

SHALEZEH PERSIAN CUISINE

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celebrate the world's oldest cuisine!

SHALEZEH PERSIAN CUISINE

APPETIZER

BABA baked eggplant puree, kaskh (Persian goat cheese) walnut & onion	\$8
EGGPLANT MIRZA smoky eggplant puree, mint, tomato sauce & garlic	\$8
EGGPLANT HALIM roasted eggplant puree, split peas, tangy yogurt	\$8
EGGPLANT TRIO above three eggplant tasting	\$18
YOGURT CUCUMBER home made yogurt, cucumber & mint	\$6
YOGURT SHALLOTS home made yogurt, aged shallots	\$6
YOGURT SPINACH home made yogurt, spinach & garlic	\$6
YOGURT TRIO above three yogurt tasting	\$14
HUMMUS chickpeas, tahini, olive oil & garlic	\$6
CHESSE & VEGETABLE feta cheese, fresh mint, taragon, cucumber, tomato & scallion	\$8
APPETIZER TASTING tasting of all of the above appetizers- recommended for parties	\$P/A

SALADS

SHIRAZI SALAD cucumber, tomato, onion, parsley & citrus jus	\$6
TABULEH SALAD diced tomatoes, cracked wheat, chopped parsley, mint, olive oil and citrus jus	\$6
LABU SALAD marinated beets, tomato, feta cheese, wild berry and cherry vinaigrette	\$7
SALAD TRIO tasting of above salads	\$14
MIXED GREEN SALAD mesclun salad with home made vinaigrette, tomato & cucumber	\$8
OLIVIEH SALAD Israeli pickles, chicken, potato, English peas cucumber, eggs & mayonnaise	\$7
SALAD EUNANI romain lettuce, tomato, cucumber, feta, onion, stuffed grape leaves, vinaigrette	\$10
CAESAR SALAD romain lettuce, parmesan cheese, anchovies, home made dressing	\$8
SALAD TASTING tasting of the above salads- recommended for parties	\$P/A

SOUPS

ASH RESTEH traditional persian green vegetable soup with herbs & noodles.	\$8
LENTIL SOUP persian style lentil soup with carrot, celery & herbs	\$6
SOUP OF THE DAY	\$6

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ENTREES

SAFFRON CHICKEN boneless breast of chicken marinated in saffron & onion	\$16
GROUND CHICKEN KUBIDEH ground tender chicken marinated in saffron & herbs	\$16
KUBIDEH marinated skewer of ground aged sirloin Kebab	\$16
FILET MIGNON BARG saffron marinated filet mignon kebab	\$23
LAMB SHISH KEBAB marinated tender leg of lamb Kebab served over	\$22
SHALIZAR tasting of boneless chicken & ground tender marinated chicken	\$22
SULTANI duo of filet mignon & ground aged sirloin kebab	\$28

STEWES

GHORMEH SABZI (LAMB STEW) baby lamb, green vegetable, kidney beans	\$16
FESENJOON (CHICKEN STEW) pomegranate, walnut & chicken	\$17

ALL ABOVE ENTREES SERVED WITH YOUR CHOICE OF RICE:

- 1= steamed basmati rice
- 2= basmati rice with, dill & fava beans
- 3= basmati rice with lentil, saffron & raisin
- 4= basmati rice marinated sour cherries

VEGETARIAN ENTREES

EGGPLANT SPLIT PEA STEW split peas, eggplant & tomato sauce served over your choice of rice	\$15
VEGETABLE PLATTER chef's choice of vegetable platter served over your choice of rice	\$15

SEAFOOD ENTREES

WHITE FISH filet of pan roasted white fish served over basmati rice with fava beans & dill	\$18
ROASTED HALIBUT grilled halibut, spinach & spicy onion	\$22
SALMON KEBAB marinated filet of salmon served over your choice of rice	\$18
SEAFOOD OF THE DAY	\$P/A

CHEF'S SPECIALS

ROASTED CHICKEN tender breast of chicken with saffron & zeresk (wild berry) sauce, served over your choice of rice	\$18
TENDER LAMB KEBAB saffron marinated tender lamb kebab your choice of rice	\$16
VERMONT LAMB SHANK Vermont lamb shank, braised in middle-eastern herbs, served over raisin couscous	\$20
RACK OF LAMB saffron marinated rack of lamb, eggplant gratin, tangy yogurt	\$22
KOOFTEH TABRIZI prunes & fava beans stuffed meat ball, served over tomato, sweet pea, turmeric, curry & saffron stew	\$18

SIDE DISHES

ISRAELI PICKLED CUCUMBERS	\$6
SAUTEED SPINACH	\$7
SAUTEED BROCCOLI	\$7
SAUTEED EGGPLANT	\$6
TORSHI	\$6
ROASTED POTATOES	\$6