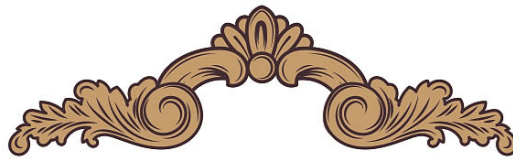




# Persepolis Persian Restaurant



**MENU**



# Lunch



**Koobideh kebab** **18**

A charbroiled skewer of blended ground lamb meat, grated onions and spices, served with steamed saffron rice & grilled tomato

**Lamb leg kebab** **20**

Specially marinated lamb leg, charbroiled, served with steamed saffron rice & grilled tomato

**Beef sirloin kebab** **17**

A skewer of marinated beef sirloin kebab, served with saffron rice and tomato kebab

**Chicken kebab** **17**

A charbroiled skewer of boneless chicken thighs marinated in saffron and spices, served with steamed saffron rice & grilled tomato

**Lamb shank** **19**

A tender lamb shank slow cooked to perfection, served with saffron rice mixed with Dill weed

**Chicken Wrap** **15**

Chicken Kebab, Sauteed onion and green pepper with lettuce and grilled tomato

**Special chicken Wrap** **16**

Chicken Kebab marinated with Chef's Special sauce served with lettuce and persian style dill rice

**Koobide Wrap** **16**

Koobide kebab served with lettuce, cabbage and grilled tomato mixed with sumac and lime juice

# Kebabs

## **Koobideh kebab**

**25**

A charbroiled skewer of blended ground lamb meat, grated onions and spices, served with saffron rice and tomato kebab

## **Chenje Kebab (lamb)**

**42**

Specially marinated lamb loin chops, charbroiled, served with steamed saffron rice & grilled tomato

## **Lamb leg Kebab**

**27**

A skewer of lamb leg, served with saffron rice & tomato kebab

## **Chenje Kebab (beef)**

**40**

Specially marinated beef tenderloin, charbroiled, served with steamed saffron rice and grilled tomato

## **Beef Sirloin Kebab**

**25**

A skewer of beef sirloin, served with saffron rice & tomato kebab

## **Shishlik kebab**

**51**

4 pieces of lamb rack, marinated in Persian spices, grilled on a skewer, Served with steamed saffron rice and grilled tomatoes

## **Saffron Chicken Kebab**

**25**

A charbroiled skewer of boneless chicken thighs marinated in saffron and spices

## **Special chicken kebab**

**27**

A skewer of chicken kebab marinated in natural herbs and chef's special sauce served with saffron rice and tomato kebab



# Family Mix

## Caspian Mix for 3

80

Shirazi Salad - Ghorme sabzi - Fesenjan and lamb shank

## Majlesi Mix for 3

82

Nargesi - Koobide kebab - chicken kebab and Beef sirloin kebab

## Persia Mix for 4

101

Mast O Borani - Lamb leg kebab - Beef sirloin kebab chicken kebab - Mirza Ghasemi

## Darbari Mix for 5

136

Mix tray - koobide kebab - chicken kebab - lamb shank - Zereshk polo Morgh and Fesenjan

## Sultan mix for 8

219

2 wings - 2 koobide kebabs - 2 chicken kebabs - 2 Beef sirloin Kebabs - Mirza Ghasemi and Ghorme sabzi



# Drink



## Non - Alcoholic Drinks

<b>black Tea</b> Black tea served with 1 pc of Baklava	<b>6</b>
<b>Doogh</b> Persian Yogurt based drink	<b>6</b>
<b>Saffron drink</b> with basil seed, cucumber and lemon	<b>8</b>
<b>Canned drink</b>	<b>3</b>

## Alcoholic Drinks

<b>White Wine</b>	<b>6oz</b>	<b>26oz</b>
Jackson Triggs Pinot Grigio	<b>8.5</b>	<b>30</b>
Villa Maria Sauvignon Blanc	<b>13</b>	<b>49</b>
Bersano Gavi Cortese		<b>67</b>
<b>Red Wine</b>		
Frontera Cabernet Sauvignon	<b>8.5</b>	<b>30</b>
Wyndham Estate Bin 555 Shiraz	<b>12</b>	<b>45</b>
Marques de Riscal Tempranillo Blend		<b>65</b>
<b>Beer</b>		
Coors Light		<b>6.5</b>
Budweiser		<b>6.5</b>
Corona		<b>7.5</b>

# Dessert

## **Majoon**

**11**

Vanilla ice cream, cashew, pistachio, coconut, walnut, honey, fig, and date

## **Traditional Tea**

**21**

One teapot of steamed black tea with cardamom and cinnamon, served with Baklava (good for 4)



# Vegetarian

## **Ghorme Sabzi**

**18**

A slow cooked stew of sautéed fresh herbs (cilantro, parsley, fenugreek, and scallions) special seasonings, kidney beans, sun-dried lime served with steamed saffron rice

## **Fesenjoon**

**22**

Sweet and sour stew, prepared with grated walnuts and Pomegranate molasses Served steamed saffron rice

## **Mirza Ghasemi**

**20**

Delicious Persian dish, Grilled eggplant, garlic, tomato, and egg served with Saffron rice

## **Nargesi**

**13**

Persian Spinach and egg dish, with garlic and onion served with Naan bread



# Traditionals



## Lamb shank

28

A tender lamb shank slow cooked to perfection, served with saffron rice mixed with Dill weed

## Fesenjoon

25

Slow cooked stew with pomegranate molasses and grated walnut, served with steamed saffron rice

## Ghorm Sabzi

21

Braised lamb chunks sautéed in a blend of Persian herbs, red kidney beans, and dried lime, served with steamed saffron rice

## Gheyme Nesar

28

Diced beef meat braised with onions and spices, served with saffron rice and a flavorful combination of slivered pistachios, almonds, barberries, and sliced orange peel

## Zereshk Polo Morgh

19

Slow-cooked chicken leg braised in herbs and spices, served with zereshk polo (barberry topped saffron rice)





# Starter



- |  |           |
|--|-----------|
| <b>Mast O borani</b>   | <b>7</b>  |
| Persian style yogurt mixed with spinach, garlic, and spices served with Naan bread                   |           |
| <b>Mast O Mosir</b>  | <b>7</b>  |
| Persian style yogurt mixed with shallot, garlic, and spices served with Naan bread                   |           |
| <b>Saffron wing kebab</b>  | <b>16</b> |
| One skewer of saffron wing kebab (1lb) - 2lb 29\$  |           |
| <b>Shirazi Salad</b>   | <b>8</b>  |
| Diced English cucumber, tomato and onion seasoned with mint and lime juice                           |           |
| <b>Nargesi</b>   | <b>9</b>  |
| Persian Spinach and egg dish, with garlic and onion served with Naan bread                           |           |
| <b>Green Salad</b>   | <b>12</b> |
| Romaine lettuce, tomato, English cucumber, and carrot  |           |
| <b>Mix tray</b>  | <b>17</b> |
| Sample of each Mast O Borani, Pickled vegetable, Shirazi salad and Nargesi served with 2 Naan breads |           |
| <b>Barley Soup</b>   | <b>6</b>  |
| Chicken breast, barley, carrot, and onion soup   |           |