

## MAZZES small bites

### SMOKED CHILEAN BASS | 28.

saffron honey marinated, cherrywood, pickles

### WINGS |GF| 15.

grilled, za'taar, garlic, wing sauce

### ZEYTOUN PARVARDEH |GF| 7.

castelvetro olive, walnut, pomegranate

### ADANA BITE | 14.

adana kabob, taftoun bread, zhoug, spicy tahina

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

### 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



## MID DAY

SATURDAY & SUNDAY

3:00 PM TO 5:00 PM

Executive Chef | Fares Kargar

## SPREADS

### 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| 10.

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

## 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

### ENDIVE CITRUS SALAD |GF| 16.

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

### GRILLED VEGETABLES | 9.

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| 4.

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|\*\* 29.

biber salcasi pepper yogurt marinade, onion, saffron, yogurt, tahini

### LAMB KABOB | 32.\*

lamb top sirloin, mint, onion, yogurt

### SALMON KABOB | 32.\*

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

### SEABASS | 47.\*

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

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 Khiyar, *cucumber, coconut, mint, citrus* | 10.

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

Sharbat e Albaloo, *sour cherry, lime* | 10.

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

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

Red Bull Energy Drink | 4

Red Bull Peach Edition (White Peach) | 4

Red Bull Sugarfree | 4

Bottled Coke | 3.5.

Bottled Diet Coke | 3.5.

Bottled Coke Zero | 3.5.

Mexican Coke | 3.5.

Bottled Sprite | 3.5.

Acqua Panna Still Water | 8.

San Pellegrino Sparkling Water | 8.

Sparkling Mint Dough | 3.

## 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**, CINSULT, 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