

Starters

- *Hummus** \$ 4.99
chickpeas pureed with garlic and tahini
- *Baba Ghannouge** \$ 5.99
roasted eggplant, yogurt and garlic with a touch of cilantro
- MK Maust** \$ 3.99
homemade yogurt with diced cucumber and dill with a smidge of garlic
- *Eggplant Dip** \$ 5.99
eggplant sautéed with onions and garlic, lightly topped with a hint of mint in a yogurt based dressing
- The Sampler** \$ 9.99
Hummus, Baba Ghannouge, MK Maust and Eggplant Dip
- *Sambosa** \$ 4.99
stuffed pastry with potatoes, spring onions, coriander and peas
- Chicken Sambosa** \$ 5.50
stuffed pastry with potatoes, spring onions, coriander, peas and chopped chicken
- Mantu** \$6.99
Homemade dumplings filled with ground beef & onion topped with meat sauce and yogurt & mint.
- *Salad Shirazi** \$ 3.99
a summery-taste, made with chopped cucumbers tomatoes, onions and parsley with lime olive oil dressing
- *Torshi** \$ 3.99
a seasoned blend of vegetables pickled in vinegar and spices
- *Bolanee Kachaloo** \$ 4.99
pan fried thin dough stuffed with a mixture of potatoes, spring onions, cilantro and light spices
- *Bolanee Subzi** \$ 4.99
pan fried thin dough stuffed with a mixture of leek, spring onions and seasonings



Soups/Salads

- *Garden Salad** \$ 6.99
lettuce, tomatoes, cucumbers, red onions, and cubes of feta cheese served with house dressing
-add chicken for \$4.00
- Caesar Salad** \$ 7.99
romaine lettuce, parmesan & Caesar dressing with homemade garlic bread
-add chicken for \$4.00
- *Soup of the Day** \$ 3.99



Kabobs

All kabobs served with basmati rice

- Kubideh Kabob** (Two skewers of beef) \$ 9.99
grounded in-house to ensure highest quality, marinated in spices and served with basmati rice (chalow)
- Chicken Kabob** \$ 10.99
tender chunks of boneless chicken breast marinated in our special recipe and served with basmati rice (chalow)
- Lamb Kabob** \$ 13.99
tender chunks of lamb marinated and grilled to perfection and served with seasoned basmati rice (palow)
- Mazadar Chopan Kabob** \$ 19.99
marinated lamb chops cooked to perfection and served with seasoned basmati rice (palow)
- Barg** \$ 14.99
marinated strips of grilled filet mignon and served with basmati rice (chalow)

An 18% gratuity will be added to parties of 6 or more

Sultunies / Combinations

All served with basmati rice (chalow), grilled tomato (*one skewer of each*)

Barg & Kubideh	\$ 16.99	Lamb & Kubideh	\$ 15.99
Barg & Chicken	\$ 18.99	Chicken & Kubideh	\$ 13.99
Barg & Lamb	\$ 20.99	Chicken & Lamb	\$ 17.99

Entrees

All entrees served with basmati rice

☞ **Add** a small Garden or Caesar Salad with your entrée - \$2.99

☞ **Add** raisins and carrots with your rice - \$2.00

Shrimp Qurma

\$ 17.99

jumbo shrimp marinated in olive oil, garlic, and cilantro sautéed with fresh tomato, garlic and extra virgin olive oil served with basmati rice (chalow)

Salmon

\$ 13.99

fresh filet of marinated salmon cooked on an open flame grill served with basmati rice (chalow)

*Gourmet Falafel Platter (vegetarian)

\$ 9.99

chef's special recipe chickpea patty served with chopped vegetables on top of homemade bread and our house tahini sauce

Mahicha Palow

\$ 14.99

lamb shank slowly cooked to perfection in caramelized onions, fresh rosemary and garlic served with seasoned basmati rice topped with carrots and raisins

Mantu

\$ 12.99

Homemade dumplings filled with ground beef & onion topped with meat sauce and yogurt & mint.

Qaubili Palow

\$ 12.99

tender chunks of lamb under seasoned rice topped with carrots and raisins

Lamb Karahi

\$ 14.99 (or \$25.99

for two)

bone-in lamb shank sautéed with fresh tomato, garlic, ginger and special spices served with basmati rice (chalow)

Chicken Karahi

\$ 11.99 (or \$21.99

for two)

bone-in chicken sautéed with fresh tomato, garlic ginger and special house spice served with basmati rice (chalow)

Biryani

basmati rice roasted with special biryani spices and served with a choice of lamb, chicken or vegetable Lamb \$ 13.99 Chicken \$ 11.99 Vegetable \$ 9.99 Shrimp \$ 17.99

Kofta

\$ 9.99

homemade meatballs simmered in a tomato and onion sauce, served over basmati rice (chalow)

*Eggplant Stew (vegetarian)

\$ 9.99

sautéed eggplant with tomatoes, onions and garlic served with basmati rice (chalow)

*Subzi Chalow (vegetarian)

\$ 8.99

sautéed spinach served with basmati rice (chalow)

*Kadu Chalow (vegetarian)

\$ 9.99

butternut squash sautéed in garlic and tomato served with homemade yogurt sauce and basmati rice (chalow)

Vegetarian Delight

\$ 12.99

kadu, eggplant stew, and subzi with raisin and carrots

Side Dishes

Chickpeas Qurma	\$ 2.99
Basmati Rice	\$ 2.99
Subzi (sautéed spinach)	\$ 3.99
Kadu (butternut squash)	\$ 3.99

Sweets

Firnee

\$ 3.99

smooth and creamy pudding chilled and topped with pistachios

Baklava

\$ 4.99

layers of crispy dough, syrup and walnuts and topped with pistachios

Persian Ice Cream

\$ 4.99

Carrot Alwah

\$ 4.99

Sweet carrots sautéed with butter and milk and mixed with pistachios and almonds.