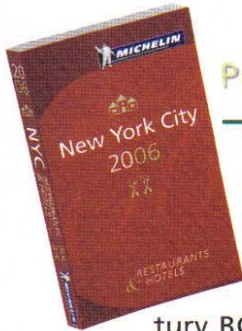




# Michelin® Guide 2006

*Recommends:*

## Persepolis



Persian



In 1990, Persian cuisine became accessible to New Yorkers, thanks to founder Kaz Bayati. His eatery bears the name of one of the ancient capitals of Persia, established by Darius I in the late-6th century BC. It also happens to be the name of the city where Bayati made a name for himself on the local soccer team in the 1970s. Accordingly, a couple of large photographs of the Persepolis soccer squad decorate the orange walls of the dining room, which is filled with rows of closely spaced tables, globe-shaped light fixtures, and tapestry-print banquettes. Olive oil, lemon, garlic, saffron, cinnamon—and even a few secret ingredients—flavor tasty kebabs and vegetarian dishes here.

