

Lunch Menu

Monday-Friday | Dine-in Only | 11am-3pm

Starters & Soups

Kashk Bademjan Dip | 8

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

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

Mirza Ghasemi | 8

Smoked eggplants | roasted tomatoes | eggs

Shirazi Salad | 6

Cucumbers | tomatoes | onions | house
vinaigrette

Soupe Jo | 7

Chicken | noodles | barley | tomatoes

Ashe Reshteh | 7

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

Entrées

Our entrées are served with rice or salad

Koobideh | 12

Ground beef filet

Lamb | 15

Lamb loin filet | saffron cream

Saffron Chicken | 14

Chicken breast filet | saffron

Chimichurri Chicken | 16

Chicken breast filet | green chillies | cilantro

Shishlik* | 16

Lamb chops | wild berry glaze

Ghormeh Sabzi Stew | 16

(Vegan option available)

Red kidney beans | fresh mixed greens | cubed
beef tenderloin

Gheymeh Stew | 16

Saffron split peas | cubed beef tenderloin | tomato
lime sauce

Certified Norwegian Salmon | 15

Center cut filet | saffron

Vegetarian Kabob | 12

Fire roasted zucchini | yellow squash sweet baby
peppers | red onions
Served with our lima bean & dill rice

Kid's Menu

Saffron Chicken | 9

Chicken breast filet | saffron

Koobideh | 9

Ground beef filet

Chicken Sliders | 9

Chicken breast | house barbecue
sauce

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