

## Your choice of one appetizer and one Entree \$22.95

\$12 House Wine | \$12 Cocktails

Monday to Friday (12:00PM to 3:30PM)

## **Lunch Two Course Prix Fixe Menu - Wine Pairings**

## **Starters**

Soup of the day

Hummus GF&V

ground chick peas with tahini, garlic and olive oil

Dolmeh GF&V

vegetarian stuffed grape leaves

Mix Pickles GF&V

cauliflowers, carrots, sweet peppers & celery

Entrees

Bronzino GF

fresh 8oz served with grilled asparagus

Wine Pairing: Chardonnay

Grilled Chicken Salad GF

Chicken kabob served with mix green salad

Wine Pairing: Rosé

Ground beef Kabob GF

one skewer of seasoned ground beef kabob served with basmati rice

Wine Pairing: Cabernet Sauvignon

Gheymeh Bademjoon - Stew GF

eggplant, yellow split peas and tomato sauce

beef stew, dry lime, saffron basmati rice

Wine Pairing: Malbec

Persian Vegetable - Stew . GF&V

egaplant, potato, cherry tomato, sour grape,

barberries, saffron basmati rice

Wine Pairing: Pinot Noir

**Drinks** 

Sparking water 7

Mango Drink 5

Shirazi Salad GF&V

small and finely-diced cucumber, tomato, onion,

mint, lemon vinaigrette

Edamame

Steamed

Fried Mini Haru Maki

Veggie Spring Roll

Falafel Salad GF&V

falafel, tahini, mix green, tomato, onions,

cucumbers with tahini sauce & Persian pickled

cucumbers

Wine Pairing: Sauvignon Blanc

Leo

Spicy Tuna, Kani, Cucumber, Avocado topped

spicy Salmon

Wine Pairing: Alta Mora Etna Bianco

Salmon Mango

Salmon, Avocado, Cucumber topped Salmon

and Mango

Wine Pairing: Alta Mora Etna Bianco

Rainbow

Kani, Avocado, Cucumber topped Tuna, Salmon

and Yellow Tail

Wine Pairing: Alta Mora Etna Bianco

Pomegranate Juice Apple Juice 5 Homemade Ice Tea 5 Coke, Sprite 3

If you have food allergies, please let your server know when ordering. Exclude taxes, gratuities and beverages. Entire table must order. Not to be combined with other offers, gift certificates or gift cards.

