

A M O O ' S R E S T A U R A N T

D I N E - I N M E N U

Shareables

Tahdig | 15

{Tah-deeg}, meaning "bottom of the pot," is a must-have on any Iranian dining table. It is made up of rice placed at the bottom of the pot, cooked until crispy then topped with your choice of Amoo's hearty stew. For Fesenjan and Mahicheh - add \$2

Kashk Bademjan Dip | 8

Pureed & sautéed Persian eggplants | caramelized onions | drained yogurt (Kashk)

Mirza Ghasemi | 8

Smoked eggplants | roasted tomatoes | eggs

Hummus | 7

Garbanzo beans | tahini | garlic | olive oil

Olivieh | 8

Potatoes | pulled chicken breast | green peas

Mast Kheyar | 6

Yogurt | cucumbers | sundried dill

Mast Mousir | 7

Yogurt | minced shallots

Shirazi Salad | 6

Cucumbers | tomatoes | onions | house vinaigrette

Fasl Salad | 6

Cucumbers | tomatoes | lettuce | carrots | cabbage | house pomegranate dressing

Paneer Sabzi | 7

Handpicked fresh herbs from our garden | goat feta | cucumbers | tomatoes

Torshi | 6

White wine & vinegar pickled carrots | cucumbers | cauliflower

Laboo | 11 (Available Autumn and Winter)

Fire roasted beets | pomegranate basil sauce | crumbled goat feta

Soups

Soupe Jo | 7

Chicken | noodles | barley | tomatoes

Ashe Reshteh | 7

Noodles | garbanzo beans | pinto beans | caramelized onions | mint puree

Our meats and poultry are skewered and grilled over open flames and served with your choice of saffron rice or seasonal salad or half rice half salad.

Meats

Koobideh | 14

Ground beef filet

Barg* | 20

Flattened beef tenderloin | saffron butter

Bison* | 30

Bison tenderloin filet | saffron cream

Lamb | 18

Lamb loin filet | saffron cream

Shishlik* | 26

Lamb chops | wild berry glaze

Chimichurri Lamb | 22

Lamb loin filet | green chilies | cilantro

Bakhtiari | 30

Flattened beef tenderloin wrapped in ground beef & lamb

Kabob Tosh | 25

Lamb loin filet | pomegranate | saffron

Soltani* | 25

Combination of Barg & Koobideh

Lamb Soltani | 23

A combination of Lamb & Koobideh

Poultry

Saffron Chicken | 14

Chicken breast filet | saffron

Chimichurri Chicken | 16

Chicken breast filet | green chillies | cilantro

Cornish | 18

Cornish hen | saffron lime

Jerk Chicken | 16

Chicken breast filet | Jamaican inspired jerk marinade

Chicken Soltani | 20

A combination of Saffron Chicken & Koobideh

Cornish Soltani | 25

A combination of Cornish & Koobideh

Chimichurri Chicken Soltani | 21

A combination of Chimichurri Chicken & Koobideh

Kid's Menu

Saffron Chicken | 9

Chicken breast filet | saffron

Koobideh | 9

Ground beef filet

Chicken Sliders | 8

Chicken breast | barbecue

Our seafood is skewered and grilled over open flames and served with your choice of saffron rice or seasonal salad or half rice half salad.

Seafood

Certified Norwegian Salmon | 18

Center cut filet | saffron

Wild Caught Sea Bass | MP

Center-cut filet | citrus | saffron

Branzini | MP

Whole Mediterranean bass
pomegranate | saffron

Catch of the Roz | MP

Please ask about our daily catch

Vegetarian Kabob | 12

Fire roasted zucchini | yellow squash
sweet baby peppers | red onions
Served with the Baghali Polo

A La Carte Rice Specialties

These options may be paired with our skewered meats, and poultry – add \$4 to the entrée of your choice

Baghali Polo | 8

Buttery lima bean and long grain basmati rice tossed in dill reduction

Zereshk Polo | 9

Saffron glazed barberries tossed with long grain basmati rice

Shirin Polo | 9

Saffron glazed pistachio, almonds, barberries, cranberries, candied carrots and orange peels tossed with long grain basmati rice

Albaloo Polo | 8

Sautéed black cherries tossed with long grain basmati rice

Mixed Grill Family Trays

Served family-style with rice, to be shared with your group. Must be ordered by all guests.

Surf and Turf* | 33PP: Chefs' combination of red meats, poultry, and seafood

Turf* | 27PP:

Chefs' combination of red meats and poultry

Hearty Stews

All of our stews are served with saffron long grained rice

Ghormeh Sabzi | 16 (Vegan option available)

Red kidney beans | fresh mixed greens | cubed beef tenderloin

Gheymeh | 16

Saffron split peas | cubed beef tenderloin | tomato lime sauce

Gheymeh Bademjan | 16

Saffron split peas | cubed beef tenderloin | sautéed Persian eggplants | tomato lime sauce

Bademjan | 16

Boneless beef shank | sautéed Persian eggplants | cinnamon citrus tomato sauce

Mahicheh | 21

Whole lamb shank braised in a garlic and vine tomato sauce | Baghali Polo rice

Koofteh | 15

Meatball | ground beef tenderloin | lentils | mixed herbs

Fesenjan | 19

Chicken breast braised in a pomegranate walnut sauce

Kadoo | 22 (Available autumn and winter)

Saffron baked acorn squash, stuffed with pumpkin cinnamon braised chicken stew (You may also choose from any of our stew options)

Sweet Talk

Saffron Ice Cream | 7

A sweet mix of vanilla bean, saffron, and hints of rose

Baklava | 6

Light flakey phyllo crust, filled with chopped nuts and drizzled with honey

//*Made to order. Consuming raw or undercooked meat, poultry, eggs, or seafood may cause a foodborne illness.

// A gratuity of 20% will be added to parties of six or more.

// We will gladly accept up to three cards per table.