

Restaurant & Bar

MENU

Mediterranean Food

Main Dinner



APPETIZERS

Panir Sabzi 12

A refreshing plate of imported feta cheese, walnuts, fresh herbs aka Sabzi

Maust Musir 13

Plain creamy yogurt blended with chopped Persian shallots, Served with pita bread

Maust Khair 12

Combination of crispy fresh Persian cucumber, plain yogurt special herbs

Fresh Homemade Hummus 10

Tahini sauce, garlic, lemon juice, garbanzo beans blended and topped with olive oil and paprika

Samosa 12 (3 pieces)

Fried pastry with a savory filling, including ingredients such as spiced potatoes, onions, cumin seeds and green split peas served with Salsa.

Samosa 16 (5 pieces)

Fried pastry with a savory filling, including ingredients such as spiced potatoes, onions, cumin seeds and green split peas served with salsa

Chicken Wings 15

Golden-brown, deep-fried chicken with ranch dressing and hot sauce on the side

Zeytoon Parvardeh (Marinated Olive) 14

Green olives marinated with ground walnuts, fresh garlic, pomegranate sauce & special herbs

Torshi 9

A combination of pickled vegetables aged in vinegar

Khair Shoor 8

Aged cucumbers in vinegar and salt

Kashk Bademjan Eggplant delight, Vegetarian 15

Sautéed eggplant mixed with yogurt, topped with fried garlic and onion sautéed mint and finished off with creamed whey (kashk)

Mirza Ghassemi 14

delicious dip of smokey eggplants, tomato and garlic, serving with egg (Egg is optional)

Vegan Falafels 10

Four golden freshly made falafels, topped with parsley and Special Tahini Sauce

Dolmeh 14

Cooked grape leaves filled with ground beef, rice, split peas and special herbs and slowly cooked for several hours)

Tahdig (1) 14

Crispy rice served with your choice of stew topping, 1 topping - Upon Availability

Tahdig (2) 15

Crispy rice served with your choice of stew topping, 2 toppings - Upon Availability

Tahdig (3) 16

Crispy rice served with your choice of stew topping, 3 toppings - Upon Availability

SALAD

All salads are dressed with either extra virgin olive oil and lemon juice or extra virgin olive oil and balsamic vinegar.

Baran Special Salad 18 Large, 10 Small

Romaine lettuce and baby greens with cucumber, tomato, olives, corn, onion, cranberry, walnut, lentils feta cheese and sesame seed

Garden Salad 15 Large, 10 Small

Romaine lettuce and baby greens, with cucumber, tomato, carrot and parsley

Caesar Salad 15 Large, 8 Small

Romaine lettuce mixed with freshly grated parmesan cheese and crunchy croutons tossed in a creamy homemade Caesar dressing

Shirazi Salad 9

Freshly chopped tomatoes, cucumbers parsley and onions with lime juice and virgin olive oil

Tabbouleh 9

Levantine salad made mostly of finely chopped parsley, with tomatoes, mint, green onion, bulgur (soaked, not cooked), and seasoned with olive oil, lemon juice, salt and sweet pepper

SOUP

Mushroom Barley 12

Barley, mushroom parsley in bechamel cream sauce

Lentil Vegan (Adasi) 10

A delicious blend of lentils, potatoes onions slowly cooked with our special blend of spices

ENTREES

All entrees served with basmati rice, topped with saffron or Garden Salad.

Any mixed rice or any special salad substitute (\$3.00)

CHICKEN

Juicy Chicken 29

Five pieces of tender chicken marinated overnight in our special sauce cooked to perfection on a traditional open fire, comes with charbroiled tomato (Spicy option is available)

Boneless Chicken Thigh 27

One skewer of chicken thigh marinated in our special sauce, served with charbroiled tomato

Chicken Shish Kabob 28

Thick strips of charbroiled chicken tenders marinated in our special sauce, comes with bell peppers, onions and tomato

Chicken Koobideh 24

Two skewers of juicy, seasoned ground boneless chicken, served with charbroiled tomato, a taste to remember

Chicken Barg 27

Thin strips of juicy marinated charbroiled boneless chicken breast comes with charbroiled tomato

Chicken Soltani 31

One skewer of chicken Barg with one skewer of chicken koobideh. You may substitute the koobideh for a beef skewer.

Chicken with Bone 28

Delicious marinated charbroiled Cornish hen cooked to perfection on traditional open fire, served with charbroiled tomato

BEEF

Beef Koobideh 26

Two juicy skewers of charbroiled seasoned ground beef served with charbroiled tomatoes

Filet Mignon Shish Kabob 33

The finest cut filet mignon marinated and charbroiled over an open flame with bell peppers, onions and tomato between the pieces of meat

Filet Mignon Barg 35

Our finest cut of filet mignon marinated thinly sliced and Served with charbroiled tomato

Soltani 39

One skewer of charbroiled filet mignon Barg one skewer of the juicy beef or chicken Koobideh, Served with charbroiled tomato

Naderi 37

Succulent center cut prime fillet mignon marinated and grilled to perfection served with a charbroiled tomato

Naderi Soltani 42

One skewer of grilled Naderi Kabob and one skewer of beef or chicken koobideh

Koobideh Combination 25

Combination of one skewer of ground beef and one skewer of ground chicken, served with charbroiled tomatoes

LAMB

Rack of Lamb 40

Tendered rack of lamb marinated in our special spices, charbroiled on an open flame and served with charbroiled tomato

Boneless Lamb 42

Our finest filet of boneless lamb tenderloin marinated and charbroiled over an open flame

SEAFOOD

Salmon Kabob 32

Charbroiled fresh filet of Salmon lightly seasoned with salt and pepper and served with Sabzi Polo (fresh herb rice)

White Fish 33

Fresh filet of white fish Lake Superior, Michigan delivered daily marinated, charbroiled fried, served with sabzi polo (fresh herbs rice) - Upon Availability

Shrimp Kabob 33

Marinated tiger shrimp

STEWES AND HOUSE SPECIAL

Gheymeh Bademjan 22

Sautéed whole eggplants served in a slow cooked tomato based stew with yellow split peas, dried lime, and chunks of veal, served with a side of steamed Basmati rice

Ghormeh Sabzi 23

A very aromatic green stew, mixture of sautéed herbs cilantro, green onion & parsley cooked with Persian dried limes, veal, red kidney beans & special seasonings, served with a side of steamed Basmati rice

Fesenjan 24

A rich sweet tangy stew, made of pieces of chicken boiled in pomegranate ground walnut sauce served with a side of steamed Basmati rice

Baghali Polo 25

Steamed rice mixed with lima beans and fresh dill, served with a side of boiled lamb shank

Zereshk Polo 24

Steamed white rice mixed with barberries, Served with slow boiled chicken

Albaloo Polo 22

A mixture of cooked sour cherries, saffron white Basmati rice. Served with slow boiled chicken

Adas Polo 22

Mixed of Basmati rice with mixture of lentils dates raisins and sauteed onion served with slow boiled chicken

Lubia Polo 22

Delicious traditional Persian dish, Basmati rice mixed with seasonings, string beans, a pinch of cinnamon diced filet mignon. Served with a skewer of juicy beef or chicken Koobideh

VEGETARIAN PLATES

Veggie Gheimeh Bademjan 18

Sautéed whole eggplants served in a slow cooked tomato based stew, with yellow split peas, dried lime, served with a side of white basmati rice

Veggie Ghormeh Sabzi 18

A slow cooked stew of sautéed fresh herbs, special seasonings, kidney beans, dried lime with a side of white basmati rice

Veggie Fesenjan 22

A rich slow-cooked puree of walnuts and pomegranate sauce served with a side of white basmati rice topped with saffron

Grilled Veggie Plate 16

Charbroiled zucchini, mushrooms, bell peppers, onions served with garden salad and rice

Vegan Falafel Plate 18

Seven golden falafels with a side of freshly made hummus and Basmati rice

FAMILY PLATTERS

Upgrade to any mixed rice for \$5.00 & Special Salad for \$5.00

Family Plate (1) 65

One chicken Shish Kebob, one Filet Mignon Shish Kebob, served with Basmati rice & salad

Family Plate (2) 75

Three Skewers of beef koobideh, three skewers of chicken koobideh, served with Basmati rice & salad

Family Plate (3) 85

One Chicken Shish Kebob, one Filet Mignon Shish Kebob, one Skewer of Beef koobideh, one skewer of chicken koobideh, served with Basmati rice & salad

Family Plate (4) 125

One Filet Mignon Shish Kebob, one Salmon, one Juicy Chicken, one skewer of Beef Koobideh, one skewer of Chicken koobideh, served with Basmati rice and salad

Family Plate (5) 175

One skewer of Juicy Chicken, one skewer on Boneless Chicken Thigh, one Beef koobideh, one Chicken koobideh, one Filet Mignon Shish kebob, one Salmon, one Persian Stew, served with Basmati rice & salad

SIDE ORDERS

Choice of any Mixed Rice 10

Baghali Polo, Zereshk Polo, Albaloo Polo, Adas Polo, Loubia Polo, Sabzi Polo

White Rice 8

Beef Koobideh 12

Chicken Koobideh 11

Grilled Veggie 5

French Fries 8

Ghaymeh Bademjan 13

Ghorme Sabzi 14

Fesenjan 15

Lamb Shank 15

Side Baked Chicken 12

BEVERAGES

Pepsi 4

Diet Pepsi 4

Starry 4

Crush (Orange Soda) 4

Ginger Ale 4

Dr. Pepper 4

Red Bull 6

Lemonade 4

Iced Tea 4

Arnold Palmer 4

Bottled Water 2.5

Pellegrino 10.5

Perrier 4.5

Homemade Doogh 4

Pitcher of Homemade Doogh 14

Carbonated Bottled Doogh 4.5

Sekanjebin 5

Sweet and sour drink with a hint of refreshing mint and cucumber

Pitcher of Sekanjebin 16

Bahar Narenj Drink 5

A traditional Persian drink, made of orange blossom extract and home made syrup

Pitcher of Bahar Narenj 16

Shirley Temple 5

Orange Juice 5

Pomegranate Juice 7

Apple Juice 5

Pineapple Juice 5

Cranberry Juice 5

Persian Hot Tea 3.5

Hot Coffee 4

A 20% gratuity will be automatically added to the bill for parties of six or more. We appreciate your understanding and thank you for dining with us.