

MAZZES small bites

SMOKED CHILEAN BASS | 28.

saffron honey marinated, cherrywood, pickles

OMANI SHRIMP [GF] 22.

black tiger shrimp, persian dried lime, sour orange, omani labneh

KOFTA TABRIZI | 19.

ground lamb & beef, dried fruit, pomegranate, date, lemon yogurt, pistachio

SALMON KIBBEH | 15.

harissa, cream cheese, burnt onion, date labneh

ADANA BITE | 14.

adana kabob, taftoun bread, zhoug, adana sauce

WINGS [GF] 15.

grilled, za'taar, garlic, wing sauce

ZEYTOUN PARVARDEH [GF] 7.

castelvetro olive, walnut, pomegranate



Executive Chef | Fares Kargar

FALAFEL PLATE [GF] 16.

kale tomato salad, pickled beets

BEET CARPACCIO [GF] 15.

red beets, whipped feta, burnt honey, sour orange, pistachio and almond dukkah

SPREADS served with taftoun bread

RAW VEGETABLES [GF] 7.

assortment of seasonal crudite

MAST KHIYAR [GF] 7.

cucumber, mint, yogurt

KASHK BADEMJOON | 15.

fried eggplant, onion, mint, cream of whey

BANDARI OLOVIEH | 14

smoked salmon, potato, dill jalapeno, caper, cornichon

HUMMUS [GF] 10.

chickpea, tahini

+6 lamb & za'taar
+5 shroom, shishito & egg
+6 sujuk & pickled fennel

Muhamara

honey, roasted pepper, walnut, pomegranate molasses

13.

DILL LABNEH [GF] 13.

strained yogurt, dill, walnuts, garlic, citrus

+6 lamb & za'taar
+6 sujuk & pickled fennel

LABNEH [GF] 11.

strained yogurt, za'taar, EVOO

+6 lamb & za'taar
+6 sujuk & pickled fennel

GREENS & GRAINS

ADAS POLO [GF] 12.

tahdig, lentil, mixed raisins, saffron, basmati

SABZI POLO [GF] 13.

tahdig, scallions, parsley, cilantro, fenugreek, basmati

POLO SEFID [GF] 8.

tahdig, saffron butter, basmati

ZA'TAAR FRIES [GF] 12.

thick-cut, za'taar, spicy tahina

LAMB & BAGHALI TAHCHIN [GF] 23.

lamb shoulder, fava bean, egg, yogurt, onion, basmati *Limited*

ROASTED CARROT SALAD | 16.

Ras El Hanout, pickled raisins, bulgur, feta, crispy chickpeas

ENDIVE CITRUS SALAD [GF] 16.

red and green endive, orange & grapefruit supremes, onion, aleppo, candied walnut, preserved lemon vinaigrette

GRILLED VEGETABLES [GF]** 9.

cauliflower, endive, onion, pepper, saffron marinade

HEIRLOOM TOMATO SALAD | 15.

heirloom cherry tomato, red onion, radish, mint, taftoun bread, persian cucumber

WHOLE ROASTED CAULIFLOWER | 19.

char-grilled, zhoug, spicy tahina, pickled onion, mint

CONDIMENTS

HARISSA [GF] 5.

fresno, garlic, parsley, tomato

GREEN ZHOUG [GF] 4.

garlic, peppers, parsley

TORSHI [GF] 4.

pickled vegetables

SPICY TAHINA [GF] 3.

cayenne, tahini, garlic

GARLIC TOUM [GF] 5.

whipped garlic, lemon

CONDIMENT FLIGHT | 9.

pick 3 condiments

MEATS a la carte [GF]** CAN BE MADE GLUTEN FREE WITHOUT TAFTOUN UPON REQUEST

LAMB KABOB | 32.*

lamb top sirloin, mint, onion, yogurt

LAMB NECK [GF] 31.

braised, onion, saffron, turmeric, cinnamon, garlic

JOOJEH KABOB [GF]** 26.

murray's certified humane chicken breast, saffron, onion, citrus

CHINJEH | 31.*

prime beef sirloin, saffron, onion, yogurt marinade

SALMON KABOB | 32.*

skin-on salmon fillets, saffron, lemon, lime, onion

KOOBIDEH KABOB [GF]** 23.

ground lamb shoulder, beef brisket, onion, saffron

WHOLE STUFFED BRANZINO [GF] 34.

fresh herbs, pomegranate, minced walnut, shallot, citrus

HANGER STEAK [GF]** 29.*

biber salcasi pepper yogurt marinade, onion, saffron, tahini

GHORMEH SABZI [GF] 46.

48 hour bone-in short rib, beef tallow, black garlic, Persian dried lime, lavash tahdig

DUCK FESENJOON | 31.*

saffron confit duck leg, pomegranate, walnut

SEABASS | 47.*

wild caught chilean seabass fillets, onion, saffron

CHICKEN KOFTA [GF]** 20.

minced murray's chicken, harissa, parsley

MAHI SABZI POLO | 49.

fried saffron-marinated red snapper served with sabzi polo, zeytoun parvardeh, garlic toum

SHISHLIK [GF] 57.

lamb chops, orange zest, yogurt, honey, rosewater, lime, saffron. Served with dill labneh, zeytoun parvardeh, herbs, walnuts

Notable Purveyors

Murray's Chicken

Ashland Farms Pearson Farms

All of our meats are halal

20% gratuity on parties of 6 or more

NOT ALL ALLERGENS OR INGREDIENTS ARE LISTED. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING.
*WARNING: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS.
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Cocktails

MAGIC CARPET | 17

400 Conejos Mezcal, Rhum JM, Falernum, Baharat, Lemon, Arak, Bitters

SAUDI MONEY | 17

Delbar Private Label Bourbon, CioCiaro, Albaloo, Lime

CHABAHAR | 17

El Jimador Silver, Ancho Verde, Cucumber, Persian Dried Lime, Soda

BLUE VELVET | 17

Delbar Gin, Pistachio Arak, Blueberry, Star Anise, Lime

GET FIGGY WITH IT | 17

Havana Club, Mission Figs, Sage, Orange, Vanilla, Lime



SIROCCO PALOMA | 17

Aleppo infused Mezcal, Orange, Limoo, Grapefruit, Sumac

LONG LIVE THE SHAH | 17

1792 Bourbon, Chairman's Reserve, Dimmi, Falernum, Peach

HORMUZ ISLAND | 17

Delbar Vodka, Novo Fogo, St Germaine, Lychee, Lime, Rose Water

ESPRESSO MARTINI | 17

Grey Goose, Cold Brew, Mr. Black Coffee Liqueur

Frozen SUNSET BOULEVARD | 17

El Jimador Silver, Rhum Jm, Creole Shrub, Zereshk, Lemon

BEER

Hazy Little Thing, *Hazy IPA* | 8

Gate City, *Lager* | 8

Barrika, *Cider* [GF] | 8

Steigl, *Radler Grapefruit* | 8

Rapturous, Raspberry Sour Ale | 8

Claushauler, *0% ABV beer* | 7

Back Home Beer, *Sumac Gose* | 10

Back Home Beer, *Persian Lager* | 10

Almazza, *Lebanese Pilsner* | 9

ZERO PROOF

Sharbat e Zereshk, *Barberry, Lime, Soda* | 10

Sharbat e Khiyar, *Cucumber, Coconut, Mint, Citrus* | 10

Iced Coconut Chai Tea, *ginger, Persian Tea* | 10

Sharbat e Albaloo, *Tart Cherry, Lime* | 10

Chai e Anar, *pomegranate, baharat, ginger, chia seeds* | 10

Acqua Panna Still Water | 8

San Pellegrino Sparkling Water | 8

Mexican Coke | 3.5

Red Bull Energy Drink | 4

Red Bull Sugarfree | 4

Red Bull Peach Edition (White Peach) | 4

Sparkling Mint Dough | 3

Wine by the Glass

SPARKLING

MARESINA, **PROSECCO**, **VENETO**, **ITALY**, pear, peach ... 16

NAVERAN BRUT NATURE, **CAVA**, **PENEDES**, **SPAIN**, clean, crisp, citrus ... 15

CAVES SAO JOAO BRUT ROSE, **BAGA**, **TOURIGA-NACIONAL**, **BEIRAS**, **PORTUGAL**, strawberry, melon ... 15

WHITES

BELLE NATURELLE 2022, **GRUNER VELTLINER**, **NIEDEROSTERREICH**, **AUSTRIA**, pear, lime zest ... 20

TERLAN 2023, **PINOT GRIGIO**, **ALTO ADIGE**, **ITALY**, black tea, melon, ripe grapefruit... 17

JEAN BAPTISTE 2023, **REISLING**, **GUNDERLOCH**, **RHEINHESSEN**, **GERMANY**, bright, green apple, papaya... 16

BUKETO WHITE 2023, **SAUV. BLANC**, **ASSYRTIKO**, **MALAGOUSIA**, **MACEDONIA**, **GREECE**, floral, peach, zesty... 16

COLUMNNA 2024, **ALBARINO**, **RIAS BAIXAS**, **SPAIN**, crisp, bright citrus, jasmine ... 17

SARACINA 2022, **CHARDONNAY**, **MENDICO COUNTY**, **CALIFORNIA**, honey, unoaked, pear ... 16

CALVET SANCERRE 2023, **SAUV. BLANC**, **LOIRE VALLEY**, **FRANCE**, honeydew melon, crisp, mineral ... 25

ROSE & AMBER

CHATEAU MONTAUD ROSE 2023, **CINSAULT**, **SYRAH**, **GRENACHE**, **PROVENCE**, **FRANCE** strawberry, citrus ... 15

FIGUEIRASSE GRIS DE GRIS ROSE, **GRENACHE**, **CINSAULT**, **CAMARGUE**, **FRANCE** citrus, saline ... 17

BONNY DOON LE CIGARE ORANGE, **GRENACHE BLANC**, **ORAGE MUSCAT**, **DAVENPORT**, **CALIFORNIA** ... 16

BORGIO SAVAINAN "ARANSAT" ORANGE WINE 2023, **PINOT GRIGIO**, **SAUVIGNON BLANC**, **FRIULI**, **ITALY** ... 15

REDS

MOILLARD 2022, **PINOT NOIR**, **BOURGOGNE**, **FRANCE**, raspberry, spice ... 17

MANOS NEGRAS 2020, **MALBEC**, **MENDOZA**, **ARGENTINA**, plum, blackberry ... 16

ZINGARA 2022, **MONTEPULCIANO**, **ABRUZZO**, **ITALY**, dark cherry, plum ... 16

MUSAR JEUNE 2021, **RED BLEND**, **BEKAA VALLEY**, **LEBANON**, cherry, tobacco ... 20

PASAEI HOUSE RED 2023, **KARASAKIZ**, **CABERNET**, **CALKARASI**, **AEGEAN**, **TURKEY** ... 14

BRANCATELLI 'VALLE DELLE STELLE' 2021, **CABERNET SAUVIGNON**, **TUSCANY**, **ITALY**, blackberry, plum ... 17

MONTECASTRILLO 2022, **TEMPRANILLO**, **RIBERA DEL DUERO**, **SPAIN**, blackcurrant, red plum ... 15