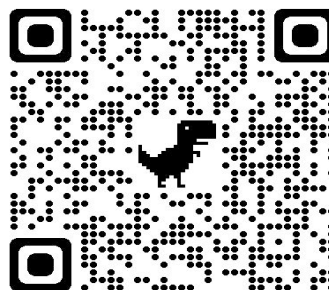


1735 TUSCAN HEIGHTS BLVD BUILD 110  
KENNESAW, GA 30152  
404-953-2050



# Lunch Menu



**LUNCH MENU HOURS (TO-GO ORDERS ONLY)**

*TUE, THU, FRI ..... 11:00 - 2:00PM*

**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*

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# MERSI CHEF PERSIAN FOOD

CATERING & RESTAURANT

## Lunch Menu

RESTAURANT LUNCH HOURS (TO-GO ONLY): TUE, THU, FRI: 11AM TO 2PM

### APPETIZERS

<b>KASHK BADEMJOON</b> 4 <i>roasted eggplant, onions, mint, cream whey, olive oil</i>	<b>HOUSE SALAD</b> 4 <i>lettuce, tomatoes, cucumbers, radishes, chef's special dressing</i>	<b>SALAD SHIRAZI</b> 4 <i>chopped cucumbers, tomatoes, onions, lemon &amp; olive oil</i>
<b>MAST O KHIYAR</b> 4 <i>yogurt with finely chopped cucumber and mint</i>	<b>SPECIAL HOT SAUCE</b> 4 <i>parsley, cilantro, tomatoes, onion, garlic, special Indian hot sauce, olive oil</i>	<b>HUMMUS</b> 4 <i>crushed chickpeas with tahini, olive oil, lemon juice</i>
<b>MIRZA GHASEMI</b> 4 <i>smoked eggplant, tomato, garlic</i>	<b>MAST-O-MOOSIR</b> 5.5 <i>yogurt with finely chopped shallot (shalot dip)</i>	<b>FALAFEL</b> 6.5 <i>fresh pita, falafel, cucumber, cabbage, pickled beets, tahini, vegetables</i>

*In-House fresh Bread & Herb platter (fresh bread, fresh seasonal herbs, radish, feta cheese, walnuts) \$2.50 extra bread \$1*

### SANDWICHES

*\*\*all sandwiches are served with house salad and only available during week days during lunch hours\*\**

<b>KABOB KOOBIDEH</b> 9.99 <i>Sandwich of grilled kabob koobideh (one skewer)</i>	<b>CHICKEN</b> 9.99 <i>Sandwich of grilled marinated chicken breast</i>	<b>STEAK</b> 9.99 <i>sandwich of grilled cut beef steak</i>
<b>FALAFEL</b> 9.99 <i>sandwich of falafel</i>	<b>SALMON</b> 9.99 <i>sandwich of grilled filet of salmon</i>	

### MAIN

*\*\*Our kabobs are cooked fresh over the flame. All kabobs served with a complementary saffron white rice*

<b>KABOB KOOBIDEH</b> 14 <i>juicy, finely seasoned ground sirloin grilled on flame</i>	<b>CHICKEN KABOB</b> 14 <i>lemon &amp; saffron marinated tender chicken breast, grilled on flame</i>	<b>SALMON KABOB</b> 14 <i>filet of marinated salmon in special sauce grilled on flame</i>
<b>KHORESHT BADEMJAN</b> 12.5 <i>chunk of beef, sautéed eggplant cooked in tomato paste</i>	<b>KABOB CHENJEH</b> 14 <i>sliced tender pieces of beef marinated in onions, grilled on flame</i>	<b>VEGGIE KABOB</b> 12 <i>marinated mushrooms, tomatoes, green and red bell, peppers, zucchini</i>
<b>KHORESHT GHORMEH SABZI</b> 12.5 <i>beef chunk &amp; herb stew with red kidney beans &amp; dried lime</i>	<b>KABOB KOOBIDEH</b> 12 <i>2 SKEWERS OF KABOB - W/O RICE</i>	<b>CHICKEN KABOB</b> 14 <i>1 SKEWERS OF KABOB - W/O RICE</i>

### SIDES

<b>ALBALOO-POLO: SOUR CHERRY, RICE</b> 2.5
<b>ZERESK-POLO: BABERRY, RICE, SAFFRON</b> 2.5
<b>BAGHALI-POLO: FAVA BEANS, DILL, RICE, SAFFRON</b> 2.5
<b>ADAS-POLO: LENTILS, RAISIN, RICE</b> 2.5

### DRINKS

<b>Water</b> 1
<b>Soft Drink</b> 1
<b>Doogh</b> 3.5
<b>Hot Tea</b> 4.5
<b>Turkish Coffee</b> 2.5