

PERSEPOLIS



MENU

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APPETIZER

BABA	\$8
baked eggplant puree, kashk (Persian goat cheese) fried onion & walnut	
EGGPLANT MIRZA	\$7
roasted eggplant puree, mint, tomato sauce & garlic	
EGGPLANT TRIO	\$18
trio of baba, mirza, and sauteed eggplant	
CHEESE & VEGETABLE	\$7
fresh mint, tarragon, scallion, tomato and feta cheese	
YOGURT & CUCUMBER	\$6
home made yogurt, cucumber & mint	
YOGURT & SHALLOTS	\$6
home made yogurt, aged shallots	
BORANI	\$6
home made yogurt, spinach & garlic	
YOGURT TRIO	\$14
above three yogurt tasting	
HUMMUS	\$6
chickpeas, tahini, olive oil & garlic	
SOUP OF THE DAY	\$6
Persian style barley or lentil soup	

SALADS

SHIRAZI SALAD	\$6
cucumber, tomato, onion, parsley & citrus sauce	
TABULEH SALAD	\$6
diced tomatoes, cracked wheat, chopped parsley, mint, olive oil and citrus sauce	
LABU SALAD	\$7
roasted beets, feta cheese, romaine lettuce, and cherry vinaigrette	
SALAD TRIO	\$14
tasting of above salads	
HOUSE SALAD	\$6
lettuce, cucumber & tomato	
OLIVIEH SALAD	\$7
Israeli pickled, chicken, potato, English peas cucumber, eggs & mayonnaise	
GREEK SALAD	\$9
romain lettuce, tomato, cucumber, feta, onion, stuffed grape leaves, vinaigrette	
CAESAR SALAD	\$8
romain lettuce, parmesan cheese, anchovies, home made dressing	
PINEAPPLE SALAD	\$7
marinated pineapple, beets, cucumber, mint sherry vinaigrette	

APPETIZER TASTING ARE RECOMANDED FOR TWO, FOUR or MORE \$ P/A

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ENTREES

FILET MIGNON KEBAB BARG marinated filet mignon kebab	\$23
BABY LAMB BARG marinated tender lamb kebab	\$17
GROUND KEBAB KUBIDEH marinated skewers of ground aged sirloin steak kebab	\$16
SAFFRON CHICKEN boneless breast of chicken marinated in saffron & onion	\$16
CORNISH HEN saffron marinated cornish hen on skewer	\$17
LEMON CHICKEN pan roasted breast of chicken in lemon sauce	\$16
CASPIAN duo of saffron chicken & kubideh kebab	\$20
SOLTANI BAH FILET duo of filet mignon barg & kubideh kebab	\$28
SOLTANI BAH LAMB duo of baby lamb barg & kubideh kebab	\$23
TAJ KEBAB duo of saffron chicken & baby lamb barg	\$24
BLACK BASS RASHTI filet of pan roasted black bass in citrus herb sauce	\$18
SALMON KEBAB marinated filet of salmon on skewer	\$18

STEWES

KHOREST GHORMEH SABZI filet mignon, green vegetable, red beans,	\$15
KHOREST FESENJAN pomegranate, walnut & chicken	\$16
KHOREST GAIMEH filet mignon, split peas, cinamon & tomato sauce	\$15

ALL ABOVE ENTREES SERVED WITH YOUR CHOICE OF RICE:

- 1= polo sefid (steamed basmati rice)
- 2= polo baghali (basmati, dill, fava beans)
- 3= polo shirin (basmati, almond, orange)
- 4= polo albalo (basmati & sour cherries)

CHEF'S SPECIALS

VERMONT LAMB SHANK braised lamb shank, in herbs & couscous	\$19
SHANDIZ saffron marinated rack of lamb, eggplant puree, tangy yogurt	\$23
SEA FOOD OF THE DAY	\$ PA

VEGETARIAN ENTREES

KHOREST GAIMEH BADAMJAN split peas, eggplant & tomato sauce served over your choice of rice	\$15
KHOREST GHORMEH SABZI green vegetable, red beans, sun dried lime	\$15
MARKET VEGETABLE chef's choice of sauted or steamed vegetable over your choice of rice	\$14

SIDE DISHES

ISRAELI PICKLED CUCUMBERS	\$5
SAUTEED OR STEAMED SPINACH	\$6
SAUTEED OR STEAMED BROCCOLI	\$6
SAUTEED EGGPLANT	\$6
TORSHI	\$5
AGED GARLIC TORSHI	\$8