



Persian Cuisine & Steakhouse

LUNCH SPECIALS

Monday to Friday

11:30 to 2:30

**In addition to our regular menu, enjoy our lunch specials.
All sandwiches and wraps served with your choice of fries or salad**

Arya Burger	Pesto mayo, frisee, caramelized onion, lettuce, tomatoes, cheddar cheese	26
Crispy Chicken Sandwich	Chicken, chipotle mayo, lettuce, tomato, cheese	24
Steak Salad	Mixed greens, tomato, red onion, cucumbers, feta, beets, steak	29
Grilled Salmon with Lentil Salad	mixed greens, red onions, tomatoes, cucumber	29
Joojeh Sandwich	Grilled Chicken, chipotle mayo, lettuce, tomatoes	25
Beef Koobideh	One Skewer of koobideh with basmati rice, grilled tomato	19
Chicken Koobideh	One Skewer of chicken koobideh, basmati rice, tomato	19
Falafel wrap	Stuffed with crunchy falafel, fresh vege, hummus and tzatziki sauce.	18
Persian Chicken Salad	Lettuce, red onions, tomatoes, cucumber, Lemon vinaigrette	24
Filet Mignon Kabob	marinade in saffron yogurt, cremini mushrooms, rice, tomato	29
Vege Stuffed Eggplant	fresh herbs, rice, yellow peas, mushrooms, spinach, pomegranate sauce	23

ARYA STEAKHOUSE

140 UNIVERSITY AVE

PALO ALTO, CA 94301

650-304-3119 WWW.ARYASTEAKHOUSE.COM



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APPETIZERS

Bread Basket	assortment of our homemade bread, cilantro chutney, butter v	9
Dungeness Crab Cake	dungeness crab, remoulade, baby frisee, caperberry	22
Pistachio Meatballs	beef meatballs in pinot noir pomegranate sauce	16
Steak Tartare	Minced filet mignon, capers, onion, pomegranate glaze, crostini, egg	23
Herbed Bone Marrow	mix greens, parmesan, crostini	22
Calamari	shishitos pepper, roasted red pepper sauce	18
Hummus	Chickpeas, garlic, lemon, EVOO, kalamata olives v	12
Sambosa	Puff Pastry filled with fresh herbs, and potatoes	14
Borani Bademjan	eggplant-yogurt dip, onions, mint oil v	14
Vegetarian Mezze Platter	hummus, borani, falafel, samosa v	29
Falafel	Homemade falafel with chutney sauce v	12
Panir Sabzi	fresh herbs, walnuts, radish, tomato, cucumber, feta	19
Mast o Khair	yogurt & cucumber dip <i>gf</i>	11
Mast o Moussier	yogurt & shallot dip <i>gf</i>	12
Caviar Service	golden osetra, cream, potato blinis, classic condiments	M.K

ARYA'S SEAFOOD TOWER

*CREATE YOUR OWN SELECTION OF FRESH, CHILLED SHELLFISH
PRESENTED ON OUR SIGNATURE ICED SEAFOOD TOWER*

FRESH SEAFOOD SELECTION- COLOSSAL CRAB LUMP COCKTAIL **28**, DUNGENESS CRAB LEGS EA **28**, LOBSTER COCKTAIL **38**, SHRIMP COCKTAIL **26**, OYSTERS ½ DZ **28**

SOUP, SALAD, BURGER

Ash Reshteh Soup	noodles, veggies, pinto beans, whey, garlic, mint v	12
Caesar Salad	croutons, parmesan cheese	16
Beet Salad	beets, feta, walnuts, herbs, balsamic vinaigrette <i>gf</i>	18
Heirloom tomato salad	burrata, green, balsamic reduction, basil vinaigrette v,	19
Cream of Mushroom	cheese crostini v	12
Persian "Shirazi" Salad	tomato, Persian cucumber, onion, lemon dressing <i>vg, gf</i>	13
Arya Burger	pesto mayo, frisee, caramelized onion, cheddar, fries	24

KABOBS & COMBINATIONS

Kabobs are served with basmati & saffron-scented rice and grilled tomato

All Kabobs are Halal Meat and gluten-free



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Substitute flavored rice: \$6 supplement (Adas Polo, Shirin Polo, Baghali Polo, Zereshk Polo)

Boneless Chicken Kabob	29
Chicken Bone-in Kabob (24 oz cornish game hen)	35
Chicken Koobideh Kabob (2 skewers of ground chicken)	29
Beef Koobideh (2 skewers of ground sirloin)	29
Barg Kabob (filet mignon)	37
Boneless Lamb kabob (lamb tenderloin)	39
Shish Liek (Lamb Chops) Persian Style	45
Salmon Shish Kabob, with dill and fava bean basmati rice	38
Shrimp Kabob, with dill and fava bean basmati rice	36
Soltani Kabob (Barg and Koobideh combo)	45
Chicken & Beef Combo (boneless chicken,beef koobideh)	35
Koobideh Combo (one ground beef, one ground chicken)	29
Boneless Lamb(tenderloin) & beef koobideh combo	45

Executive Chef & Owner Mike Hashemi

Corkage fee \$30 per bottle, Gratuity 20% on parties of 5 or more, Dessert fee \$4 per person

A 4% Living Wage surcharge will be added to all purchases. This surcharge is used to support living wages for employees

STEAK

We feature USDA Prime Certified Angus Beef,

Aged and cut in-house, seasoned with our custom steak rub.

Served with roasted potatoes, red wine bordelaise sauce, fresh roasted garlic

(you can substitute for herb butter sauce) All Steaks are Halal

Ribeye 14 oz	55
Dry Aged Ribeye 14 oz	65
Cowboy Ribeye 24 oz	79
NY Steak 12 oz	49
Bone-in-NY 18 oz	65
Petite Filet Mignon 6 oz	40
Filet Mignon 8 oz	50
Lamb Rack 16 oz	55
Tomahawk 48 oz	149
Wagyu	M.K

ENHANCEMENTS

Lobster Tail 7oz	38
Dungeness Crab	24
4 Garlic Butter Shrimp	18
2 Scallop	18

SHARABLES & SIDES

Twice Baked Potato	crispy shell, filled with garlic mashed potato, cheddar <i>gf</i>	10
Herbed Wild Mushrooms	crimini, shimeji, fresh garlic, herbs <i>vg, gf</i>	12
Adas Polo	basmati rice, lentils, dates, raisins <i>vg, gf</i>	12
Baghali Polo	basmati rice, dill weed, lima beans <i>vg, gf</i>	12



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Shirin Polo	basmati rice, almonds, pistachios, orange peels, v gf	12
Zereshk Polo	basmati rice, barberries <i>vg, gf</i>	12
Creamy Gnocchi	potato gnocchi, cream sauce	24
Mac & Cheese	campanelle pasta, 5-cheese blend <i>vg</i>	15
	<i>*add 7 oz Lobster 38 *add Dungeness crab 24</i>	
Truffle Fries	parmesan cheese, garlic, truffle oil <i>v, gf</i>	12
Sweet Potato Fries	honey mustard sauce <i>v, gf</i>	10
French Fries		9
Sauteed Spinach	baby spinach, fresh garlic, parmesan <i>v, gf</i>	9
Garlic Mashed Potato	russet potatoes, fresh garlic, parmesan <i>v, gf</i>	9
Seasonal Vegetables		12
Side Rice		8

SPECIALTY ENTREES & PERSIAN STEWS

Seafood Paella	saffron rice, prawns, jumbo scallops, mussels, chicken chorizo	38
Red Velvet Salmon	garlic mashed potato, spinach, cherry reduction sauce <i>gf</i>	36
Pollo Firenze	chicken breast filled with spinach, cheeses served with mashed potatoes, seasonal vegetables, lemon cream sauce	35
Creamy Crab Gnocchi	Dungeness crab, potato gnocchi, cream sauce	46
Braised Lamb Shank	Baghali Polo: dill weed, lima beans, basmati rice <i>gf</i>	29
Vegetarian Tower	mushroom, spinach, eggplant, tomato, rice, saffron yogurt <i>gf</i>	26
Fesenjoon	pomegranate-walnut stew, chicken, rice <i>gf</i> ,	28
<i>(available vegetarian)</i>		
Ghormeh Sabzi	sauteed herb stew, beef, dried limes, kidney beans, rice <i>gf</i>	27
<i>(available vegetarian)</i>		
Gheimeh Bademjan	<i>Eggplant, Lentil, beef with baby fries, rice gf</i>	26
<i>(available vegetarian)</i>		

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Consuming Raw foods or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses*