



# **Kootenay Kabab**

## **Gluten Free and Celiac Safe**



### **Appetizers**

#### **Soup of the Day – Small \$5, Large \$9**

*One of our Persian and Mediterranean inspired soups.*

#### **Shirazi Salad – Small \$5, Large \$9**

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

#### **Sliced Vegetables with choice of dip - \$13**

- ♥ *Borani – Eggplant, yogurt, and garlic*
- ♥ *Tzatziki – Cucumber, yogurt, and garlic*
- ♥ *Hummus – Chickpeas, tahini, and garlic*
- ♥ *Mosir – Shallots and yogurt*
- ♥ *Roasted Red Pepper Hummus – add \$2*

#### **Parvaneh with Sliced Vegetables - \$28**

*Meaning “butterfly” in Farsi, this sampler features four dips: Hummus, Tzatziki, Borani, and Roasted Red Pepper Hummus.*

#### **Arabian Chicken Donair Plate with Baghali Rice - \$22**

*Arabian style sliced chicken donair meat with tzatziki or hummus and served with shirazi salad and baghali style basmati rice seasoned with lima beans and dill.*





# Iran (Persia)



Meals below served with saffron basmati rice and grilled tomato.  
Substitute rice with Shirazi Salad for \$3  
(Meals in this section not available 30 minutes before closing time)



## Koobideh Kabab (Beef):

**Small - \$13, Large - \$20**

Ground beef kabab made by hand on a skewer and flame grilled.

## Saffroni Kabab (Chicken):

**Small - \$13, Large \$20**

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



## Halal Lamb Kabab:

**Small \$15, Large \$22**

Certified halal ground lamb kabab made by hand on a skewer and flame grilled.

## Joojeh Kabab (Chicken Thighs) - \$22

Marinated chicken thighs flame grilled on a skewer.

## Grilled Vegetable Kabab - \$19

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

## Soltani (Beef & Chicken) - \$20

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

## Vaziri (Beef & Chicken Thighs) - \$25

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

## Ground Kabab Platter for Two - \$38

Koobideh, saffroni, and halal lamb kabab with two servings of saffron rice and two servings of shirazi salad!

## Persis Platter for Two - \$42

Our signature dish, named for our friend, the kabab master - Chef Parviz "Persis" Rahbar. Koobideh, saffroni, and joojeh kabab with two servings of saffron rice and two servings of shirazi salad!

## Family Platter for Four - \$85

Koobideh, saffroni, halal lamb, and joojeh kabab served with four shirazi salads and saffron rice.

## Royal Persis Platter for Six - \$120

Koobideh, saffroni, joojeh, grilled vegetable, halal lamb kabab, and lamb shank with saffron rice and shirazi salad.

## Mirza Ghasemi - \$16

**(Available up to closing time)**

Famously invented in the Iranian province of Gilan by its Governor - Mohammad Ghasem Khan - this vegetarian stew consists of grilled pureed eggplant with tomato, eggs, and garlic.



## Lamb Shank - \$25

Certified halal lamb shank slowly stewed with Persian spices and served with shirazi salad and baghali style basmati rice seasoned with lima beans and dill.

