

STEW

All served with imported basmati rice

GHEYMEH Saffron tomato sauce slow-cooked beef shank yellow split peas basmati rice	\$19
GHORME SABZI Parsley cilantro chives kidney beans slow-cooked beef shank rice	\$19
FESENJOON Pomegranate sauce ground walnuts chicken breast	\$20
GHEYMEH BADEMJAN Fried eggplant slow-cooked beef shank yellow split peas saffron tomato sauce basmati rice	\$19
3 STEW COMBO A sample platter of Fesenjan, Gheyme & Ghorme Sabzi	\$25

RICE

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

VEGETARIAN MENU

PLAIN TAHCHIN Baked saffron rice mixed with yogurt rosewater and egg yolk shirazi salad	\$20
VEGGIE KABOB Grilled mixed vegetables rice salad grilled tomato	\$18
GHEYMEH Saffron tomato sauce yellow split peas basmati rice	\$18
GHORME SABZI Parsley cilantro chives kidney beans rice	\$18
FESENJAN Pomegranate sauce ground walnuts	\$20
GHEYMEH BADEMJAN Fried eggplant yellow split peas saffron tomato sauce basmati rice	\$18
3 STEW COMBO A sample platter of Fesenjan, Gheyme & Ghorme Sabzi	\$25

WRAPS AND SIDES

BEEF KOOBIDEH WRAP Grilled beef koobideh fresh naan tomato cucumber lettuce house dressing	\$15
CHICKEN KOOBIDEH WRAP Grilled chicken koobideh fresh naan tomato cucumber lettuce house dressing	\$15
BONELESS CHICKEN WRAP Grilled boneless leg of chicken fresh naan tomato cucumber lettuce house dressing	\$18
OLOVIEH WRAP Potato salad fresh naan tomato lettuce pickles	\$14
KOTLET WRAP Beef or Chicken Kotlet fresh naan tomato lettuce pickles	\$14
SIDE OF BEEF KOOBIDEH	\$10
SIDE OF CHICKEN KOOBIDEH	\$10
GRILLED TOMATO	\$2
SIDE EGG	\$3
SIDE LAMB KOOBIDEH	\$13

COFFEE & TEA

CAPPUCCINO	\$5
LATTE	\$5
AMERICANO	\$5
ESPRESSO	\$4
COFFEE	\$4
HOT TEA	\$4

DRINKS

PEPSI	
DIET PEPSI	
RASPBERRY ICED TEA	
ORANGE SODA	
LEMONADE	
STARRY	
ARNOLD PALMER	
FRESHLY BREWED ICED TEA	
SAN PELLEGRINO Small	
IRVINE GRILL MINT DOOGH	
CARBONATED MINT DOOGH	
CARBONATED DOOGH	
MEXICAN COCA-COLA	
MEXICAN FANTA	
MEXICAN SPRITE	

DESSERT

BAKLAVA Phyllo dough almonds pistachios	\$8
ZOLBIA Fried round dessert saffron rosewater syrup	\$6
ZOOLBIA BAMIE Fried dessert combo saffron rosewater syrup	\$7
BAMIE Fried dessert saffron rosewater syrup	\$6
SAFFRON RICE PUDDING	\$8
SAFFRON ICE CREAM	\$7
SAFFRON ICE CREAM SANDWICH	\$8
CHOCOLATE HAZELNUT CAKE	\$9
CREAM PUFFS	\$7
FALOODEH Frozen thin rice noodles sour cherry syrup lemon	\$8
MAKHLOOT 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