

چلوکبابی
Chelokababi

Appetizers

Hummus <i>A Middle Eastern appetizer made from garbanzo beans and Tahini sauce</i>	11
Kashko Bademjan <i>Authentically 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>	23
Nan-o-Sabzi <i>A traditional appetizer. Fresh herbs served with fresh walnuts and feta cheese.</i>	10
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- Falafels (4) served with Hummus	16

Soup/Salads/Sides

Ash Reshteh <i>A hearty soup of noodles, herbs, and beans</i>	12
Green Salad <i>Fresh lettuce and baby greens, 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. Add Koobideh \$10, Breast \$20</i>	16 Half 10
Salad Shirazi <i>Tomatoes, cucumbers and onions dressed in olive oil and fresh squeezed lemon</i>	11
Roasted Tomatoes, Onions or Jalapeños	4
Torshi (Pickled Vegetables)	7
Skewer of Roasted Vegetables	10

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>	21
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 \$7 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>	33
Kabab Koobideh <i>Two barbecued skewers of marinated lean ground beef</i>	26.5
Soltani <i>A Royal combination of kabab Barg and kabab Koobideh</i>	41
Kabab Torsh <i>From the Caspian region. Filet mignon marinated with pomegranate sauce, walnuts, garlic, and basil</i>	33
Shish Kabab <i>Delicious array of cubed marinated filet mignon with bell peppers and onion</i>	29
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>	33
Joojeh Kabab <i>Tender pieces of boneless chicken fillet, marinated, and garnished with saffron</i>	27.5
Chicken Breast Kabab <i>Tender pieces of chicken breast, marinated and garnished with saffron. Served with half rice, half salad.</i>	28
Cornish Game Hen <i>Tender marinated pieces of Cornish game hen garnished with saffron</i>	29
Morgh Koobideh <i>Two barbecued skewers of marinated ground chicken</i>	27
Mix Koobideh - One skewer of ground chicken and one skewer of ground beef	27
Mahi Kabab <i>Fresh salmon, served in Middle Eastern fashion (with Torshi instead of tomato)</i>	29
Combination Kababs (Any combination is possible, please ask your server)	
Joojeh - Koobideh	37
Shish Kabab - Koobideh	38
Barg - Joojeh	49
Barg - Joojeh - Koobideh (for 2)	65
Shish Kabab - Joojeh - Koobideh (for 2)	62

Upgrade Your Entree with Special Saffron Mixed Rice \$6.50

Choose from: Zereshk Polo (add currant berries), Albaloo Polo (add sour cherries and roasted almonds), or Addas Polo (add lentils, raisins and roasted walnuts)

Chelokababi Specials

All specials are served with saffron basmati rice

Gheymeh <i>An authentic gourmet dish prepared with lean beef, split peas, and tomato sauce</i>	22
Gheymeh Bademjoon <i>Gheymeh served with eggplant</i>	27
Fesenjun <i>Sweet and sour dish prepared with braised chicken, walnuts and pomegranate sauce</i>	25
Ghormeh Sabzi (Thursday & Friday) <i>A Persian stew of fresh lean beef, pink beans and fresh home grown herbs</i>	29
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>	20