

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, \$9 bowl

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

Shirazi Salad - Small \$4, Large \$8

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

<u>Crispy Pita Chips – Small \$9, Large \$16</u> <u>Crispy seasoned pita bread chips served with both tzatziki and hummus dipping sauces.</u>



Pita bread with choice of dip - \$8

- 🧚 Borani Eggplant, yogurt, and garlic
- Mosir Shallots and yogurt
- 🦊 Tzatziki Yogurt, cucumber, and garlic
- 🧚 Hummus Chickpeas, tahini, and garlic
- 🧚 Spicy Hummus Hummus and chili



Parvaneh - \$18

Meaning "butterfly" in Farsi, this sampler features four dips: Hummus, Tzatziki, Borani, and Mirza Ghasemi all served with pita bread.



Extras: Pita Bread \$1, Pita Chips \$3, Small/Extra sauce \$1, Large sauce \$5



All meals served with saffron basmati rice and a grilled tomato.

Pita bread slices included with all rice dishes.

Substitute rice with Shirazi salad for \$3.

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

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 flame grilled.

Joojeh Kabab - \$20

Marinated chicken thighs flame grilled on a skewer.



Grilled Vegetable Kabab - \$16

Onions, sweet bell peppers, zucchini, tomatoes, and jalapeño on a skewer flame grilled with garlic and herb marinade.



Kabab Pita Wrap - Koobideh or Saffroni \$12, Joojeh \$16

Choose your favourite kabab in pita bread stuffed with tomatoes, parsley, onions, and pickles seasoned with sumac.

Make it a combo with pita chips and a soft drink for \$4

Extras: Grilled Tomato \$1, Saffron Rice \$6, Koobideh \$7 Saffroni \$7, Grilled Vegetable \$10, Joojeh \$13

Soltani - \$20

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

Vaziri - \$23

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

Persis Platter for Two - \$38

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



Royal Persis Family Platter - \$99

A two-course family meal starting with large crispy pita chips and four servings of shirazi salad then followed by a platter with one koobideh, one saffroni, one joojeh, one grilled vegetable kabab, and a lamb shank. Served with four plates of saffron rice.

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 shank stewed with Persian spices and served with shirazi salad and baghali rice seasoned with lima beans and dill.



Donair Pita Wrap - \$11

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

- Make it a combo with pita chips and a soft drink for \$4
 - 🧚 Mediterranean Beef & Lamb
 - 🧚 Arabian Chicken
 - 🧚 Mixed Meat (Half Chicken, Half Beef & Lamb)
 - 🧚 Lebanese Falafel (Please specify for vegan)

Donair Plate with Baghali Rice - \$19

Your choice of meat or falafel and tzatziki or hummus – served vegetables and baghali rice seasoned with lima beans and dill. Pita bread slices are included on the side.





- 🧚 Mediterranean Beef & Lamb
- 🧚 Arabian Chicken
- 🧚 Mixed Meat (Half Chicken, Half Beef & Lamb)
- 🧚 Lebanese Falafel (Please specify for vegan)

Extras: Tzatziki or Hummus \$1, Falafel Ball \$1, Meat \$5, Baghali Rice \$7