

Persepolis

A Persian Feast!



Salads & Starters

Keshk-e-Badamjan

Oven baked eggplant mashed mixed with walnut and kasbk.

Humus

Ground chickpeas mixed with tabini sauce.

Mast-e-Khiar

Home made yogurt mixed with baby cucumber and sun dried mint.

Eggplant Mirza

Roasted eggplant in tomato garlic sauce with tangy yogurt

Panir-o- Sabzi

Fresh herb green vegetables with Persian feta cheese.

Salad Shirazi

Diced tomato, cucumber, onion, parsley mixed with citrus olive oil sauce.



Middle Course

Black Bass Rashti: Pan roasted Bass in tangy butter sauce, served over Baghali polo (dill and lime beans rice)



Entrees

Baby Lamb Barg

Marinated tender slices of baby lamb on a skewer

Ground Steak Kebab Kubideh

Skewers of ground aged sirloin meat kebab

Saffron Chicken: Jujeh

Saffron marinated breast of tender chicken on skewer

Gaimah

Lamb tender loin, split pea, tomato sauce & eggplant Stew.

Ghormeh Sabzi

filet mignon, kidney beans, green vegetable & sun dried lime Stew.

Tadig: Grand Mother's style rice from bottom of the pot.

All Above served with: White Basmati saffron Polo, Albalo Polo (Sour Cherry Rice), Shirin Polo (Almond Rice), Eggplant Halim (Sauteed Eggplant with yogurt) and Sauteed Market Vegetable in Garlic Sauce!



Desserts & Drinks

Baklava Traditional Persian Pastry with honey and pistachio.

Akbar mashti Ice Cream: Saffron rose Ice Cream.

Zoolbia: Traditional boney melon dough.

Chocolates:

Persian Tea & Coffee

Come Enjoy the experience of Persian Food & Service with Persepolis Catering Group!