

Kootenay Kabab

Mediterranean Cuisine & Catering

Explore and enjoy Persian, Middle Eastern, and Mediterranean cuisine, culture, and hospitality in the heart of the Kootenays!

Appetizers

Soup of the Day - \$5 cup, \$8 bowl

One of our Persian and Mediterranean inspired soups made fresh and served with pita bread slices.

Shirazi Salad - \$6

A classic chopped salad of tomatoes, cucumbers, and red onions from the southern Iranian city of Shiraz topped with herb vinaigrette dressing.

Crispy Pita Chips – Small \$9, Large \$16

Crispy seasoned pita bread chips served with both tzatziki and hummus dipping sauces.



Pita bread with choice of dip - \$7

- *Borani – Eggplant, yogurt, and garlic*
- *Tzatziki – Yogurt, cucumber, and garlic*
- *Hummus – Chickpeas, sesame tahini, and garlic*



Parvaneh - \$16

Meaning “butterfly” in Farsi, this sampler features four appetizers: Hummus, Tzatziki, Shirazi Salad, and Mirza Ghasemi, served with two portions of pita bread.



Extras: Pita Bread \$0.50, Pita Chips \$2, Small sauce \$1, Large sauce \$5

Iran (Persia)

All meals served with saffron basmati rice and a grilled tomato.
Upgrade to seasoned rice of the day for \$2

Koobideh Kabab: Small - \$11, Large - \$17

The classic Persian dish! Ground beef kabab made by hand on a skewer and flame grilled.



Saffroni Kabab: Small - \$12, Large \$18

Ground chicken kabab made by hand on a skewer and flamed grilled.

Kabab Pita Wrap - \$11

Choose koobideh or saffroni kabab wrapped in pita bread and stuffed with traditional Persian vegetables.

Joojeh Kabab - \$18

Marinated chicken thighs flame grilled on a skewer.



Extras: Grilled Tomato \$1, Saffron Rice \$5, Koobideh \$6, Saffroni \$7, Joojeh \$12

Soltani Kabab Platter - \$18

Meaning “King” in Arabic, you too can eat like a king with one koobideh kabab and one saffroni kabab.

Vaziri - \$21

From the Farsi for “Minister” this dish is the power behind the throne! One joojeh kabab and one koobideh kabab.

Persis Platter for Two - \$35

One koobideh kabab, one saffroni kabab, and one joojeh kabab with two servings of saffron rice and two servings of Shirazi salad!



Mirza Ghasemi - \$15

Grilled eggplant stewed with tomato, eggs, and garlic.

Gheimeh Stew - \$15

Yellow split peas and potatoes in tomato stew.

Lamb Shank - \$25

Slow cooked lamb stewed with Persian spices and served with your choice of saffron rice or seasoned rice of the day.

The Middle East & Mediterranean Sea

Donair Pita Wraps - \$10

Your choice of meat or falafel made with garlic sauce and tzatziki sauce wrapped in pita bread with tomatoes, cucumbers, onions, and cabbage.

- *Mediterranean Beef & Lamb*
- *Arabian Chicken*
- *Mixed Meat (Half Chicken, Half Beef & Lamb)*
- *Lebanese Falafel (Substitute Hummus for vegan)*

Donair Plate with Seasoned Rice of the Day - \$17

Your choice of meat or falafel as well as vegetables, pita bread slices, and a choice of tzatziki or hummus – all served with our Persian and Mediterranean inspired seasoned rice of the day.



- *Mediterranean Beef & Lamb*
- *Arabian Chicken*
- *Mixed Meat (Half Chicken, Half Beef & Lamb)*
- *Lebanese Falafel (Substitute white rice for vegan)*

Baklava - \$5

A hand-made dessert of phyllo dough, walnuts, and honey.

Extras: Tzatziki or Hummus \$1, Falafel Ball \$1, Meat \$4, Seasoned Rice \$7