

## MAZZES small bites

### FALAFEL PLATE |GF| 17.

kale tomato salad,  
pickled beets

### WINGS |GF| 16.

grilled, za'taar, garlic,  
wing sauce

### SMOKED CHILEAN BASS | 29.

4 oz., saffron honey  
marinated, cherrywood, pickles

### ZEYTOUN PARVARDEH |GF| 8.

castelvetrano olive,  
walnut, pomegranate

### ADANA BITE | 15.

adana kabob, taftoun  
bread, zhoug, spicy tahina

### BEET CARPACCIO |GF| 15.

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



## LUNCH

MONDAY TO FRIDAY  
11:30 AM TO 3:00 PM

Executive Chef | Fares Kargar

## SPREADS served with fresh taftoun bread

### RAW VEGETABLES |GF| 8.

assortment of seasonal crudite

### BANDARI OLOVIEH | 16.

smoked salmon, potato,  
jalapeno, dill, fried caper,  
cornichon

### KASHK BADEMJOON | 16.

fried eggplant, onion, mint,  
cream of whey

### HUMMUS |GF| 11.

chickpea, tahini

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

### Labneh + Caviar

strained yogurt topped with  
half an ounce of sturgeon  
caviar, homemade saffron  
chips, chives  
45.

### MAST KHIYAR |GF| 8.

cucumber, mint, yogurt

### DILL LABNEH |GF| 14.

strained yogurt, dill, walnuts,  
garlic, citrus

+6. lamb & za'taar

### LABNEH |GF| 12.

strained yogurt, za'taar, EVOO

+6. lamb & za'taar

+6. sujuk & pickled fennel

## GREENS & GRAINS

### CELERY SALAD |GF| 11.

fennel, pickled onion,  
castelvetrano olives, feta,  
lemon & zataar vinaigrette

### SABZI POLO |GF| 14.

tahdig, scallions, parsley,  
cilantro, fenugreek,  
basmati

### POLO SEFID |GF| 9.

tahdig, saffron butter, basmati

+6. zereshk polo

### ADAS POLO |GF| 13.

tahdig, lentil, raisin,  
saffron basmati

### ZA'ATAR FRIES |GF| 14.

thick-cut, za'taar,  
spicy tahina

### HEIRLOOM TOMATO SALAD | 16.

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

### MIXED GREEN SALAD |GF| 15.

red oak, baby spinach,  
arugula, frisée, cucumber,  
heirloom cherry tomato, red  
onion, sumac vinaigrette

### EGGPLANT SCHNITZEL | 19.

tahini labneh, crispy  
shallot oil, mixed greens

## SANDWICHES

ALL SANDWICHES ARE MADE IN OUR  
HOMEMADE SOURDOUGH PITA. OPTION OF  
MIXED GREEN SALAD OR FRIES AS SIDE.

### LAMB & LABNEH SANDWICH | 21.

lamb shoulder, dill labneh,  
pickled onion, zereshkj jam

### FALAFEL SANDWICH | 18.

hummus, pickled relish,  
pickled onion, parsley, spicy  
tahini

### KOOBIDEH SANDWICH | 19.

house blend of lamb and  
beef, labneh, pickles,  
butter braised tomato, sumac

### JOOJEH SANDWICH | 21.

chicken breast, saffron,  
pickles, butter braised  
tomato, labneh, sumac onion

## MEATS a la carte |GF| \*\* CAN BE MADE GLUTEN FREE WITHOUT BREAD UPON REQUEST

### BARG |GF|\*\* 32.\*

beef tenderloin, garlic,  
onion, citrus, saffron

+7. make it a soltani

### CHICKEN BARG |GF|\*\*27.

murray's chicken breast,  
saffron, onion, citrus

+6. make it a soltani

### CHICKEN KOFTA |GF|\*\*21.

minced chicken, fresno pepper,  
onion, parsley, tomato

### SALMON KABOB | 34.\*

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

### KOOBIDEH KABOB |GF|\*\*25.

ground lamb shoulder, beef  
brisket, onion, saffron

### SEABASS | 47.\*

wild caught chilean seabass  
fillets, onion, saffron

ADD ON A MIXED GREEN SALAD OR FRIES TO ANY KABOB FOR +\$5

## CONDIMENTS a la carte

### GREEN ZHOUG |GF| 4.

garlic, peppers, parsley

### TORSHI |GF| 4.

homemade pickled vegetables

### GARLIC TOUM |GF| 4.

garlic, lemon

### HARISSA |GF| 5.

fresno pepper, garlic, tomato

### SPICY TAHINA |GF| 3.

cayenne pepper, tahina, garlic

### HONEY HARISSA |GF| 5.

peppers, garlic, tomato, honey

### CONDIMENT FLIGHT | 9.

pick 3 condiments

### Notable Purveyors

Murray's Chicken

Ashland  
Farms

Pearson  
Farms

All of our meats are halal!

20% gratuity on parties of 6 or more

No split checks for groups of 6 or more

## Craft Cocktails

### HORMUZ ISLAND | 17

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

### SAUDI MONEY | 17

Delbar Private Label Bourbon, CioCiara, 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

### MAGIC CARPET | 17

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

### 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

Back Home Beer, *Yalda Queen II Watermelon Lager* | 10.

Back Home Beer, *Persian Lager* | 10.

Back Home Beer, *Sumac Gose* | 10.

Almaza, *Lebanese Pilsner* | 9.

Creature Comforts, *Tropicalia* | 8.

3 Taverns, *Prince of Pilsen Pilsner* | 8.

Steigl, *Radler Grapefruit* | 7.

Athletic Brewing IPA, *Zero Proof* | 7.

Athletic Brewing Golden, *Zero Proof* | 7.

## SHARBATS & ZERO PROOF

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

Sharbat e Khyar, *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

Red Bull Sugarfree | 4

Red Bull Peach Edition (White Peach) | 4

Acqua Panna Still Water | 8

San Pellegrino Sparkling Water | 8

Mexican Coke | 3.5

Bottled Coke | 3.5.

Bottled Diet Coke | 3.5.

Bottled Coke Zero | 3.5.

Sparkling Mint Dough | 3

Bottled Sprite | 3.5.

Red Bull Energy Drink | 4

## Wine by the Glass

### SPARKLING

ACINUM, PROSECCO, GLERA, ITALY

16 | 63

NAVERAN BRUT CAVA, BLEND, CAVA, SPAIN

16 | 63

SPARR CREMANT D ALSACE ROSE, PINOT NOIR, ALSACE, FRANCE

16 | 63

BILLECART-SALMON BRUT, CHARDONNAY, MEUNIER, PINOT NOIR, CHAMPAGNE, FRANCE

30 | 119

VEUVE CLICQUOT BRUT RESERVE, PINOT NOIR, CHARD, MEUNIER, CHAMPAGNE, FRANCE

30 | 119

### WHITE

BUKETO, ASSYRTIKO, SAUVIGNON BLANC, MALAGOUSIA, MACEDONIA, GREECE

16 | 63

ALEXAKIS 2023, ASSYRTIKO, CRETE, GREECE

17 | 67

GREYWACKE 2024, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

17 | 67

DOMAINE BLONDELET SANCERRE, SAUVIGNON BLANC, LOIRE VALLEY, FRANCE

20 | 79

LE GLORIES, CHABLIS 2022, CHARDONNAY, BURGUNDY, FRANCE

19 | 76

THE HILT ESTATE, SANTA RITA HILLS, CHARDONNAY, CALIFORNIA

20 | 79

DAOU BODYGUARD, CHARDONNAY, CENTRAL COAST, CALIFORNIA

25 | 99

CARL GRAFF 2023, RIESLING KABINETT, MOSEL, GERMANY

17 | 67

COLUMNA, ALBERIÑO, RIAS BAXIAS, SPAIN

18 | 71

I'MAURI, BORGIO SAN DANIELE, 2023, PINOT GRIGIO, FRIULI-VENEZIA, ITALY

18 | 71

CALVET, SAUVIGNON BLANC, SANCERRE, FRANCE

25 | 98

MINUTY PRESTIGE BLANC, VERMINTINO, PROVENCE, FRANCE

18 | 71

### ROSÉ

QUINTA DE SAES, TINTA RORIZ, JAEN, BAGA, CAB SAUV, DAO, PORTUGAL

18 | 71

PEYRASSOL LE COMMANDERIE ROSE, CINCAULT, GRENACHE, TIBOUREN, PROVENCE, FRANCE

18 | 71

CHATEAU D'ESCLANS, "ROCK ANGEL", GRENACHE, CINSAULT, VERMINTINO, PROVENCE, FRANCE

18 | 71

### RED

KIR-YIANNI 2019, XINOMAVRO, NAOUSSA CUVÉE VILLAGES, GREECE

17 | 67

SYROCCO 2022, SYRAH, MOROCCO

20 | 75

MUSAR JEUNE 2021, CINSHAULT, SYRAH, CAB. SAUVIGNON, BEKAA VALLEY, LEBANON

21 | 83

BIG FIRE, R. STUART 2021, PINOT NOIR, WILLAMETTE VALLEY, OREGON

19 | 76

DUBOIS & FILS 2022, PINOT NOIR, COTE DE NUITS-VILLAGES, FRANCE

25 | 99

KATHERINE GOLDSCHMIDT, 2023, CABERNET SAUVIGNON, ALEXANDER VALLEY, CALIFORNIA

19 | 76

SCATTERED PEAKS 2021, CABERNET SAUVIGNON, NAPA VALLEY CALIFORNIA

21 | 83

BODEGA NUMANTHIA, TINTA DE TORO, TORO, SPAIN

30 | 119

TRIVENTO GOLDEN RESERVE 2022, MALBEC, LUJAN DE CUYO, MENDOZA, ARGENTINA

17 | 67

QUINTA SARDONIA SARDON 2022, TEMPRANILLO, CASTILLA Y LEON, SPAIN

18 | 71

CAPARZO ROSSO DI MONTALCINO 2019, SANGIOVESE, TUSCANY, ITALY

18 | 71

BRUNA GRIMALDI, NEBBIOLO, D'ALBA PIEDMONTE, ITALY

22 | 87