

STEW & MAINS

CLASSIC PERSIAN STEWS, FULL OF DEPTH AND SLOW-COOKED GOODNESS



BADEMJAN \$25

EGGPLANT STEW—TYPICALLY TOMATO-BASED WITH BEEF OR LAMB

CELERY AND OKRA \$25

A DUAL VEGETABLE STEW—HERBY AND SAVORY

FESENJAN (½ CHICKEN) \$25

WALNUT AND POMEGRANATE STEW WITH CHICKEN OR DUCK
—LUXURIOUS AND TANGY

GHEIMEH \$25

TOMATO, SPLIT PEA, AND BEEF STEW—COMFORT FOOD WITH FRIES
ON TOP

GHORMEH \$25

HERB STEW WITH KIDNEY BEANS AND LAMB—AROMATIC AND SOULFUL

LAMB SHANK \$25

BRAISED LAMB—FALL-OFF-THE-BONE TENDER

ALL STEWS ARE COMING WITH LAMB SHANK OR LAMB CHANK

SEA FOOD



SALMON KEBOB \$27

SKEWERED SALMON CUBES, CHARGRILLED AND JUICY

GRILLED SALMON \$27

HERB-SEASONED FILLET GRILLED TO GOLDEN PERFECTION

SHRIMP KEBOB \$25

MARINATED SHRIMP GRILLED ON A SKEWER

GRILLED SHRIMP \$25

TENDER GRILLED SHRIMP WITH A SMOKY FINISH

TILAPIA KEBOB \$25

SKEWERED TILAPIA BITES, LIGHTLY SPICED AND GRILLED

GRILLED TILAPIA \$25

DELICATE TILAPIA FILLET GRILLED WITH HOUSE SEASONING

KEBOBS & GRILLED

STARTERS WITH FLAVOR PUNCH TO KICK OFF THE MEAL

BARG KEBOB ^(P) \$35

THINLY SLICED BEEF FILET—SUCCULENT AND SMOKY

CHICKEN KEBOB ^(M) \$19

GRILLED MARINATED CHICKEN PIECES—JUICY AND FLAVORFUL

CHICKEN KOOBIDEH ^(P) \$27

GROUND CHICKEN KEBOB—TENDER AND SPICED

JUJEH KEBOB ^(P) \$27

BONE-IN OR BONELESS CHICKEN—SAFFRON-MARINATED
AND GRILLED

KOFTA KEBOB ^(M) \$19

SPICED MEATBALLS—MIDDLE EASTERN-STYLE GROUND BEEF OR LAMB

KOOBIDEH ^(P) \$27

GROUND BEEF KEBOB—GRILLED TO PERFECTION

LAMB CHOP ^(P) \$45

JUICY LAMB RIBS—RICH AND INDULGENT

LAMB KEBOB ^(M) \$20

SKEWERED CHUNKS OF LAMB—BOLD AND AROMATIC

VEGETABLE KEBOB ^(P) \$27

GRILLED SEASONAL VEGETABLES—COLORFUL AND CHARRED

LAMB KEBOB ^(P) \$38

JUICY LAMB RIBS—RICH AND INDULGENT

^(P) : PERSIAN STYLE
^(M) : MIDDLE EASTERN



APPETIZERS

STARTERS WITH FLAVOR PUNCH TO KICK OFF THE MEAL



BABAGHANOOSH \$10

SMOKY EGGPLANT DIP—CREAMY AND GARLIC-LACED

DOLMEH \$8

STUFFED GRAPE LEAVES—RICE, HERBS, AND SOMETIMES MEAT

FALAFEL \$9

CRISPY CHICKPEA PATTIES—HERBY AND HEARTY

HUMMUS \$9

CHICKPEA SPREAD WITH TAHINI—SMOOTH AND NUTTY

KASHKO BADEMJAN \$10

EGGPLANT DIP WITH WHEY AND CARAMELIZED ONIONS—DEEPLY
SAVORY

KIBBEH \$8

BULGUR AND MEAT CROQUETTES—SPICED AND CRISPY

LEBNEH \$10

TANGY, THICK, AND CREAMY YOGURT SERVED WITH OLIVE OIL

SAMBOOSEH \$10

FRIED OR BAKED PASTRY STUFFED WITH MEAT OR VEGETABLES—SPICED
AND CRUNCHY

TZATZIKI \$8

YOGURT CUCUMBER DIP WITH GARLIC AND HERBS—COOL AND
REFRESHING

YOUGURT CUCUMBER \$8

SIMILAR TO TZATZIKI—MILDER AND CREAMY

SOUPS

WARM, COMFORTING STARTERS



LENTIL SOUP \$7

EARTHY AND NUTRITIOUS, OFTEN SPICED WITH CUMIN AND GARLIC

SOUP OF THE DAY \$7

SANDWICH



BEEF SHAWARMA \$14

CHICKEN SHAWARMA \$14

SHAWARMA PLATTER \$17

SALADS

FRESH AND COLORFUL VEGGIE BLENDS



SHIRAZI SALAD \$8

TOMATO, CUCUMBER, AND ONION SALAD—BRIGHT AND CITRUSY

CHICKPEAS AND BEAN SALAD \$12

PROTEIN-PACKED, LIKELY WITH HERBS AND VINAIGRETTE—HEARTY AND FRESH

GREEN SALAD \$12

LETTUCE-BASED MIX—CRISP AND SIMPLE

MEDITERRANEAN SALAD \$12

LIKELY INCLUDES OLIVES, FETA, TOMATOES, AND CUCUMBER—BOLD AND TANGY

DESSERTS



BAKLAVA \$8

LAYERED FILO WITH NUTS, SWEETENED WITH HONEY SYRUP

HARRISSA \$3

COCONUT CAKE SOAKED IN SYRUP

SAFFRON RICE PUDDING \$7

SAFFRON RICE PUDDING WITH ROSEWATER AND NUTS

WARBA \$3

FLAKY PHYLLO PASTRY FILLED WITH ROSE-SCENTED CREAM

RICE PLATES

HEARTY, AROMATIC DISHES OFTEN PAIRED WITH MEATS OR STEWS



BAGHALI POLO WITH LAMB \$25

DILL AND FAVA BEAN RICE PAIRED WITH TENDER LAMB—COMFORTING AND BOLD

ZERESHK POLO WITH CHICKEN \$25

FRAGRANT BARBERRY RICE WITH SAFFRON CHICKEN—SWEET AND TANGY CONTRAST

LUBIA POLO (GROUND BEEF) \$23

GREEN BEAN AND BEEF-INFUSED RICE—SPICED AND SATISFYING

SHIRIN POLO \$24

SWEET RICE WITH ORANGE PEEL AND PISTACHIOS—FESTIVE AND DELICATE

SABZI POLO WITH FISH \$25

HERBED RICE SERVED WITH FISH—CLASSIC NOWRUZ FAVORITE



SPECIAL RICE

STANDALONE RICE OPTIONS TO ACCOMPANY MAINS OR ENJOY SOLO

ALBALOO POLO \$9

RICE WITH SOUR CHERRIES—VIBRANT AND SWEET-TART

BASMATI RICE \$6

LONG-GRAIN, FRAGRANT WHITE RICE—NEUTRAL AND VERSATILE

GREEN RICE (DILL RICE) \$8

LIKELY SABZI POLO (HERBED RICE)—FRESH AND AROMATIC

ZERESHK POLO \$9

BARBERRY RICE—SLIGHTLY TART AND BEAUTIFULLY GOLDEN



PERSIAN CUISINE
CHANGE THE ROUTINE!



EVERYDAY
11 AM TO 10 PM



DELIVERY

☎ (914) 640 9114

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"NO MINIMUM ORDER REQUIRED"

PLACE THE SMALL ORDERS 24 HOURS AND
LARGER ORDERS 48 TO 72 HOURS IN ADVANCE

WE ARE HALAL