

چلوکبابی

# Chelokababi

## Appetizers

<b>Hummus</b>	7.95
<i>A traditional appetizer served throughout the Middle East. Made with garbanzo beans and Tahini sauce.</i>	
<b>Kashko Bademjan</b>	12.95
<i>A tasty authentic appetizer made with sautéed eggplants, garlic, cooked yogurt and spices</i>	
<b>Masto-Khiar</b>	7.95
<i>Seasoned Persian homemade yogurt with cucumbers and dried mint</i>	
<b>Masto-Moseer</b>	8.95
<i>Tasty fresh homemade yogurt with finely chopped shallots (wild garlic)</i>	
<b>Petite Chicken Samosas</b>	8.95
<i>Chicken samosas served with spicy organic yogurt sauce</i>	
<b>Mediterranean Trio</b>	18.95
<i>Hummus, Kashko Bademjooon, and Masto-Mooseer</i>	
<b>Spinach Filo</b>	7.95
<i>Tasty puffed filo pastry filled with spinach and feta cheese</i>	

## Salads

<b>Green Salad</b>	6.95
<i>A colorful array of fresh lettuce, cucumbers and tomatoes served with our homemade dressing</i>	
<b>Salad Shirazi</b>	7.95
<i>A traditional Persian salad consisting of tomatoes, cucumbers and onions dressed in olive oil and fresh squeezed lemon juice</i>	
<b>Mediterranean Salad</b>	12.95
<i>Fresh greens with lentils, fresh walnuts, feta cheese, and olives, served with a vinaigrette dressing</i>	
<b>Salad Shirazi</b>	7.95
<i>A traditional Persian salad consisting of tomatoes, cucumbers and onions dressed in olive oil and fresh squeezed lemon juice</i>	

## Vegetarian Entrées

<b>Vegetarian Kabab</b>	18.95
<i>A skewer of fresh vegetables (bell peppers, onions, zucchini, tomatoes, and eggplants), barbecued over our charcoal grill. Served with saffron rice garnished with lentils, roasted walnuts and raisins.</i>	
<b>Vegetarian Combination Plate</b>	20.95
<i>A combination of Hummos, Kashko Bademjan and Falafels served with saffron rice and green salad.</i>	
<b>Vegetarian Gheymeh</b>	14.95
<i>Traditional Persian stew served vegetarian style with tofu, split peas, mushrooms and tomato sauce. Served with saffron rice.</i>	
<b>Falafel Plate</b>	12.95
<i>Falafels served with Hummus</i>	

*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*

<b>Kabab Barg</b> <i>A skewer of tender center cut filet mignon</i>	24.50
<b>Kabab Koobideh</b> <i>Two barbecued skewers of marinated lean ground beef prepared</i>	18.95
<b>Soltani</b> <i>A Royal combination of kabab Barg and kabab Koobideh</i>	30.95
<b>Shish Kabab</b> <i>Delicious array of marinated filet mignon, bell peppers, and onion</i>	23.50
<b>Rack of Lamb</b> <i>Marinated, prepared, and served in a traditional Persian style</i>	29.95
<b>Kabab Bareh</b> <i>A skewer of tender marinated filet of lamb</i>	26.95
<b>Joojeh Kabab</b> <i>Tender pieces of chicken fillet, marinated, and garnished with Saffron.</i>	19.50
<b>Chicken Breast Kabab</b> <i>Tender pieces of chicken breast, marinated and garnished with saffron. Served with half rice, half salad.</i>	20.95
<b>Cornish Game Hen</b> <i>Tender marinated pieces of cornish game hen garnished with saffron</i>	22.50
<b>Koobideh Morgh</b> <i>Two barbecued skewers of marinated ground chicken</i>	18.95
<b>Mahi Kabab</b> <i>Fresh salmon, served in Middle Eastern fashion</i>	22.95
<b>Combination Kababs</b>	
Joojeh - Koobideh	26.50
Chicken Breast - Koobideh	27.95
Shish kabab - Koobideh	30.95
Barg - Joojeh	38.95
Barg - Chicken Breast	39.95
Barg - Joojeh - Koobideh (for 2)	48.95

**Zereshk Polo, Albaloo Polo or Addas Polo**     *Add \$4.95*  
*Garnish your rice with currant berries (zereshk), sour cherries and roasted almonds (albaloo), or lentils, raisins and roasted walnuts (addas polo).*

## Chelokababi Specials

<b>Gheymeh</b> <i>An authentic gourmet dish prepared with lean beef, split peas, and tomato sauce, served with basmati rice</i>	15.95
<b>Gheymeh Bademjoon</b> <i>Gheymeh served with eggplant</i>	18.50
<b>Fesenjun</b> <i>A traditional Persian sweet and sour dish prepared with braised chicken, walnuts and pomegranate sauce, served with saffron basmati rice</i>	18.95
<b>Ghormeh Sabzi</b> <i>Fresh lean beef, pink beans and fresh home grown herbs, slowly simmered and served with basmati rice</i>	19.95
<b>Baghali Polo (Saturday &amp; Sunday)</b> <i>A tasty mixture of lima beans and dillweed rice served with lamb shank</i>	20.95
<b>Chopped Sautee (Chicken or Filet Mignon)</b> <i>A modern rendition of an old favorite. Chopped chicken or filet mignon, sautéed with fresh vegetables, served with rice and green salad. (jalapeño or garlic available upon request).</i>	14.95