TAHDIG

Persian Home Made Food

Catering Menu- Temporary Price: \$33 per person (Min 15) includes mains and starters only. Desserts are priced separately.

Main Dishes (Choose 3 of 6)

Zereshk Polo ba Morgh

Braised chicken with tomato sauce, mixed roasted vegetables, served with saffron rice and barberries (GF)(or bread)

Kotlet

Pan-fried minced beef patties with spices Served with saffron rice (or bread)

Dolmeh Felfel

Persian stuffed bell peppers with herbed rice and split peas.(GF, V)

Adas Polo ba gosht

Lentil rice with raisins.(GF, V) & meatball

Tahchin

Baked saffron-yoghurt rice layered with chicken.(GF)

Koofteh

Persian spiced minced meat, formed into a large patty, cooked with rice and split peas(GF)

Sides & Appetizers (Choose 4 of 7)

Mast-o-Khiar Yogurt with cucumber, walnuts, garlic, raisins, mint and dill (GF, V) Borani Esfenaj Persian style Yogurt, spinach, walnuts and raisins (GF, V) Salad Shirazi Diced cucumber, tomato and onion with dressing (GF, V) Salad Kalam Shredded red cabbage, carrots, raisins and scallions with dressing (GF, V) Salad Olivieh Persian chicken & potato salad - contains egg & mayo Olive & Cheese Dip Olives blended with cream cheese and herbs. (GF, V) Borani Kadoo Sabz Creamy zucchini and herb dip, topped with walnuts. (GF, V)

Dessert

Persian love Cake \$45 Persian Apple Cake with walnuts Cardamom & Rose \$40 Persian Carrot & Walnut Cake \$40 Persian Saffron & Rose Syrup Cake (topped with coconut & pistachios) \$40. Baklava, min. 10 pcs, \$3 each **Sholeh Zard** Saffron rice pudding, min 10 (GF, V), \$4 each Fereni (Rice flour pudding) min.5 (GF, V), \$3.5 each

For orders:

