

MAZZES small bites

SMOKED CHILEAN BASS | 28.
saffron honey marinated,
cherrywood, pickles

ZEYTOUN PARVARDEH | GF | 9.
castelvetro olive, walnut,
pomegranate

BEET CARPACCIO | GF | 15.
red beets, whipped feta, burnt
honey, sour orange, pistachio
and almond dukkah

OMANI SHRIMP | GF | 22.
black tiger shrimp, persian
dried lime, sour orange,
labneh

SHAH KABOB | 19.
adana, lavash, green labneh,
crispy shallot oil

WINGS | GF | 15.
grilled, za'taar, garlic,
wing sauce



MID DAY
SATURDAY & SUNDAY
3:00 PM TO 5:00 PM

Executive Chef | Fares Kargar

FALAFEL PLATE | GF | 16.
kale tomato salad, pickled beets

SPREADS served with Taftoun bread to share

RAW VEGETABLES | GF | 7.
assortment of seasonal
crudite

KASHK BADEMJOON | 15.
fried eggplant, onion, mint,
cream of whey

BANDARI OLIVIEH | 14.
smoked salmon, potato,
jalapeno, dill, fried caper,
cornichon

HUMMUS | GF | 12.
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 41.

DILL LABNEH | GF | 13.
strained yogurt, dill, walnuts,
garlic, citrus

+6. lamb & za'taar

MAST KHIYAR | GF | 7.
cucumber, mint, yogurt

LABNEH | GF | 11.
strained yogurt, za'taar, EV00
+6 lamb & za'taar
+6 sujuk & pickled fennel
+6 peaches, harissa, walnuts

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

+6. zereshk polo

SPRING PEA SALAD | GF | 16.
strawberries, black currant,
sumac vinaigrette, harissa
candied pistachio

GRILLED VEGETABLES | 12.
cauliflower, endive, onion,
pepper, saffron marinade

HEIRLOOM TOMATO SALAD | 15.
heirloom cherry tomato, red
onion, radish, mint, taftoun
bread, persian cucumber

CONDIMENTS

HARISSA | GF | 5.
fresno, garlic, parsley, tomato

GREEN ZHOUG | GF | 4.
garlic, peppers, parsley

TORSHI | GF | 6.
pickled vegetables

SPICY TAHINA | GF | 3.
cayenne, tahini, garlic

GARLIC TOUM | GF | 5.
whipped garlic, lemon

HONEY HARISSA | GF | 5.
peppers, garlic, tomato, honey

CONDIMENT FLIGHT | 9.
pick 3 condiments

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

HANGER STEAK | GF | ** 32.
biber salcasi pepper
yogurt marinade, onion,
saffron, yogurt, tahini

LAMB KABOB | 36.*
lamb top sirloin, mint,
onion, yogurt

SALMON KABOB | 33.*
skin-on salmon fillets,
saffron, lemon, lime, onion

SEABASS | 49.*
wild caught chilean seabass
fillets, onion, saffron

DUCK FESENJOON | 31.*
saffron confit duck leg,
pomegranate, walnut

CHINJEH | 31.*
prime beef sirloin, saffron,
onion, yogurt marinade

CHICKEN KOFTA | GF | ** 20.
minced murray's chicken,
harissa, parsley

JOOJEH KABOB | GF | ** 26.
murray's certified humane
chicken breast, saffron,
onion, citrus

KOOBIDEH KABOB | GF | ** 23.
ground lamb shoulder, beef
brisket, onion, saffron

Notable Purveyors

Murray's
Chicken

Ashland Farms Pearson Farms

All of our meats are halal

A 20% gratuity is added on
parties of 6 or more

NOT ALL ALLERGENS 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.

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.
Volcan Blanco Tequila, Rhum Jm, Creole Shrub, Zereshk, Lemon



BEER

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 Golden, *Zero Proof* | 7.

SHARBAITS & ZERO PROOF

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

Sharbat e Khyiar, *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

35 | 139

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 DU PRE SEMELE SANCERRE BLANC, **SAUVIGNON BLANC**, LOIRE VALLEY, FRANCE

28 | 111

LE GLORIES, CHABLIS 2022, **CHARDONNAY**, BURGUNDY, FRANCE

19 | 76

THE HILT ESTATE, SANTA RITA HILLS, **CHARDONNAY**, CALIFORNIA

20 | 79

ZD, **CHARDONNAY**, SONOMA, CALIFORNIA

25 | 99

KRUGER-RUMPF ESTATE, **RIESLING**, NAHE, GERMANY

17 | 67

COLUMNNA, **ALBERIÑO**, RIAS BAXIAS, SPAIN

18 | 71

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

18 | 71

MINUTY PRESTIGE BLANC, **VERMINTINO**, PROVENCE, FRANCE

18 | 71

ROSE

LIQUID GEOGRAPHY ROSADO, **MENICA**, BIERZO, SPAIN

14 | 55

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

BRUNA GRIMALDI, **NEBBIOLO**, D'ALBA PIEDMONTE, ITALY

22 | 87

SYROCCO 2022, **SYRAH**, MOROCCO

20 | 75

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

21 | 83

JOHAN VINEYARDS PINOT NOIR "ESTATE", **PINOT NOIR**, WILLAMETTE VALLEY, OREGON

21 | 83

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

25 | 99

BOCCA DI LUPO 'LOCONE' 2022, **CABERNET SAUVIGNON**, APULIA, ITALY

19 | 76

SCATTERED PEAKS 2021, **CABERNET SAUVIGNON**, NAPA VALLEY, CALIFORNIA

21 | 83

HALL, **CABERNET SAUVIGNON**, NAPA VALLEY, CALIFORNIA

25 | 99

DAOU 'SOUL OF A LION', **CABERNET SAUVIGNON**, PASO ROBLES, CALIFORNIA

50 | 199

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