

Restaurant Month - Three Course Dinner | 42.95 - Served Sunday to Thursday

*Menu Subject to Change

Sommelier's Selection of Bottle of Red or White | 49.00

APPETIZERS

Soup of the day

Labneh GF

strained yogurt, za'atar, olive oil

Falafel GF&V

served with tahini sauce

Hummus GF&V

ground chick peas, tahini, lemon juice, olive oil and mushrooms

Mirza GF&V

smoked eggplant, roasted garlic and tomato

Kashke Bademjoon GF

fried eggplant, fried onion, garlic and whey

Olivieh GF

chicken breast, potato, eggs, dill, green peas, carrots, olive oil, mayonnaise

Dolmeh GF&V

vegetarian stuffed grape leaves

Yogurt & Cucumber GF

delicious blend of thick yogurt and minced cucumber and dried mint

Shirazi Salad GF&V

small and finely-diced cucumber, tomato, onion, mint, lemon vinaigrette

Mix Green Salad GF

mix green, cucumber, cherry tomato, onion, feta cheese with extra virgin olive oil and balsamic vinegar

Arugula Salad GF

arugula, date, onion and gorgonzola cheese with extra virgin olive oil and balsamic vinegar

MAIN COURSES

Bronzino GF

served with dill & fava bean basmati rice

Atlantic Salmon GF

served with dill & fava bean basmati rice

Lamb Shank GF

roasted lamb shank serve with dill & fava bean basmati rice

Saffron Chicken GF

marinade chicken breast with saffron, yogurt, and lemon

Chicken Chops GF

marinade chicken thigh with saffron, yogurt, and lemon

Chicken Sultani GF

combination of chicken kabob & ground beef koobideh kabob

Gheymeh Bademjoon - Stew GF

eggplant, yellow split peas and tomato sauce beef stew, dry lime

Fesenjoon - stew GF

grind and toasted walnut and meat ball cooked in a pomegranate paste

Persian Vegetable Stew GF&V

eggplant, potato, cherry tomato, sour grape, barberries

Grilled Vegetable GF&V

mix of fresh daily produce roasted over live fire served with sour cherry, pistachio and saffron basmati rice

Falafel Polo GF&V

falafels, tahini sauce, Persian pickled cucumbers, dill & fava bean basmati rice

SIDES

Grilled Asparagus GF&V 10

Grilled Zucchini GF&V 10

Spinach Dip GF 10

Mix Pickles GF&V 10

DESSERTS

Baklava

Coconut Cake

Saffron Ice Cream

Pistachio Gelato

*If you have a food allergy, please speak to the owner, manager, chef or your server.

- A Gratuity of 20% will be added to tables of 5 or more guests.



MICHELIN GUIDE NEW YORK STATE 2020, '21, '22

Bib Gourmand: good quality, good value cooking