

## 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.**  
castelvetrano olive, walnut,  
pomegranate

**ADANA BITE | 14.**  
adana kabob, taftoun bread,  
zhoug, spicy tahina

**OMANI SHRIMP |GF| 22.**  
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

**MAHI SABZI POLO | 49.**  
fried saffron-marinated red  
snapper served with sabzi  
polo, zeytoun parvardeh,  
garlic toum

**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

**HANGER STEAK |GF|\*\* 29.**  
biber salcasi pepper  
yogurt marinade, onion,  
saffron, yogurt, tahini

**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

WE'LL ALWAYS HAVE PARIS | 17.  
Lalo Tequila, Rhum JM, Fig, Vanilla, Lime, Bitters

MAGIC CARPET | 17.

SAUDI MONEY | 16.  
Delbar Private Label Bourbon, Ciociaro Amaro, Albaloo, Lime

GENIE'S WISH | 17.  
Delbar Private Label Gin, St. Germain, Rosemary, Lemon

KISS OF TEHRAN | 18.  
400 Conjeos Joven Mezcal, Strawberry Cordial, Passion Fruit, Lemon

ROSE OF DAMASCUS | 17.  
Cardamom Infused Vodka, Falernum, Pistachio, Cardamom Cream, Rosewater

LONG LIVE THE SHAH | 17.  
1792 Small Batch, Aged Rum, Dimmi, Falernum, Peach Bitters

DUBAI DRIFT | 17.  
Toki Japanese Whiskey, Apple Brandy, Ginger, Maple, Lime

ESPRESSO MARTINI | 17.  
Grey Goose, Cold Brew, Mr. Black Coffee Liqueur

SPILL THE TEA | 18.  
Patron Silver, Sauvignon Blanc, Passionfruit, Persian Tea, Lime



## 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.

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

Date Jallab, *date molasses, rose water, lemon, lavender, honey* | 10.

Sparkling Mint Dough | 3.

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

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.

Seasonal Fever Tree Soda | 8.

# 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