



Persian Cuisine & Steakhouse

TAKE OUT MENU

APPETIZERS

Dungeness Crab Cake	remoulade, baby frisee, caperberry	19
Pistachio Meatballs	beef meatballs in pinot noir pomegranate sauce	12
Hummus	chickpeas, garlic, lemon, evoo, kalamata olives v	10
Sambosa	Puff Pastry filled with fresh herbs, potatoes v	10
Borani Bademjan	eggplant-yogurt dip, onions, mint oil	12
Vegetarian Mezze Platter	hummus, borani, falafel, samosa	27
Falafel	Homemade falafel with chutney sauce v	10
Panir Sabzi	fresh herbs, walnuts, radish, tomato, cucumber, imported feta <i>gf</i>	12
Mast o Khisar	yogurt & cucumber dip <i>gf</i>	9
Mast o Moussier	yogurt & shallot dip <i>gf</i>	9
Homemade Cilantro Chutney Sauce (12 oz)		7
Taftoon (homemade Persian bread)		2

SOUP, SALAD, BURGERS, PIZZA

Ash Reshteh Soup	noodles, veggies, pinto beans, whey, garlic, mint v	9
Caesar	croutons, parmesan cheese	12
Beet Salad	beets, feta, walnuts, herbs, greens <i>gf</i>	13
Cream of Mushroom	cheese crostini v	12
Persian "Shirazi" Salad	tomato, cucumber, onion, lemon dressing <i>vg, gf</i>	10
Arya Burger	Pesto mayo, frisee, caramelized onion, Swiss, Beef, fries	16
Impossible Burger	Plant based meat, frisee, tomato, red onion, mayo, fries	17
Crispy Chicken Sandwich	mango cucumber slaw, grilled pasilla, Swiss, fries	15
Margherita Pizza	tomato sauce, basil, oregano, and fresh mozzarella	14
BBQ Chicken Pizza	BBQ sauce, cheese, red onion, chicken, cilantro	17
KIDS Cheese Pizza		12

KABOBS & COMBINATIONS

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

All Kabobs are Halal Meat

Substitute flavored rice: \$5 supplement (Adas Polo, Shirin Polo, Baghali Polo, Zereshk Polo)

All gluten-free.

Boneless Chicken Kabob	19
Chicken Bone-in Kabob (cornish game hen)	22
Chicken Koobideh Kabob (2 skewers ground chicken)	19
Beef Koobideh (2 skewers ground sirloin)	19
Barg Kabob (filet mignon)	27
Boneless Lamb kabob (lamb tenderloin)	29
Shish Liek (Lamb Chops) Persian style	33
Salmon Shish Kabob	26
Shrimp Kabob	24
Soltani Kabob (Barg and Koobideh combo)	35
Chicken & Beef Combo (boneless chicken, beef koobideh)	27
Koobideh Combo (one ground beef, one ground chicken)	20
Boneless Lamb & beef koobideh combo	35
Vegetarian Kabob: with hummus, rice, tomato	18



Persian Cuisine & Steakhouse

STEAK

All Steaks are also available cryovac (uncooked)

We feature Midwestern USDA Prime Certified Angus Beef, aged and cut in-house, and seasoned with our custom steak rub.

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

Ribeye 12 oz	39
Dry Aged Ribeye 12 oz	46
Cowboy Ribeye 24 oz	55
NY Steak 12 oz	38
Bone-in-NY 18 oz	45
Petite Filet Mignon 6 oz	30
Filet Mignon 8 oz	38
Lamb Rack 16 oz	42
Tomahawk 36 oz	99
Halal New York Steak 12 oz	38
Halal Filet Mignon 8 oz	38

SHARABLES & SIDES

Twice Baked Potato	crispy shell, filled with garlic mashed potato, cheddar <i>gf</i>	8
Herbed Mushrooms	crimini, shimeji, fresh garlic, herbs <i>vg, gf</i>	9
Adas Polo	basmati rice, lentils, dates, raisins <i>vg, gf</i>	9
Baghali Polo	basmati rice, dill weed, lima beans <i>vg, gf</i>	9
Zereshk Polo	basmati rice, barberries <i>vg, gf</i>	9
Basmati rice (plain rice with saffron)		7
Creamy Crab Gnocchi	dungeness crab, potato gnocchi, cream sauce	22
Mac & Cheese	campanelle pasta, 5-cheese blend <i>vg</i>	10
	<i>*add lobster 28 *add dungeness crab 19</i>	
Truffle Fries	parmesan cheese, garlic, truffle oil <i>v, gf</i>	12
Sweet Potato Fries	honey mustard sauce <i>v, gf</i>	9
French Fries		7
Sauteed Spinach	baby spinach, fresh garlic, parmesan <i>v, gf</i>	8
Garlic Mashed Potato	russet potatoes, fresh garlic, parmesan <i>v, gf</i>	8
Seasonal Veggies		8

SPECIALTY ENTREES & PERSIAN STEWS

Seafood Paella	saffron rice, prawns, jumbo scallops, mussels, chicken chorizo	29
Red Velvet Salmon	garlic mashed potato, spinach, cherry reduction sauce <i>gf</i>	29
Sumac Crusted Salmon	pan-seared atlantic salmon with eggplant caponata, roasted tomatoes, shaved fennel & herb salad <i>gf</i>	29
Pollo Firenze	cheese & spinach filled chicken breast, mashed potatoes, seasonal vegetables, lemon cream sauce	26
Baghali Polo (Braised Lamb Shank)	dill weed, lima beans, basmati rice <i>gf</i>	25
Vegetarian Tower	mushroom, spinach, eggplant, tomato, rice, saffron yogurt <i>gf</i>	23
Fesenjoon	pomegranate-walnut stew, stewed chicken, rice <i>gf, (available vegetarian)</i>	19
Ghormeh Sabzi	sauteed herb stew, beef, dried limes, kidney beans, rice <i>gf (available Vegetarian)</i>	19
Gheimeh Bademjan	Eggplant and lentil Stew, beef topped with baby fries, rice <i>gf (available Vegetarian)</i>	19
Fettuccine frutti di Mare	Shrimp, scallops, mussels, salmon, light spicy tomato sauce	25
Pollo Fettuccine	broccoli, mushroom, chicken, alfredo sauce	18



Persian Cuisine & Steakhouse

STEAK KITS

**RAW STEAKS TO BE COOKED AT HOME. ENJOY CRYO-VAC
SEALED STEAKS ACCOMPANIED WITH OUR HOUSE SPECIAL STEAK RUB
RED WINE BORDELAISE SAUCE**

FAMILY OF 2 STEAK DINNER

1 Caesar Salad, 1 House Salad

2 New York Steak

Roasted potatoes

Sauteed Veggies

Butter Cake

\$79

FAMILY OF 2 FILET DINNER

1 Caesar Salad, 1 House Salad

2 FILET 8 oz

Roasted potatoes

Sauteed Veggies

Butter Cake

\$89

TOMAHAWK FOR 2

Caesar Salad

36 OZ TOMAHAWK

Roasted Potatoes

Sauteed Veggies

Butter Cake

\$110

FAMILY OF 4 DINNER

choice of 4 steaks (please choose)

New York Steak 8oz

Filet Mignon 8 oz

Rib Eye 12 oz

Dry Aged Rib Eye 12 oz

2 Caesar Salad, 2 House Salad

Roasted potatoes

Sauteed Veggies

2 Baklava

2 Butter Cake

\$199

Add any Sides from our regular menu



Persian Cuisine & Steakhouse

DESSERT

Baklava 10

Butter Cake 10

Chocolate Lava Cake 10

Bread Pudding 10

Wine by the Bottle Specials

Liberty School Cabernet : \$24

Stone Cellars Cabernet:\$15

Conundrum Red Meritage:\$25

Persian Tradition Shiraz: \$29

Hang Time Pinot Noir:\$19

Rodney Strong Pinot Noir \$29

Deloach Pinot Noir: \$18

Hess collection Allomi Cabernet: \$39

Intrinsic Cabernet: \$25

Patz n Hall Pinot Noir: \$39

Sangria RED EPPA Sangria \$19 bottle

Sangria WHITE EPPA Suprafruta \$19

Maschio Prosecco Brut ½ bottle split \$7

Pacific Rim Riesling \$19

Parducci Petit Pinot Gris: \$19

Persian Tradition Chardonnay: \$25

Alta Luna Pinot Grigio: \$19

Cakebread Cellars Chardonnay: \$49

Stone cellars Chardonnay: \$15

Rombauer Chardonnay: \$39

Wente morning Fog Chardonnay: \$19

Rodney Strong Sauvignon blanc: \$19

Sparkling Water 4.50

Coke: 2.50

Sprite:2.50



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**Call us for special bottles available from our wine list
650-367-4939**