

## STEW

All served with imported basmati rice

<b>GHEYMEH</b> Saffron tomato sauce   slow-cooked beef shank   yellow split peas   basmati rice	\$17
<b>GHORME SABZI</b> Parsley   cilantro   chives   kidney beans   slow-cooked beef shank   rice	\$17
<b>FESENJAN</b> Pomegranate sauce   ground walnuts   chicken breast	\$19
<b>GHEYMEH BADEMJAN</b> Fried eggplant   slow-cooked beef shank   yellow split peas   saffron tomato sauce   basmati rice	\$17
<b>3 STEW COMBO</b> A sample platter of Fesenjan, Gheyme & Ghorme Sabzi	\$24

## RICE

<b>LOBIA POLO</b> Basmati rice   diced filet   green beans   tomato sauce	\$15
<b>ZERESHK POLO</b> Fresh barberries   basmati rice	\$15
<b>ALBALOO POLO</b> Sour cherries   basmati rice. Careful of cherry pits.	\$15
<b>ADAS POLO</b> Basmati rice   raisins   lentils   dates   fried onions	\$15
<b>SABZI POLO</b> Basmati rice   parsley   cilantro   chives   garlic	\$15
<b>BAGHALI POLO</b> Fresh dill   fava beans   basmati rice	\$15
<b>BASMATI RICE</b> Imported basmati rice	\$9
<b>JEWEL RICE</b> Basmati rice   orange peels   saffron   slivered almonds & pistachios	\$17

## VEGETARIAN MENU

<b>PLAIN TAHCHIN</b> Baked saffron rice mixed with yogurt rosewater and egg yolk   shirazi salad	\$18
<b>VEGGIE KABOB</b> Grilled mixed vegetables   rice   salad   grilled tomato	\$15
<b>GHEYMEH</b> Saffron tomato sauce   yellow split peas   basmati rice	\$17
<b>GHORME SABZI</b> Parsley   cilantro   chives   kidney beans   rice	\$17
<b>FESENJAN</b> Pomegranate sauce   ground walnuts	\$19
<b>GHEYMEH BADEMJAN</b> Fried eggplant   yellow split peas   saffron tomato sauce   basmati rice	\$17
<b>3 STEW COMBO</b> A sample platter of Fesenjan, Gheyme & Ghorme Sabzi	\$24

## WRAPS AND SIDES

<b>BEEF KOOBIDEH WRAP</b> Grilled beef koobideh   fresh naan   tomato   cucumber   lettuce   house dressing	\$15
<b>CHICKEN KOOBIDEH WRAP</b> Grilled chicken koobideh   fresh naan   tomato   cucumber   lettuce   house dressing	\$15
<b>BONELESS CHICKEN WRAP</b> Grilled boneless leg of chicken   fresh naan   tomato   cucumber   lettuce   house dressing	\$18
<b>OLOVIEH WRAP</b> Potato salad   fresh naan   tomato   lettuce   pickles	\$14
<b>KOTLET WRAP</b> Beef or Chicken Kotlet   fresh naan   tomato   lettuce   pickles	\$14
<b>BEEF KOOBIDEH</b>	\$9
<b>CHICKEN KOOBIDEH</b>	\$9
<b>GRILLED TOMATO</b>	\$2

## COFFEE & TEA

<b>CAPPUCINO</b>	\$5
<b>LATTE</b>	\$5
<b>AMERICANO</b>	\$5
<b>ESPRESSO</b>	\$4
<b>COFFEE</b>	\$4
<b>HOT TEA</b>	\$4

## DRINKS

<b>PEPSI</b>	
<b>DIET PEPSI</b>	
<b>RASPBERRY ICED TEA</b>	
<b>ORANGE SODA</b>	
<b>LEMONADE</b>	
<b>STARRY</b>	
<b>ARNOLD PALMER</b>	
<b>FRESHLY BREWED ICED TEA</b>	
<b>SAN PELLEGRINO</b> Small	
<b>SAN PELLEGRINO</b> Large	
<b>IRVINE GRILL DOOGH</b>	
<b>IRVINE GRILL MINT DOOGH</b>	
<b>CARBONATED MINT DOOGH</b>	
<b>CARBONATED DOOGH</b>	
<b>MEXICAN COCA-COLA</b>	

## DESSERT

<b>BAKLAVA</b> Phyllo dough   almonds   pistachios	\$8
<b>ZOLBIA</b> Fried round dessert   saffron rosewater syrup	\$6
<b>ZOOLBIA BAMIE</b> Fried dessert combo   saffron rosewater syrup	\$7
<b>BAMIE</b> Fried dessert   saffron rosewater syrup	\$6
<b>SAFFRON RICE PUDDING</b>	\$8
<b>CARDAMOM RICE PUDDING</b>	\$8
<b>ORANGE BREAD PUDDING</b>	\$8
<b>SAFFRON ICE CREAM</b>	\$7
<b>SAFFRON ICE CREAM SANDWICH</b>	\$8
<b>CHOCOLATE HAZELNUT CAKE</b>	\$9
<b>SAN SEBASTIAN CHEESECAKE</b>	\$9
<b>CREAM PUFFS</b>	\$7
<b>FALOODEH</b> Frozen thin rice noodles   sour cherry syrup   lemon	\$8
<b>MAKHLOOT</b> Faloodeh   saffron ice cream	\$9



A pre-authorized gratuity of 18% will be added to all parties larger than 6 or more guests.

The consumption of raw under cooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness in some individuals.

Please inform us immediately if you have any food allergies and/or dietary restrictions, as not all ingredients are listed.

Cake cutting fee: \$2/guest