

# Shareables

## Tahdig | 16

{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 a **full serving** of Amoos' stew (listed on the last page). For Fesenjan & Mahicheh - add \$2

## Kashk Bademjan Dip | 10

Sautéed & pureed Persian eggplants | caramelized onions | drained yogurt (Kashk)

## Mirza Ghasemi | 10

Minced smoked eggplants | roasted tomatoes

## Hummus | 9

Garbanzo beans | tahini | garlic | olive oil

## Olivieh | 9

Potato salad with pulled chicken | green peas | pickles

## Mast Kheyar | 8

House made yogurt | cucumbers | sun dried dill

## Mast Mousir | 8

House made yogurt | minced shallots

## Shirazi Salad | 8

Cucumbers | tomatoes | onions | house vinaigrette

## Fasl Salad | 8

Greens | cucumbers | tomatoes | carrots | cabbage | house vinaigrette

## Paneer Sabzi Plate | 10

A plate of garden fresh herbs | feta | cucumbers | tomatoes - best enjoyed w/ bread

## Torshi | 8

White wine & vinegar pickled carrots | cucumbers | cauliflower

## Zeytoon Tapenade | 10

Mediterranean olives | pomegranate walnut marinade

## Laboo | 13 (Available Autumn & Winter Only)

Fire roasted beets | pomegranate basil sauce | crumbled goat feta

# Soups

## Soupe Jo Kurdi | 10

Chicken | noodles | barley | tomatoes

## Ashe Reshteh | 10

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

Our skewered meats and poultry are grilled over open flames, and served with your choice of saffron rice OR seasonal salad. Substitute saffron rice with any rice specialties listed below | add \$4

## Meats

### **Koobideh | 20**

Two skewers of ground beef filet

### **Barg\* | 30**

8oz USDA Choice butterflied & flattened beef tenderloin | saffron butter

### **Bison\* | 35**

Bison tenderloin filet | saffron cream

### **Lamb | 26**

Lamb loin filet | saffron cream

### **Shishlik\* | 32**

New Zealand lamb chops | wild berry glaze

### **Chimichurri Lamb | 26**

Lamb loin filet | green chilies | cilantro

### **Bakhtiari | 36**

Flattened beef tenderloin wrapped in ground beef & lamb

### **Barg Soltani\* | 38**

Combination of Barg & Koobideh

### **Lamb Soltani | 34**

A combination of Lamb & Koobideh

### **Kabob Torsh | 28**

Pomegranate marinated lamb loin filet

## Poultry

### **Saffron Chicken | 18**

Chicken breast filet | saffron

### **Chimichurri Chicken | 18**

Chicken breast filet | green chillies | cilantro

### **Cornish | 22**

Cornish hen | saffron lime

### **Jerk Chicken | 18**

Chicken breast filet | Jamaican inspired jerk marinade

### **Pesto Chicken Kabob | 18**

Pistachio | basil | parmesan

### **Chicken Soltani | 26**

A combination of Saffron Chicken & Koobideh

### **Cornish Soltani | 30**

A combination of Cornish & Koobideh

### **Chimichurri Chicken Soltani | 26**

A combination of Chimichurri Chicken & Koobideh

## A La Carte Rice Specialties

Rice options are vegetarian!

### **Baghali Polo | 10**

Lima bean and long grain basmati rice tossed in a dill reduction

### **Zereshk Polo | 10**

Saffron glazed barberries tossed with long grain basmati rice

### **Shirin Polo | 10**

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

### **Albaloo Polo | 10**

Sour cherries tossed with long grain basmati rice

[most items on our menu are gluten and nut free, please ask us for details]

Seafood is skewered, grilled over open flames, and served with your choice of saffron rice or seasonal salad. Upgrade the saffron rice to any rice specialties listed on page 2 | add \$4

## Seafood

### **Salmon | 24**

8oz Norwegian center-cut filet | citrus | saffron

### **Sea Bass | MP**

8oz Chilean center-cut filet | citrus | saffron

### **Branzino | MP**

Whole Mediterranean bass | pomegranate | saffron

## Vegetarian Options

Stews are served with saffron rice

### **Vegetarian Kabob | 15**

Grilled zucchini, yellow squash, sweet peppers, onions, tomatoes, & sauteed eggplants. Served with Baghali Polo (lima bean and dill rice)

### **Vegan Koobideh | 20**

100% plant based kabob | saffron white rice

### **Gormeh Sabzi Stew | 16**

Red kidney beans | stewed fresh greens | mushrooms

### **Gheymeh Stew | 16**

Saffron split peas | potatoes | tomato lime sauce

### **Fesenjan Stew | 18**

Tofu braised in a pomegranate walnut sauce

## Kid's Menu

### **Saffron Chicken | 9**

Chicken breast filet | saffron rice

### **Koobideh | 10**

Ground beef filet | saffron rice

# Stews

Stews are served with long grain saffron rice.

## **Ghormeh Sabzi | 17**

Red kidney beans | fresh mixed greens | cubed beef tenderloin

## **Gheymeh | 17**

Saffron split peas | cubed beef tenderloin | tomato lime sauce

## **Gheymeh Bademjan | 17**

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

## **Bademjan | 18**

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

## **Mahicheh | 25**

Whole lamb shank braised in a garlic and vine tomato sauce | Baghali Polo (lima bean and dill rice)

## **Koofteh | 17**

Meatball | ground beef tenderloin | split peas | mixed herbs | potatoes

## **Fesenjan | 20**

Chicken breast braised in a pomegranate walnut sauce

## **Kadoo | 24 (Available autumn and winter)**

Saffron baked acorn squash, stuffed with pumpkin cinnamon braised chicken stew

# Sweet Tooth

## **Saffron Ice Cream | 7**

Scoops of homemade saffron ice cream. Infused with rose, pistachios, and saffron

## **Bastani Sonati Sandwich | 5**

Saffron ice cream sandwiched between thin Persian wafers (individually portioned)

## **Baklava | 7**

Baked phyllo pastry | mixed Mediterranean nuts

//\*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.

[most items on our menu are gluten and nut free, please ask us for details]