A skewer of fresh vegetables (bell peppers, onions, zucchini, tomatoes, and eggplants), barbecued over our charcoal grill. Served with addas polo.</i> | 18.95 |
| Vegetarian Combination Plate <i>A combination of Hummus, Kashko Bademjan and Falafels served with saffron rice and green salad.</i> | 22.95 |
| Vegetarian Gheymeh <i>Traditional Persian stew served vegetarian style with tofu, split peas, mushrooms and tomato sauce. Served with saffron rice. Add eggplant \$2.95</i> | 15.95 |
| Falafel Plate <i>Falafels served with Hummus</i> | 12.95 |

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.*

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| Kabab Barg <i>A skewer of tender center cut filet mignon</i> | 28.95 |
| Kabab Koobideh <i>Two barbecued skewers of marinated lean ground beef</i> | 20.95 |
| Soltani <i>A Royal combination of kabab Barg and kabab Koobideh</i> | 35.50 |
| Shish Kabab <i>Delicious array of marinated filet mignon, bell peppers, and onion</i> | 24.50 |
| Rack of Lamb <i>Marinated, prepared, and served in a traditional Persian style</i> | 32.50 |
| Kabab Bareh <i>A skewer of tender marinated filet of lamb</i> | 27.95 |
| Joojeh Kabab <i>Tender pieces of chicken fillet, marinated, and garnished with Saffron.</i> | 22.95 |
| Chicken Breast Kabab <i>Tender pieces of chicken breast, marinated and garnished with saffron. Served with half rice, half salad.</i> | 23.50 |
| Cornish Game Hen <i>Tender marinated pieces of Cornish game hen garnished with saffron</i> | 24.95 |
| Morgh Koobideh <i>Two barbecued skewers of marinated ground chicken</i> | 20.95 |
| Mahi Kabab <i>Fresh salmon, served in Middle Eastern fashion</i> | 24.95 |
| Combination Kababs | |
| Joojeh - Koobideh | 30.50 |
| Chicken Breast - Koobideh | 30.95 |
| Shish kabab - Koobideh | 33.50 |
| Barg - Joojeh | 45.95 |
| Barg - Chicken Breast | 46.95 |
| Barg - Joojeh - Koobideh (for 2) | 54.50 |
| Shish Kabab - Joojeh - Koobideh (for 2) | 49.95 |
| Mixed Rice- Zereshk Polo, Albaloo Polo or Addas Polo | \$10.95 |
| Upgrade an Entree | \$4.95 |
| <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

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| Gheymeh <i>An authentic gourmet dish prepared with lean beef, split peas, and tomato sauce</i> | 16.95 |
| Gheymeh Bademjoon <i>Gheymeh served with eggplant</i> | 18.95 |
| Fesenjun <i>A traditional Persian sweet and sour dish prepared with braised chicken, walnuts and pomegranate sauce</i> | 18.95 |
| Ghormeh Sabzi (Thursday & Friday) <i>A Persian stew of fresh lean beef, pink beans and fresh home grown herbs</i> | 22.95 |
| Baghali Polo (Saturday & Sunday) <i>A tasty mixture of lima beans and dillweed rice served with lamb shank</i> | 23.95 |
| Chopped Sautee (Chicken or Filet Mignon) <i>Chopped chicken or filet mignon, sautéed with fresh vegetables, served with rice and green salad (jalapeño upon request)</i> | 14.95 |