



An Iranian tradition, celebrating the longest night of the year, the coming of light over darkness. We welcome you, bringing loved ones together to share food, wine, poetry, and good wishes.

SPREADS

SERVED WITH NAAN
*ADD VEGGIES \$6

KASHK BADEMJOON | 14

fried eggplant, cream of whey, mint, crispy onion and garlic

MAST KHEYAR | 11

yogurt, persian cucumber, mint, raisin

MIRZA GHASEMI | 14

smoked eggplant, tomato, garlic

MAST MOUSIR | 10

yogurt, dried shallots

HUMMUS | 11

ground chickpea, garlic, tahini, evoo

\$6 lamb shawarma meat * | \$5 pickled mushroom

ZA'ATAR LABNEH | 12

strained yogurt, za'atar, olive oil

\$6 lamb shawarma meat * | \$5 pickled mushroom

MAZZE (H)

LAMB LOGHMEH * | 14

lamb koobideh, pickled red onion, pickles, tomato, harissa aioli, zhoug, naan

CHICKEN BITES * | 14

chicken koobideh, pickled red onion, pickles, tomato, harissa aioli, zhoug, naan

SHRIMP SAGANAKI * | 16

roasted pepper stew, cherry tomato, feta

FALAFEL | 13

chopped tomato, cucumber, red onion, cumin, mint, tahini, naan

ROASTED HALOUMI CHEESE | 15

pickled mushroom, white truffle oil

CHICKEN WINGS * | 15

grilled chicken wings, harissa aioli

ZEYTOUN PARVARDEH | 7

marinated castelvetrano olives, pomegranate, walnut, garlic

PICKLES TORSHI | PICKLED VEGETABLES 6

SEER TORSHI | BARREL AGED PICKLED GARLIC 5

SPECIALTY ENTRÉES

COOKED ON OUR
OPEN FLAME GRILL

À LA CARTE AVAILABLE FOR KABOBS & RICE FOR A BETTER SHARING EXPERIENCE

SALMON KABOB * | 36

saffron marinated skin on filet, fava bean & dill rice

CHILEAN SEABASS * | 50

saffron marinated, fava bean & dill rice

BRANZINO * | 40

Mediterranean striped bass, baghali & potato tahdig, mild green zhoug

FISH & RICE * | 28

pan-roasted wild trout, fava bean & dill rice, roasted pepper stew

VEGGIE STEW | 19

tomato broth, chickpea, potato, cauliflower, carrot, zucchini, squash

VEGGIE KABOB | 20

our garden's seasonal vegetables on open flame, saffron basmati rice

FALAFEL PLATE | 20

hummus, tabbouli salad, pickled beets, tahini, saffron basmati rice

KOOBIDEH KABOB * | 23

ground chuck, hanger, brisket & ground beef, saffron basmati rice

BEEF SHISH KABOB * | 38

tenderloin, seasonal vegetables, saffron basmati rice

SOLTANI KABOB * | 38

beef koobideh kabob, beef barg kabob, saffron basmati rice

CHENJEH * | 31

marinated beef sirloin, saffron basmati rice

BARG KABOB * | 34

gently pounded beef tenderloin, saffron basmati rice

AKBAR JOOJEH * | 32

*Butter crisped, split cornish-hen, walnut & pomegranate sauce
Choice of: Green salad, Shirin Polo*

CHICKEN KOOBIDEH * | 20

ground chicken in a citrus marinade, harissa, saffron basmati rice

CHICKEN SHISH KABOB * | 30

chicken breast in a citrus marinade, seasonal vegetables, saffron basmati rice

CHICKEN KABOB * | 26

saffron roasted chicken breast, saffron basmati rice

CHICKEN BARG * | 28

marinated pounded chicken breast, saffron basmati rice

TANDOORI CORNISH-HEN * | 27

tandoori marinated, saffron basmati rice

LAMB SHANK * | 32

braised for 8 hours, chickpea, potato, saffron tomato broth, fava bean & dill rice

LAMB KABOB * | 36

lamb sirloin, mint, yogurt marinade, lentil & raisin rice

LAMB NECK * | 36

spiced and braised lamb, cauliflower purée, toasted za'atar naan, lamb jus

LAMB KOOBIDEH * | 22

minced lamb sirloin, saffron basmati rice

LAMB CHOPS * | 50

latholemono marinated, oregano, garlic, thyme, lentil & raisin rice

WRAPS SERVED WITH FRIES

LAMB SHAWARMA * | 18

pickled onion & cucumber, tomato, greens, harissa aioli, zhoug

CHICKEN KOOBIDEH WRAP * | 16

pickled onion & cucumber, tomato, greens, harissa aioli

FALAFEL WRAP | 14

pickled onion & cucumber, tomato, greens, tahini, hummus

BEEF KOOBIDEH WRAP * | 16

pickled onion & cucumber, tomato, greens, harissa aioli

VEGGIE SHAWARMA | 15

mushroom, bell pepper, onion, greens, tomato, haloumi cheese

FROM THE GARDEN

"OUR" TABBOULI SALAD | 11

quinoa, tomato, cucumber, mint, red onion, parsley, lemon vinaigrette

BEET SALAD | 15

pickled beets & onion, walnut, greens, goat milk feta cheese, pomegranate vinaigrette

MEDITERRANEAN SALAD | 14

red onion, tomato, cucumber, olives, greens, feta cheese, red wine vinaigrette

SHIRAZI SALAD | 10

chopped tomato, red onion, cucumber, parsley, lemon vinaigrette

FATTOUSH SALAD | 13

cherry tomato, cucumber, red onion, radish, toasted naan, romaine, sumac-buttermilk dressing.

SAUTÉED VEGGIE | 9

medley of the season's best

S A U C E S

HARISSA | *assortment of pepper, parsley, tomato* | 4

HARISSA AIOLI | *assortment of pepper, labneh* | 3

TZATZIKI | *yogurt, dill, cucumber* | 4

GARLIC TOUM | *garlic, lemon* | 4

ZHOUG | *red & green pepper, parsley, garlic* | 5

TAHINI | *tahini, garlic, yogurt* | 4

RICE & POTATO

ADD GRILLED ONIONS 4

ZA 'ATAR FRIES | *fresh cut potatoes* 7

RICE

SAFFRON BASMATI

ADAS POLO | LENTIL & RAISIN

BAGHALI POLO | FAVA BEAN & DILL

LUBIA POLO * | GREEN BEAN RICE includes meat

ALBALOO POLO | SOUR CHERRY

ZERESHK POLO | BARBERRY

SHIRIN POLO | ORANGE ZEST, BARBERRY,
PISTACHIO, ALMOND

REG | TAHDIG RICE

shareable

6 9

7 12

7 12 *potato tahdig*

7 11

8 13 *limited*

7 N/A

9 N/A

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

20% SERVICE CHARGE MAY BE ADDED TO PARTIES OF 6 OR MORE