

Dine-in Menu

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

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

Mirza Ghasemi | 8

Minced smoked eggplants | roasted tomatoes

Hummus | 7

Garbanzo beans | tahini | garlic | olive oil

Olivieh | 8

Potato salad with pulled chicken | green peas | pickles

Mast Kheyar | 6

House made yogurt | cucumbers | sun dried dill

Mast Mousir | 7

House made yogurt | minced shallots

Shirazi Salad | 6

Cucumbers | tomatoes | onions | house vinaigrette

Fasl Salad | 6

Hydroponic bibb lettuce | cucumbers | tomatoes | carrots | cabbage | house vinaigrette

Paneer Sabzi | 7

Fresh herbs from our garden | 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

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

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 | 14

Two skewers of ground beef filet

Barg* | 21

8oz USDA Choice flattened beef tenderloin | saffron butter

Bison* | 30

Bison tenderloin filet | saffron cream

Lamb | 18

Lamb loin filet | saffron cream

Shishlik* | 26

New Zealand 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 Torsh | 22

Lamb loin filet | pomegranate | saffron

Barg Soltani* | 26

Combination of Barg & Koobideh

Lamb Soltani | 24

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

A La Carte Rice Specialties

Rice options are vegetarian!

Baghali Polo | 8

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

Zereshk Polo | 9

Saffron glazed barberries tossed with long grain basmati rice

Shirin Polo | 9

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

Albaloo Polo | 8

Sour black cherries tossed with long grain basmati rice

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

Seafood

Salmon | 19

8oz Norwegian center-cut filet | citrus | saffron

Sea Bass | MP

8oz Chilean center-cut filet | citrus | saffron

Branzini | MP

Whole Mediterranean bass | pomegranate | saffron

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

Vegetarian Options

Stews are served with saffron rice

Vegetarian Kabob | 12

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

Gormeh Sabzi Stew | 16

Red kidney beans | fresh mixed greens | mushrooms

Gheymeh Stew | 16

Saffron split peas | tomato lime sauce

Fesenjan Stew | 17

Tofu braised in a pomegranate walnut sauce

Stews

Stews are served with long grain saffron rice.

Ghormeh Sabzi | 16

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 lamb shank | sautéed Persian eggplants | cinnamon citrus tomato sauce

Mahicheh | 21

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

Koofteh | 15

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

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)

Kid's Menu

Saffron Chicken | 8

Chicken breast filet | saffron rice

Koobideh | 9

Ground beef filet | saffron rice

Chicken Sliders | 8

Chicken breast | house barbecue sauce

//*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.

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