

DINNER MENU HOURS (DINE-IN OR TO-GO)

TUE, THU, FRI	3:00PM to 9:00PM
SATURDAY	11:00AM to 8:30PM
SUNDAY	1:00PM to 8:30PM
MONDAY & WEDNESDAY	CLOSED ENTIRE DAY

MERSI CHEF PERSIAN FOOD

& RESTAURANT CATERING

inner (enII

APPETIZERS

FREE In-House fresh Bread & Herb platter (fresh bread, fresh seasonal herbs, radish, feta cheese, walnuts), 2.50 for any extra platter

KASHK BADEMJOON roasted eggplant, onions, mint, o olive oil	7 cream whey,	HOUSE SALAD lettuce, tomatoes, cucumbers, r chef's special dressing	8 adishes,	HOUSE WINGS grilled wings with special spicy let saffron sauce	10 mon &
MASHT O KHIYAR yogurt with finely chopped cucul mint	7 mber and	SALAD SHIRAZI chopped cucumbers, tomatoes, lemon & olive oil	7 onions,	SPECIAL HOT SAUCE parsley, cilantro, tomatoes, onior special Indian hot sauce, olive oil	
MIRZA GHASEMI smoked eggplant, tomato, garlic HUMMUS crushed chickpeas with tahini, ol	7 7 ive oil,	STEAK SALAD house salad with tender pieces CHICKEN SALAD house salad with tender pieces	14.5	FALAFEL8.fresh pita, falafel, cucumber, cabbagpickled beets, tahini, vegetablesASH-E JO8pearl barley, chicken stock,onion,	
lemon juice MAST-O-MOOSIR 8 yogurt with finely chopped shallot (shalot dip)		SHRIMP SALAD 17.5 lime juice house salad with shrimp ASHE RESHTEH linguine pasta, garl cilantro, kidney bec		ASHE RESHTEH linguine pasta, garbanzo beans, : cilantro, kidney beans, chopped	
SALAD DRESSINGS: RA	NCH, ITALI	AN, CEASAR, HOUSE SALAD D	RESSING	spinach, kashk mint, parsley, on	ions

KABOBS (SKEWERS)

Our kabobs are cooked fresh over the flame. All kabobs served with a complementary saffron white rice or House Salad & one grilled

tomato KABOB KOOBIDEH 16 two skewers of juicy, finely seasoned ground sirloin grilled on flame **BEEF BARG** 28.50

flat cut of tenderloin tail seasoned to perfection

BEEF SOLTANI 31.50 one skewer kabob koobideh and one skewer kabob Barg

SHISH KABOB

filet mignon cuts marinated grilled with onions, tomatoes & green peppers

SHRIMP KABOB 19.99 marinated shrimp in special sauce grilled on flame

25 CHICKEN BARG pounder tender slices of marinated chicken breast CHICKEN SOLTANI 27 one skewer of Chicken Barg and one skewer Beef Koobideh

CHICKEN KABOB 19.5 *lemon & saffron marinated tender* chicken breast, grilled on flame

CORNISH KABOB 26 tender pieces of bone-in chicken marinated in lemon juice and saffron served with Zereshk polo

25 CHENJEH sliced tender pieces of beef marinated in onions 26.50 LAMB KABOB (5 PCS)

5 pieces of sliced tender lamb kabob served with adas polo (lentil and rice)

RACK OF LAMB(18 OZ) 33 grilled rock of lamb served with basmati rice, lentil and raisin

16 VEGGIE KABOB marinated mushrooms, tomatoes, green and red bell peppers, zucchini

SALMON KABOB(3 PCS) 25 marinated salmon in special sauce grilled on flame

KHORESHTS (STEWS)

28

ALBALOO-POLO: SOUR CHERRY, RICE

ADAS-POLO: LENTILS, RAISIN, RICE

BAGHALI-POLO: FAVA BEANS, DILL, RICE, SAFFRON

SIDES ZERESK-POLO: BABERRY, RICE, SAFFRON

Served with complementary rice g with saffron	arnished
KHORESHT BADEMJOON chunk of beef, sautéed eggplant cooked in tomato paste	15
KHORESHT GHAYMEH chunks of beef sautéed eggplant cooked in tomato sauce, yellow sp	16 Ilit peas
GHORMEH SABZI beef chunk & herb stew with red kidney beans & dried lime	16
LAMB SHANK	22

low cooked Lamb Shank with baghali-polo

CREME BRULEE	8
heavy cream, eggs, sugar, cardar peppers	тот
TURKISH BAGHLAVA (3 PCS) phyllo dough, pistachios, butter,	7 syrup
WHITE CHOCOLATE CAKE	9

White Chocolate Cake topped with Supreme Strawberry, Sauce and your choice of Vanilla / Persian Ice Cream

PERSIAN ICE CREAM

DESSERTS

ice cream with pistachio, saffron, rose water (16 oz)

8

PALOODEH (FALOODEH) 6 rice vermicelli, syrup, sugar, rose water (16 oz)

DARK CHOCOLATE CAKE 9

Dark Chocolate Cake topped with Special Chef Cream & hazlnut Sauce and your choice of Vanilla / Persian Ice Cream

			DRINKS	
HAL	F SIZE FU	JLL SIZE	Water	1.5
	2.5	5	Soft Drink	2.5
	2.5	5	Doogh	3.5
N	2.5	5	Hot Tea	4.5
	2.5	5	Turkish Coffee	2.5
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An additional mandatory service charge (gratuity) of 20% will be added to all orders for offsetting restaurant service and operational costs.