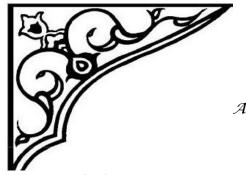


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Hummus A traditional appetizer. Made with garbanzo beans and Tahini sauce.	11
Kashko Bademjan Authentically made with sautéed eggplants, garlic, cooked yogurt and spices	16
Masto-Khíar Seasoned Persían homemade yogurt with cucumbers and dried mint	10
Masto-Mooseer Tasty fresh homemade yogurt with finely chopped shallots (wild garlic)	12
Petíte Vegetarían Samosas Six petite samosas served with spicy organic yogurt sauce	9
Medíterranean Trío Hummus, Kashko Bademjan, and Masto-Khíar	22
Nan-o-Sabzí Fresh herbs served with fresh walnuts and feta cheese	9
Dolmeh Homemade stuffed grape leaves with ground beef, rice, and split peas	20
Míddle Eastern Platter With Kashko Bademjan, Hummus, Falafel, feta cheese, imported olives, and greens. Serves 3-4	30
Falafel Plate- served with Hummus	16
Salads/Soup/Sídes	
Green Salad Fresh lettuce, cucumbers, tomatoes, and olives with homemade dressing	8
Mediterranean Salad 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	16
Salad Shírazí Tomatoes, cucumbers and oníons dressed in olive oil and fresh squeezed lemon	10
Ash Reshteh A hearty soup of noodles, herbs, and beans	Cup 8 Bowl 13
Roasted Tomatoes, Oníons or Jalapeños Torshí (Píckled Vegetables)	4 7
Vegetarían Entrées	
Vegetarían Kabab A skewer of fresh vegetables (bell peppers, onions, zucchini, sweet peppers, and eggplant), barbecued over our charcoal grill. Served with Addas Polo rice.	23
Vegetarían Combínatíon Plate Hummus, Kashko Bademjan and Falafels with saffron ríce and green salad	27
Vegetarían Gheymeh Traditional Persian stew served vegetarian style with tofu, split peas, mushrooms and tomato sauce. Served with saffron rice. Add eggplant \$5	19
Mixed Rice- Zereshk Polo (currant berries), Albaloo Polo (sour cherries and roasted almonds), or Addas Polo (lentils, raisins and roasted walnuts)	ſ 13



Kabab Entrées

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



rice and green salad (jalapeño upon request)