

Appetizers

#1	Maust E’ Sadeh	3.95
	Maust or yogurt is often used as a quick healthy meal by Persians – it is the food of rich as well as the not so rich - Maust E Sadeh is plain yogurt.	
#2	Maust O’ Khiar	5.45
	Maust or yogurt is used by Persians as a healthy alternative to cooked food – often vegetables and herbs are added for additional flavor - Maast o’ Khiar is yogurt mixed with diced cucumber, chopped fresh dill and other herbs.	
#3	Maust O’ Musir	5.45
	Maust or yogurt is considered by Persians to contribute to good health – often vegetables and herbs are added for additional flavor – Maast o’ Musir is yogurt mixed with shallots and other herbs.	
#4	Tadig	8.95
	Crispy rice(from the bottom of the Pot) topped with daily khoesht	
#5	Kashk O’ Bademjan (V)	8.45
	Sautéed eggplant, onion and garlic all finely blended with “Kashk” a yogurt sauce and garnished with hot mint sauce.	
#6	Mirza Ghasemi (V)	8.95
	Smoked eggplant, tomato, garlic, onion and seasonings.	
#7	Naan O’ Panir (V)	7.45
	Panir or goat’s cheese served along side fresh vegetables Persians enjoy Naan O’ Panir O’Sabzi almost at anytime of the day as a quick healthy meal.	
#8	Dolmeh (V)	6.45
	Cooked grape leaves stuffed with rice, tarragon,yellow split peas, chives, basil, parsley and herbs (five per order).	
#9	Hommus (V)	6.45
	A delicious combination of garbanzo beans, chickpeas, tahini sauce, lemon juice, olive oil, fresh garlic.	
#10	Falafel (V)	5.95
	Grounded chickpeas, fava beans and garbanzo beans and Mediterranean spices freshly fried (four per order).	
#11	Spinach Pie (V)	5.95
	Delicious Woodstone oven Baked Spinach Pie	
#12	Hummus & Falafel Combo (V)	6.95
	A side of Hummus and Falafel (three pieces)	
#13	Hummus & Shirazi Combo (V)	6.95
	A side of Hummus and Shirazi Salad	

Soups & Salads

#14	Ashe E’ Reshte (V)	7.45
	A delicious mixture of white beans, pinto beans, red beans, vegetables, spinach, herbs and seasonings and Persian noodles.	
#15	Barley Soup	6.45
	A delicious soup with barley, carrots, parsley, green peas and seasonings cooked in natural chicken broth.	
#16	Lentil Soup (V)	6.45
	A delicious soup of Lentil and seasonings.	
#17	Salad Shirazi (V)	5.95
	Combination of diced fresh cucumbers, tomato, crushed dried mint, chopped parsley, onion, a touch of olive oil and lemon juice and spices.	
#18	Tabooleh (V)	6.45
	Fresh minced parsley, onions, cracked wheat, tomatoes, lemon juice, olive oil, spices.	
#19	Fattoosh (V)	7.45
	Lettuce, tomatoes, cucumber, scallions, garlic, mint, olive oil, lemon juice, spices and crumbled dried pita.	
	* Add chicken kabob - Add 4.00 • Add Beef Barg kabob - Add 4.00	
#20	Greek Salad (V)	7.95
	Lettuce, tomatoes, cucumber, onion, topped with feta cheese and olives served with Greek dressing.	
	* Add chicken kabob - Add 4.00 • Add Beef Barg kabob - Add 4.00	
#21	Garden – Salad E’ Fasl	7.45
	Lettuce, tomatoes, cucumber, served with your choice of dressing (Italian, Ranch, Russian, Greek).	
	* Add chicken kabob - Add 4.00 • Add Beef Barg kabob - Add 4.00	

Super Wraps

#23	Falafel Wrap (V)	6.95
#24	Kubideh Kabob Wrap *	7.45
#25	Chicken Kabob Wrap*	7.45
#26	Lamb Kabob Wrap *	7.95
#27	Hommus & Vegetables (V)	6.95

Super Combo Wraps

#28	Falafel & Kubideh Kabob Combo Wrap	9.95
#29	Falafel & Chicken Kabob Combo Wrap	9.95
#30	Falafel & Lamb Kabob Combo Wrap	9.95

Specialty Plates

#31	Mirza Ghasemi Dinner Plate (V)	12.95
	Smoked eggplant, tomato, garlic, onion, and seasonings served with basmati rice and saffron.	
#32	Kashk O’ Bademjan Dinner Plate (V)	12.95
	Sautéed eggplant, onion and garlic all finely blended with “Kashk” a yogurt sauce and garnished with hot mint sauce served with basmati rice and saffron.	
#33	Falafel Dinner Plate (V)	11.95
	Grounded chickpeas, fava beans and garbanzo beans and Mediterranean spices freshly fried (six per order) served with a side of salad shirazi.	
#34	Spinach Pie Dinner Plate (V)	10.95
	Delicious Woodstone oven Baked Spinach Pie served with a side of shirazi salad.	

Specialty Polo (Persian Rice) Dishes

Rice is the jewel of Persian cuisine – As with her art of miniature painting and poetry, Persia has carried preparation of rice to extraordinary heights of refinement and perfection– Through a simple cooking process, the grains swell individually without sticking together – The result is a light, fluffy and extremely tasty rice

#35	Zereshk Polo (V)	10.95
	Basmati rice is studded with tart, barberries, sweet and sour currants giving it a wonderful sour taste explosion - The delightful and delectable taste will enchant and surprise you	
	• Add a skewer of chicken kabob - Add 9.00 *	
	• Add a skewer of Kubideh kabob - Add 6.00 *	
	• Add a skewer of Beef Barg kabob - Add 11.00 *	
#36	Baghali Polo (V)	10.95
	Basmati rice mixed with dill weed and lima beans	
	• Add a skewer of chicken kabob - Add 9.00 *	
	• Add a skewer of Kubideh kabob - Add 6.00 *	
	• Add a skewer of Beef Barg kabob - Add 11.00 *	
	• Add lamb shank boiled in special herbs/spices- Add 7.00 *	
#37	Adas Polo (V)	10.95
	Basmati rice mixed with lentils, raisins and saffron	
	• Add a skewer of chicken kabob - Add 9.00 *	
	• Add a skewer of Kubideh kabob - Add 6.00 *	
	• Add a skewer of Beef Barg kabob - Add 11.00 *	
#38	Albalo Polo (V)	10.95
	Basmati rice mixed with black cherries (be careful of cherry pits) and saffron	
	• Add a skewer of chicken kabob - Add 9.00 *	
	• Add a skewer of Kubideh kabob - Add 6.00 *	
	• Add a skewer of Beef Barg kabob - Add 11.00 *	
#39	Lubia Polo (V)	10.95
	Basmati rice mixed with chopped green beans and cooked in tomato sauce	
	• Add a skewer of Kubideh kabob - Add 6.00 *	
	• Add a skewer of chicken kabob - Add 9.00 *	
	• Add a skewer of Beef Barg kabob - Add 11.00 *	

Stews

#41	Gheymeh Bademjan	12.95
	Fried eggplant and chunks of tenderloin beef cooked alongside with yellow split peas and slices of tomatoes in our own tomato sauce served with basmati rice and saffron.	
#42	Gheymeh	12.95
	Yellow split peas, dried lemon, onion and fresh stewed beef cooked in our own tomato sauce topped with potato sticks served with basmati rice and saffron.	
#43	Ghormeh Sabzi	12.95
	Parsley, cilantro, chives, beans, dried lemon, and herbs cooked with chunks of tenderloin beef served with basmati rice and saffron.	
#44	Fesenjoon	12.95
	Cooked walnuts in pomegranate sauce alongside with chicken, onion simmered to perfection served with basmati rice and saffron.	
#45	Lamb Shank *	17.95
	Lamb shank cooked to perfection in our special tomato sauce and seasoning served with green rice (cooked with lima beans and dill and herbs).	

Kabobs

Kabob is the Persian word for meat cooked over open fire – The secret of a good Kabob is in the marinating of the meat – Chelo Kabob is derived from two words: Chelo meaning cooked rice and Kabob - Here at Chaloos we only use top quality USDA choice beef, chicken, lamb and Rock Cornish hens marinated in our special sauces and spices.

All kabob dishes are served with Chelo (Persian style steamed basmati rice topped with saffron)

• Substitute rice with salad shirazi - no additional charge

#46	Chelo Kabob Barg *	14.95
	A skewer of marinated and seasoned tenderloin pounded and charbroiled on open fire.	
#47	Chelo Kabob Kubideh *	12.95
	Two skewer of ground sirloin beef seasoned with grated onion and spices charbroiled on open fire.	
#48	Chelo Kabob Soltani *	16.95
	A combination plate of Barg and Kubideh.	
#49	Afghani Kabob *	16.95
	A skewer of boneless tender chunks of spring lamb marinated and seasoned in our special spices and charbroiled on open fire.	
#50	Shandiz Shishlick *	18.95
	Marinated Lamb Chops seasoned in our special spices and chargrilled on open fire.	
#51	Chicken Kabob *	14.95
	A skewer of chunks of skinless chicken breast marinated in saffron sauce and onion charbroiled on open fire.	
#52	Jujeh Kabob *	16.95
	A skewer of Rock Cornish hen marinated in saffron sauce and seasoning charbroiled on open fire.	
#53	Chaloos Combo *	18.95
	Combination of a skewer of chicken kabob and a skewer Kubideh.	
#54	Ghandehar Combo *	23.95
	Combination of a skewer of chicken kabob, a skewer beef barg and a skewer of Kubideh.	
#55	Salmon Kabob *	17.95
	A skewer of filet of salmon lightly seasoned and charbroiled.	
#56	Veggie Kabob (V)	11.95
	A skewer of green peppers, fresh tomatoes & onions slightly seasoned and charbroiled on open fire.	

(V) = Vegetarian

* CONSUMER ADVISORY WARNING FOR RAW FOODS :

IN COMPLIANCE WITH THE DEPARTMENT OF PUBLIC HEALTH, WE ADVISE THAT EATING RAW OR UNDERCOOKED MEAT, POULTRY OR SEAFOOD POSES A RISK TO YOUR HEALTH

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

PRICES, ITEMS & OFFERS ARE SUBJECT TO CHANGE WITHOUT NOTICE

ADD STATE & TOWN MEAL TAX TO ALL PRICES