

In our efforts to conserve water, we only serve water upon request.



Pomegranate Soup– Our famous **Ash Anar** is a hearty mix of lentils, beans, wheat, spinach & herbs cooked with pomegranate juice, served w/ pita. Cup \$2.65 Bowl \$5.25

Soup & Salad – Cup of our pomegranate soup with pita and a small green salad. \$6.95

Persian Breakfast – Our friends who remember Café Caspian requested this items, so here it is...feta, pecans (or walnuts), fruit (or cucumbers & tomatoes) with pita bread. \$6.95

Appetizers

Hummus - Tasty dip of garbanzo beans blended with creamy sesame, lemon juice & garlic, served with pita bread. \$6.95 with olives, garlic and herbs \$7.95, sun-dried tomatoes and olives \$7.95

Baba Ghanoush - Tasty blend of baked eggplant, tahini, garlic and lemon, topped with olive oil, served with pita bread. \$6.95

Dolmeh – Rice and herbs hand wrapped in grape leaves, served with pita bread. 8 for \$6.95

Tabouli - Bulgur wheat and parsley tossed with lettuce and tomatoes with lemon juice and olive oil, served with pita bread. \$5.95

Mast o' khair – A dip of plain yogurt mixed with cucumbers & mint, served with pita. \$5.95
With cranberries and walnuts \$6.95

Sambosas – Two bread pockets filled with spinach, potatoes, green peas, curry and spices, served with Mast o' khair. \$5.95

Potato Pancakes (koo-koo) - We added Quinoa (a high protein grain) and dill to the traditional recipe. Free-range eggs and flour are included in the batter. \$5.95

Salat Olivieh – A recipe of chicken, potatoes, free range eggs, green peas and pickles mixed with mayo and lemon juice, served with pita bread \$8.95.

Middle Eastern Platter – Hummus, tabouli, dolmehs, small salad topped with feta and olives, served with pita bread. \$9.95

Our complimentary water is filtered, as well as all other drinks on the menu.



Salads

Green Mixed Salad - Healthy spring mix greens with olives, tomatoes, walnuts and feta, with our soy ginger dressing or balsamic and olive oil. Small \$3.95 Large \$7.95

Middle Eastern Green Salad - Mixed greens with feta cheese, tomatoes, tabouli and dolmehs and olives served with our soy ginger dressing. \$9.95 Add chicken for \$2.00

Vegan Salad - Mixed greens with tomatoes, olives, avocado and firm, baked tofu, topped with vegan pita chips with our delicious soy ginger dressing on side. \$8.95

Green Chicken Salad - Healthy mixed greens with chicken breast, tomatoes, feta, and olives topped with soy ginger or balsamic vinegar and olive oil. \$9.95

Spicy Turkey Salad - Grilled turkey glazed with our spicy sauce on a bed of greens with cucumbers, tomatoes and dried cranberries with our sweet vinaigrette dressing. \$9.95

Seasoned Salmon Salad - Chilled hot-smoked Wild Alaskan salmon over a bed of mixed greens with feta, tomatoes, and olives served with ginger soy dressing. \$10.95

Strawberry Tabouli Salad - Refreshing salad of mixed greens, topped with tabouli, strawberries and walnuts, served with our raspberry vinaigrette dressing. \$9.95 Add chicken for \$2.00 or Tofu \$1.50 (we substitute other fruits when strawberries are out of season)

Goat Cheese Salad - A huge bed of spring mix topped with pears, walnuts and broiled goat cheese on top of baguette with a sweet vinaigrette dressing. \$10.95

Banoo Salad - The ultimate raw salad with Spring mix, broccoli, shredded carrots, cucumbers, tomatoes, avocado, raw walnuts, raw sunflower seeds, and quinoa served with your choice of dressing \$9.95

*We try to use organic spring mix when available.

*Our tofu is made from organic soy beans.



Daily Specials

Our dishes are made with the finest ingredients used in authentic Persian cuisine. We have designed our menu so our vegetarian guests can enjoy the exotic tastes of Persia by adding tofu to our traditional dishes.

All of these specials are served only on their designated day.

Monday

Adas Polo - Basmati rice cooked with lentils and mung beans topped with Saffron, dates, walnuts, apricots and caramelized onions. Served with Chicken or Tofu \$10.95 Lamb \$12.95

Tuesday

Fesenjoon (Pomegranate Stew) - This bewildering dish comes with chicken or tofu (mushrooms & wheat gluten) mired in a brown puree of walnuts and pomegranate served with basmati rice. \$10.95

Wednesday

Khoresht Badenjan - Finally a tomato based blend of grilled eggplant, split peas and lamb and beef served with basmati rice \$12.95

Thursday

Curry - A delicious stew of carrots, potatoes, mushrooms and tomatoes cooked in yellow curry, served with basmati rice. Chicken or Tofu \$10.95

Friday

Ghormeh Sabzi - A stew of kidney beans in lemony slurry of parsley, scallion, and spinach, served with basmati rice. Lamb \$12.95 Tofu \$10.95

Friday and Saturday

Ghalieh Mahi - One of our best, this rich recipe is made with Wild salmon fillet, cooked with parsley, cilantro, tamarind sauce, curry and garlic, served with dilled basmati rice, carrots and peas. \$12.95

Saturday

Abgousht (Persian Stew) - A stew of lamb, chickpeas, potatoes, beans, tomatoes and dried limes for flavor, served with pita bread. \$11.95 Add \$2.00 for rice instead of pita bread.

Koufteh-Berenji - Exotic balls of basmati rice, lamb, fresh herbs, split peas, free-range eggs, and onions slowly cooked with plums, raisins and walnuts in the center, served with pita bread. \$13.95 Add \$2.00 for rice instead of pita bread.

*All entrees are served with your choice of Shirazi Salad (cucumbers, tomatoes, onions, cilantro & lemon juice), Mast o'khiar (yogurt) or a mixed green salad.

Topper ware Challenge – Bring your own topper ware for doggy bag & enter our monthly raffle for a free meal...and a cleaner planet!



Kabobs – Available Every Day

Great finger food for parties.

Veggie Kabob – At last a kabob with vegetarians & vegans in mind! Skewers of marinated tofu, mushrooms & veggies, served with brown rice and Shirazi Salad. \$10.95
Add any specialty rice for \$2.00

Chicken Kabob – Skewers of marinated and grilled chicken with vegetables served with Saffron Basmati rice and Shirazi Salad. **Boneless dark meat \$12.95 , Chicken Breast \$13.95** Substitute Zereshk Polo or any other specialty rice for \$2.00

Spicy chicken kabob – Made with our special sauce...contains dairy. **Prices same as above.**

Koubideh Kabob – Specially seasoned ground beef, marinated with Persian spices, wrapped around skewers and grilled on open-flame, served with Basmati rice. \$12.95
Add Zereshk polo for \$2.00

Spicy Koubideh – Made with our special sauce...contains dairy. **Prices same as above.**

Mahi Kabob – Skewers of marinated wild Mahi-Mahi grilled with vegetables, served with our Sabzi polo (rice cooked with dill, fenugreek, leek and parsley). \$14.95

Salmon Kabob – Wild Salmon fillet, seasoned and grilled, served with vegetables and our Sabzi polo (rice cooked with dill, fenugreek, leek and parsley). \$15.95
A note... that this dish is well worth the 30-35 minute wait.

Sabzi Polo-Mahi – Tilapia fillet (when available), poached on the grill with mild spices served with grilled veggies and Sabzi polo (herbed rice). \$14.95

*We can substitute a large green salad for rice & Shirazi for any of these dishes.

*Our chicken kabobs are antibiotic and hormone –free.

These dishes make a great side or main course for your party/catering.



Specialty Rice/Traditional Rice Dishes...

Baghali Polo - Lamb shanks cooked in gravy, served with dilled Basmati rice & fava beans.
\$13.95

Zereshk Polo - A heavenly mixture of basmati rice, barberries, dried cranberries, tossed with orange rinds, almonds and sweet carrots. Chicken or Tofu \$10.95 Lamb Shank \$12.95

Albaloo Polo - Basmati rice cooked with sour cherries, pistachios and saffron. Chicken or Tofu \$10.95 Lamb Shanks \$12.95

Loubiah polo - Basmati rice cooked with chopped green string beans, tomatoes, Persian spices and spicy curry. Chicken or Tofu \$10.95 Lamb Shank \$12.95

Adasi - Brown rice cooked with lentils, mung beans and squash. Chicken or Baked Tofu \$10.95 Lamb shank \$12.95

*All entrees are served with your choice of Shirazi Salad (cucumbers, tomatoes, onions, cilantro & lemon juice), Mast o'khiar (yogurt with cucumber and mint) or a mixed green salad.

*You can also substitute a large green mixed salad for the basmati rice and Shirazi.

We are happy to split your table's check up to, but not more than, two ways.
18% gratuity will be added for parties of 5 or more.



Wraps

Vegan Wrap – Babaganoush, rice, mixed greens, tomatoes and avocado, served with tabouli.
\$6.95 add Tofu \$2

Mixed Veggie Wrap – Tofu, hummus, mixed greens, tomatoes, tabouli, and avocado topped with our popular soy ginger dressing, served with pita chips. \$8.95

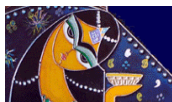
Salmon Wrap – Hot smoked wild Alaskan salmon (served chilled) wrapped in a tortilla with hummus, tabouli, feta, mixed greens, tomatoes and our soy ginger dressing, served with pita chips \$9.95

Middle Eastern Chicken Wrap – Chicken, hummus, tabouli, feta, olives, lettuce and tomato, wrapped in an herb tortilla, served with pita chips. \$8.95

Chicken Wrap – Chicken, mayo, lettuce, tomato, avocado and provolone cheese, wrapped in an herb tortilla, served with pita chips. \$8.95

Sm Side of Rice \$2.50
Side of Avocado \$1.50
Side of Tofu \$2.50
Side of Chicken \$4
Side of Pita \$1
Small Side of Masto'Khar \$1
Side of Specialty Rice \$4.50

Sambosa (a-la-carte) \$2.95
Skewer of Koubideh \$4.50
Skewer of Veggies \$3.95
Skewer of Chicken \$6.95
Shirazi Salad \$2.50
Goat Cheese on baguette \$1.50
Side of Lamb \$6.95



Iced Teas

Iced chai \$3.75 w/ soy \$4.25

Thai Iced Tea \$2.50

Black tea (un-sweetened) \$2.50

Cherry Iced Tea (sweetened) \$2.50

"Rooibos Iced Tea" An unsweetened herbal tea with a slightly sweet, fruity flavor. \$2.50

Herbal Iced Teas Sweetened with fruit Juice. (Hibiscus, peppermint) \$2.50

Pomegranate Juice \$3.00

Lemonade \$2.50

Sparkling water \$2.00

Soda- coke, diet coke, seven -up \$1.75

Our hot teas are served in a cup for \$1.95. Teapot for one \$2.95 or two \$4.95. Please add \$1 for each additional cup.

Black Teas

English Breakfast

Jasmine black

Caspian Tea (Ceylon with cardamom)

Green Teas

Green Tea

Pomegranate Green Tea - Sencha, rose pedals and pom. flavoring

Green Jasmine

White Peony- Rare Chinese tea with very little caffeine.

Moroccan Mint -peppermint leaves green tea

Herbal Teas

Hibiscus Heaven - Hibiscus flowers

Mint - peppermint and spearmint leaves

Herbal Cocktail - Hibiscus flowers, Lemon Grass, Rose Hips, Orange Peel, Peppermint & chamomile flowers.

Herbal Energizer - Cinnamon chips, licorice root, orange peel, rooibos, cardamom, anise & cloves.

Egyptian Chamomile

Rooibos Simba - apple bits and almonds

Rooibos Keylime -with lemon grass and creamy lemon flavor.

We also suggest these hot drinks for low calorie options!

Rooibos Vanilla - with essence of vanilla Try it with milk or soy and vanilla flavoring.

Rooibos Orange - Yummy drink made with milk or soy, taste like a creamsicle. Sweetened with natural vanilla syrup, no guilt, no caffeine, this drink is actually good for you!! Milk \$3.75 Soy \$4.25

Yerba Mate - Our top quality mate is perfect with almond flavoring and soymilk for a fabulous earthy taste and a kick to energize you. With steamed soy \$4.25

Chai -Our chai is made from loose tea and spices. With steamed Organic milk \$3.75 or Organic soy \$4.25

Decaf Chai With steamed Organic milk \$3.75 or soy \$4.25

Add a shot of Soju (*alcoholic beverage from about 20% to about 45% Alcohol content. It tastes is comparable to vodka.*) to any of these drinks for an additional \$2

Coffee

Turkish Coffee \$3.75

Americano or Espresso \$2.50

Coffee Press \$3.95

Latte \$2.95

Mocha \$3.75, Mexican \$3.95

Cappuccino \$2.95



Desserts

Ask your server about port. \$5 glass

Baghlava - Thin layers of Philo dough with walnuts and pistachios, syrup soaked. \$1.50

Rice Pudding (Sholeh Zard) - Jasmine rice slowly cooked with saffron, rose water and almonds. Topped with sprinkles of cinnamon, and pistachio rinds. \$5.95

Persian Ice Cream (Akbar Mashti) - Plain Creamy Ice cream with rose water, pistachios and Saffron. Wrapped in light unsweetened waffles. \$5.95

Chocolate Cake - Our famous chocolate cake, spongy with icing on top, always fresh and delicious.
Small \$3.95 Large \$5.95

Raspberry Chocolate Truffle Ice Cream - Chocolate or Vanilla Ice Cream covered in chocolate with hot raspberries and pomegranate sauce. \$6.95

Poached Pear - Fresh pear cooked in a light caramel sauce, topped with pomegranate sauce, walnuts and crème Fraise. \$6.95

The combination of these three very small desserts make a perfect authentic 'Platter' and go perfectly with the Turkish Coffee.

Persian Baghlava - A thin sheet of pastry dough stuffed with nuts and cardamom and soaked in honey. 75c

Gaz - Persian Nougat made with pistachios and rose water surrounded by flour. 75c

Turkish Delight - Nougat made with nuts and rose water surrounded by flour. 75c

Turkish Coffee - Rich, dark and sweet coffee, in a demitasse slowly cooked over fire. (Also available in Decaf) \$3.75



Middle Eastern Pizza (*lahmacun*)

Lahmacun (lahmajun) \$6.49

A traditional Anatolian specialty, hand chopped lamb meat, tomatoes, parsley, green peppers, garlic mix spread over hand rolled dough, baked in brick oven.

(Ground beef mixed with tomatoes, parsley, peppers, onions and spices) **\$7.99**

(Feta & Mozzarella cheese mixed with parsley melted over Ground beef mixed with tomatoes, parsley, peppers, onions and spices) **\$8.99**

Vegetarian Lahmacun \$3.49

A traditional Anatolian specialty, hand chopped tomatoes, parsley, green peppers, garlic mix and feta spread over hand rolled dough, baked in traditional brick oven.

Lahmacun Platter \$8.99

Two lahmacuns rolled with charbroiled eggplants dip and served with salad.

Vegetarian Lahmacun Platter \$8.99

Two vegetarian lahmacuns rolled with charbroiled eggplants dip and served with salad.