

# Cafe Natasha Dinner Menu

## Appetizers | All Item Vegetarian (or noted Vegan)

served with pita. Side of veggies for dipping \$2

**Kaskhe Bademjune** | Persian Grilled Mash Roasted

Eggplant sauteed w onions garlic topped w Caramelized Mint 8

**Baba Ghanoush** | Chilled Char-Grilled Eggplant, Garlic

Specially Seasoned Sesame Tahini (Vegan) 8

**Pomegranate Eggplant** | Eggplant Mashed w Grilled

Tomatoes, Chickpeas, Tart Pomegranate Molasses (Vegan) 8

**Walnut Olive Feta Cheese Spread** 8

**Shirazi** | Refreshing Tomato Cucumber Mint Salad 6

**Famous Persian Osh Soup** | The ultimate comfort food,

lentils, legumes, rye, mungbean topped with yog "kashke"

and caramelized mint and onion (can be made vegan) 8

**Chilled Yogurt Soup** | Savory Chilled Yogurt Cucumber

Topped w Raisins Walnuts Mint 8

**Pomegranate Yogurt Dip** | Thick Persian Yogurt with

Savory Zaatar Thyme Mixture and Tart Pomegranate Molasses 8

**Cabbage Rolls** | Two Steamed Cabbage Leaves stuffed with a

savory, tangy tomato sauce rice, lentils, soy protein (Vegan) 9

**Bulgarian Feta Cheese Field Greens Salad** 7

## Combination Appetizers

Falafel, Hummus, Seasoned Sesame Tahini 9

Persian Eggplant, Pomegranate Yog Dip, Falafels 20

Eggplant Lover: All Three Eggplant Dishes 20

Baba Ghanoush, Hummus, Falafels, Tahini 17

## Specialty Salad Bowl Entree

A healthy and satisfying multi-layer salad bowl layered with field greens, Basmati rice, creamy Bulgarian feta cheese, crunchy pita chips, topped w your favorite entree.

Saffron Chicken, Tandoori Chicken, Ground Koubideh,  
Chicken Koubideh, Vegetarian Koubideh 14.99

Or Vegetarian Falafel 12.99

## Entrees | Served with Long Grain Saffron Basmati Rice

Substitute Lentil Raisin Rice or Biryani Pilaf \$1 Grilled Tomato \$1  
Add Half Salad with Half Rice \$1 with Bulgarian Feta \$2

**Sirloin Beef Shish Kabob** | Tender chunks of sirloin steak  
charbroiled in our exclusive marinade 16.99

**Saffron Lemon Chicken Breast Kabob** 12.99

**Garlic Chicken Kabob** | Flavorful thigh dry-rubbed with  
shawarma spices and charbroiled in our garlic marinade 12.99

**Tandoori Chicken Kabob** | Indian inspired kabob  
Flavorful thigh charbroiled in mild curry and cumin 12.99

**Persian Koubideh Kabob** | Two skewers of our specially  
seasoned ground beef and lamb kabob with Persian spices 14.99

**Chicken Koubideh** | Two skewers of our specially seasoned  
ground chicken kabob w lemon and Persian spices 14.99

**Braised Lamb Shank** | Tender lamb on the bone 20.99

**Lamb Shoulder Chops** | Charbroiled on the bone with our  
famous marinade 25.99

**Braised Lamb Biryani** | Slow Braised Lamb pulled off the  
bone onto a pilaf of chickpeas, caramelized onion cumin 14.99

**Gormeh Sabzie** | Herbal Persian lamb stew of savory parsley,  
cilantro, Persian spices and tender chunks of lamb 14.99

**Fessenjune** | Persian Savory Sweet Walnut Pomegranate sauce  
stewed w sautéed chicken breast served w lentil raisin rice 14.99

**Curry Vegetable Stew** | Fresh vegetable vegan stew;  
Potato, sweet potato, carrots, zucchini, celery sautéed in mild  
tomato curry sauce served w lentil raisin or biryani pilaf 10.99

**Stuffed Pepper & Tomato Dolmeh** | Stuffed w seasoned  
rice and topped w a savory tomato sauce (Vegan) 12.99

**Falafel Biryani Pilaf** | Falafels served w Biryani pilaf 9.99

## Combination Entrees |

Lamb Chops & Koubideh Kabob 30.99

Beef Kabob & Chicken Kabob 22.99

Beef Kabob & Koubideh Kabob 21.99

Chicken Kabob & Koubideh Kabob 16.99

## Dessert

Strawberry Blueberry Pie 7 Walnut Baklava 5

Peach Almond Custard Pie 5

Cream Cheese Cheesecake Pie 5

Saffron Rose Pistachio Persian Ice Cream 6

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## Vegetable Based Cocktails

<b>Cucumber Calamasi Highball</b>	<b>13</b>
Hendricks Gin   Muddled Cucumber   Calamansi Syrup   Lemon Acid Adjusted Guanabana Juice   Mint   Soda	
<b>Saved By The Bell</b>	<b>14</b>
Still 630 American Navy Gin   Cold Press Yellow Bell Pepper Dolin Blanc Vermouth   Moletto Tomato Gin Mist   Lemon	
<b>Toma – TEA – Yum</b>	<b>14</b>
La Luna Cupreata Mezcal   Celery Juice   Tarragon Vinegar   Ginger Pink Peppercorn   Tiki Bitters	
<b>Carrots De Oaxaca</b>	<b>13</b>
La Luna Cupreata Mezcal   Carrot Citrus   Sea Salt   Caramelized Chile Morita Hot Honey	
<b>Not your Grandmas Sweet Tea</b>	<b>13</b>
Fig Vodka   Lemon Juice   Dehydrated Yam Tea Dopa Teatro Vermouth   Honey Syrup   Mint	
<b>I'm a Fun-gi</b>	<b>14</b>
Gordons Gin   Lime Juice   Black Vinegar   Mushroom & Blueberry Shrub   Manzanilla Sherry   Black Mushroom Salt	

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## Herbaceous and Fruit Forward

<b>American Revolution</b>	<b>14</b>
Bluecoat American Gin   Lime   Aloe & Chamomile Syrup   Enrico Toro   Mezcal Perfume   Roasted Orange	
<b>Origen</b>	<b>14</b>
Sombra Mezcal   Reduced Spiced Pineapple Celery Bitters   Tajin   Sea Salt   Lime   Agave	
<b>Blackberry Bush</b>	<b>12</b>
Brockmans Gin Distilled with Blackberries and Blueberries Lemon   Hibiscus   Cocchi Brachetto Italian Sparkling	
<b>Raspberry Bramble</b>	<b>12</b>
Gin   Muddled Berries   Fernet   Hibiscus   Lemon   Apple Cider Vin   Sea Salt   Mint	
<b>I find this very a-PEEL-ing</b>	<b>13</b>
Banana Washed Ducketts Rum   Lime Juice   Simple Rum Mist	

### Beer

4 Hands Passionfruit Prussia // Sour  
4 Hands Single Speed // IPA  
Odells // IPA  
Mad Hatter // IPA  
Jai Alai // IPA  
Logboat Bobbers // Lager  
Tecate // Lager  
Peroni // Lager  
Redstripe // Lager  
Schlafly // Kolsch  
Schlafly // Pale Ale  
Greiesedieck // Wheat

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## Ode to The Gin Room

<b>Mad Men Gimlet</b>	<b>12</b>
Right Gin   Lime   Simple	
<b>Gibson</b>	<b>13</b>
Sipsmith Gin   Manzanilla Sherry   Genepy de Alps   Cocktail Onion	
<b>Barreled Rebellion</b>	<b>13</b>
Knickerbocker Barrel Aged Gin   Cynar   Clockwork Orange   Dolin Rouge Vermouth   Dehydrated Orange	
<b>G &amp; T – From the Garden</b>	<b>12</b>
Brockman's Blueberry Blackberry Gin   Basil   Toasted Orange   Fentiman's Sparkling Raspberry Tonic	
<b>Val's Porch</b>	<b>12</b>
Uncle Val's Botanical Gin   Lemon   Lavender Bitters   Soda	

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## Spritzes & Bubbles

<b>Sunday is for Bubbles</b>	<b>12</b>
Sombra Mezcal   Lime   Curacao   Mango   Prosecco	
<b>Island Paradise</b>	<b>11</b>
Ducketts Rum   Falernum   Plum Bitters   Guava   Prosecco	
<b>Aperol Spritz</b>	<b>11</b>
Aperol   Gin   Orange Wheel   Prosecco	
<b>French 75</b>	<b>10</b>
Classic   Gin   Lemon   Simple   Prosecco	
<b>Garden Party Spritzer</b>	<b>11</b>
Campari   Green Chartreuse   Chive Washed Vermouth   Shisho Bitters   Prosecco   Mint	

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## Mezcal and Gin Education

<b>Highlight Flight of the Week</b>	<b>30</b>
La Luna Chino   Vago Elote   Derrumbes San Luis Patosi	
<b>Highlight Pour of the Week</b>	<b>13</b>
Bozal Ensemble – Espadin // Mexicano // Barril	
<b>Introduction Flight</b>	<b>25</b>
La Luna Tequilana   Fidencio Espadin   Vago Espadin	
<b>5 Gin Flight</b>	<b>30</b>
Bartenders Choice	

# Natural Wines

All Natural / Vegan / USDA Organic / Biodynamic - Natural Wines are done without pesticides and sulfites

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Verdejo // Gulp/Hablo // Spain // 1 Litre	10 Glass only
Temperanillo // Friends & Farmer // Spain	11   44
80% Syrah // Domaine la Lyre // France	11   44

## White & Rose

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Pinot Grigio // Stival // Italy	8   28
Chardonnay // Parducci // California	29
Chardonnay // Cambria Vineyards // California	38
Sauvignon Blanc // Shannon Ridge // California	36

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Semi Dry Rose // Zolos // Medoza Argentina	8   36
Rose Granache // Zestos // Madrid Spain	36
Apple Cider Sparking Rose // Original Sin // NY	8 - Canned

## Reds

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Cabernet // Alias // California	7 / 28
Pinot Noir // Incanta // Romania	28
Rioja // Sierra Cantabria // Spain 2015	34
Garnache // Hahn // California 2015	41
Garnacha // El Fuego // Spain	30
Garnache // Honoro Vera // Spain	36
Garnacha // Principe de Viana // Spain // 2012	44
Sangiovese // Altesino // Italy 2012	45
Nebbiolo // Nino Negri Quadro // Italy 2014	48

## Bubbles

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Brachetto Rose Sparkling // Cocchi // Italy	9   36
Dry Prosecco // Valdo // Italy	8   32

## Amaros Amaro Sours

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Aperol // Apertivo
Contrato // Apertivo
Cocchi Americano // Apertivo
Rinomato // Apertivo
Campari // Apertivo

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Montenegro // Digestif
Lazzaroni Fernet // Digestif
Sibona // Digestif
Amaro dell Etna // Digestif
Lazzaroni Amaro // Digestif
Zucca // Rhubarbo