

# AMOO'S RESTAURANT

## 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

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 Torsh | 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 Rooz | 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.