

We have three guiding principles that define our cuisine:

Fresh

All items are prepared fresh throughout the day.

Healthy

We use some of the best natural, organic ingredients. Our kabobs are from USDA choice beef made with the best quality persian saffran and olive oil.

Convenient

Our freshly prepared food is available for take-out. Catering is available as well.

Appetizers

All appetizers served with warm pita bread.

Hummus Mushroom

6

The classic topped with sauteed mushrooms & onions.

Persian Platter (Panir Sabzi)

7

Imported feta cheese with fresh walnuts & fresh garden greens, (mint, basil, parsley, & radish).

Mediterranean Platter

12

Hummus, tabouli, roasted eggplants, pepperoncini, tomatoes & feta cheese with imported olives. (Side - 6)

Babaganush Eggplant (Kashk e Bademjoon)

7

Fire roasted eggplants mashed with onions, garlic, fresh mint with persian sauce. (whey)

Yogurt Dip with Cucumber (Maust o Khia)

5

Greek yogurt mixed with fresh cucumbers and mint.

Persian Fresh Eggplant (Mirzaghasehi)

8

Fire roasted eggplants mashed with fresh tomatoes, organic eggs, garlic & herbs.

Tadig (Crispy Rice)

6

Served with special persian stew. (Yellow peas, beef, onions, & tomatoe sauce)

Soup

Daily Homemade Soup

5

Salads

Greek Salad

8

Fresh chopped cucumbers, tomatoes, yellow & red pepper, onions, kalamata olives, oregano & import feta cheese with extra virgin olive oil.

Beet Salad

9

Roasted beets tossed in an olive oil served with fresh baby spinach, imported crumbled feta cheese, roasted walnuts, with special dressing.

Persian Village Salad (Salad Shirazi)

5

Fresh chopped cucumber, tomatoes, red onions, mint & lemon juice.

Entrees

All kabobs served with saffron basmati rice, grilled tomato and seasonal vegetables.

Rolled Beef Kabob (Koobideh) 13
Two skewers of seasonal natural ground beef.

Chicken Kabob 16
Fresh natural boneless breast of chicken with spice marinated in our special sauce.

Chicken Kabob with Bone 15
Perfectly marinated charbroiled cornish hen.

Jujeh Kabob 15
Boneless fresh chicken thighs marinated in our special sauce.

Barg 19
USDA choice filet mignon tenderloin marinated in our special saffron sauce.

Boneless Lamb Kabob 22
Charbroiled boneless tender lamb marinated in our delicious sauce.

Vegetable Kabob 13
A skewer of fresh eggplant, onions, zucchini, squash, jalapeños & bell peppers.

Soltani 23
A combination of USDA choice filet mignon and a skewer of natural ground beef.

Chenjeh Kabob 19
Delicious juicy filet mignon marinated in our saffron sauce.

Shrimp Shish Kabob 17
Marinated tiger shrimp with skewered onions, bell peppers served with basmati rice.

Salmon Shish Kabob 18
Chunks of salmon marinated with fresh lemon, bell peppers & onions served with basmati rice.

House Specialties

Pomegranate Chicken 15
Cornish hen marinated in pomegranate sauce & baked with herbs served with basmati rice.

Lima Beans Rice with Lamb Shank (Baghali Polo) 16
Basmati rice mixed with dill weed, lima beans, served with one seasonal lamb shank.

Combo Special For Two 37
Served with saffron basmati rice, & grilled roma tomatoes. One chicken kabob, one beef kabob, and skewer of rolled beef kabobs.

Drinks

Soft Drinks 3

Dogh (Yogurt Soda) 3

Fresh Orange Juice 4