

چلوکبابی
Chelokababi

Appetizers

Hummus	<i>A traditional appetizer. Made with garbanzo beans and Tahini sauce.</i>	11
Kashko Bademjan	<i>Authenticallly made with sautéed eggplants, garlic, cooked yogurt and spices</i>	16
Masto-Khiar	<i>Seasoned Persian homemade yogurt with cucumbers and dried mint</i>	10
Masto-Mooseer	<i>Tasty fresh homemade yogurt with finely chopped shallots (wild garlic)</i>	12
Petite Vegetarian Samosas	<i>Six petite samosas served with spicy organic yogurt sauce</i>	9
Mediterranean Trio	<i>Hummus, Kashko Bademjan, and Masto-Khiar</i>	22
Nan-o-Sabzi	<i>Fresh herbs served with fresh walnuts and feta cheese</i>	9
Dolmeh	<i>Homemade stuffed grape leaves with ground beef, rice, and split peas</i>	20
Middle Eastern Platter	<i>With Kashko Bademjan, Hummus, Falafel, feta cheese, imported olives, and greens. Serves 3-4</i>	30
Falafel Plate-	<i>served with Hummus</i>	16

Salads/Soup/Sides

Green Salad	<i>Fresh lettuce, cucumbers, tomatoes, and olives with homemade dressing</i>	8
Mediterranean Salad	<i>Fresh greens with lentils, fresh walnuts, feta cheese, tomatoes, cucumbers and olives, served with a vinaigrette dressing. Half \$9 Add Koobideh \$10, Add Joojeh or Breast \$20, Add Barg or Bareh \$26</i>	16
Salad Shirazi	<i>Tomatoes, cucumbers and onions dressed in olive oil and fresh squeezed lemon</i>	10
Ash Reshteh	<i>A hearty soup of noodles, herbs, and beans</i>	Cup 8 Bowl 13
Roasted Tomatoes, Onions or Jalapeños		4
Torshi (Pickled Vegetables)		7

Vegetarian Entrées

Vegetarian Kabab	<i>A skewer of fresh vegetables (bell peppers, onions, zucchini, sweet peppers, and eggplant), barbecued over our charcoal grill. Served with Addas Polo rice.</i>	23
Vegetarian Combination Plate	<i>Hummus, Kashko Bademjan and Falafels with saffron rice and green salad</i>	27
Vegetarian Gheymeh	<i>Traditional Persian stew served vegetarian style with tofu, split peas, mushrooms and tomato sauce. Served with saffron rice. Add eggplant \$5</i>	19
Mixed Rice- Zereshk Polo (currant berries), Albaloo Polo (sour cherries and roasted almonds), or Addas Polo (lentils, raisins and roasted walnuts)		13

*Please be advised! Our olives and cherries may contain pits!
Split plate charge of \$5 per person - 22% 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 <i>A skewer of tender center cut filet mignon</i>	32
Kabab Koobideh <i>Two barbecued skewers of marinated lean ground beef</i>	25
Soltani <i>A Royal combination of kabab Barg and kabab Koobideh</i>	40
Shish Kabab <i>Delicious array of cubed marinated filet mignon with bell peppers and onion</i>	28
Rack of Lamb <i>Marinated, prepared, and served in a traditional Persian style</i>	43
Kabab Bareh <i>A skewer of tender marinated filet of lamb</i>	32
Joojeh Kabab <i>Tender pieces of boneless chicken fillet, marinated, and garnished with saffron</i>	26
Chicken Breast Kabab <i>Tender pieces of chicken breast, marinated and garnished with saffron. Served with half rice, half salad.</i>	27
Cornish Game Hen <i>Tender marinated pieces of Cornish game hen garnished with saffron</i>	28
Morgh Koobideh <i>Two barbecued skewers of marinated ground chicken. Or Mix Koobideh- replace one skewer with beef.</i>	26
Mahi Kabab <i>Fresh salmon, served in Middle Eastern fashion (with Torshi instead of tomato)</i>	28
Combination Kababs	
Joojeh - Koobideh	35
Chicken Breast - Koobideh	36
Shish Kabab - Koobideh	36
Barg - Joojeh	49
Barg - Chicken Breast	51
Barg - Joojeh - Koobideh (for 2)	62
Shish Kabab - Joojeh - Koobideh (for 2)	58
Upgrade Your Entree with Special Saffron Rice \$6.50 <i>Choose from: Zereshk Polo (add currant berries), Albaloo Polo (add sour cherries and roasted almonds), or Addas Polo (add lentils, raisins and roasted walnuts)</i>	

Chelokababi Specials

All specials are served with saffron rice

Gheymeh <i>An authentic gourmet dish prepared with lean beef, split peas, and tomato sauce</i>	20
Gheymeh Bademjoon <i>Gheymeh served with eggplant</i>	25
Fesenjun <i>A traditional Persian sweet and sour dish prepared with braised chicken, walnuts and pomegranate sauce</i>	24
Ghormeh Sabzi (Thursday & Friday) <i>A Persian stew of fresh lean beef, pink beans and fresh home grown herbs</i>	28
Baghali Polo (Saturday & Sunday) <i>A tasty mixture of lima beans and dillweed rice served with lamb shank</i>	29
Chopped Sautee (Chicken or Filet Mignon) <i>Chopped chicken or filet mignon sautéed with fresh vegetables, served with saffron rice and green salad (jalapeño upon request)</i>	18