

MAZZES small bites

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

SALMON KIBBEH | 15.
harissa, cream cheese, burnt
onion, date labneh

ZEYTOUN PARVARDEH [GF] 7.
castelvetrano olive, walnut,
pomegranate, garlic

KOFTA TABRIZI | 19.
ground lamb & beef, dried
fruit, pomegranate, date,
lemon yogurt, pistachio

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

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



Executive Chef | Fares Kargar

FALAFEL PLATE [GF] 16.
kale tomato salad, pickled beets

WINGS [GF] 15.
za'taar, garlic, wing sauce

SPREADS

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

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

RAW VEGETABLES [GF] 7.
assortment of
seasonal crudite

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

LABNEH [GF] 11.
strained yogurt, za'taar, EV00

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

MAST KHIYAR [GF] 7.
cucumber, mint, yogurt

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

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

ENDIVE CITRUS SALAD [GF] 16.
red and green endive, orange
& grapefruit supremes, onion,
aleppo, candied walnut,
preserved lemon vinaigrette

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

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

GRILLED VEGETABLES | 9.
cauliflower, endive, onion,
pepper, saffron marinade

WHOLE ROASTED CAULIFLOWER | 19.
char-grilled, zhough, 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

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

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

LAMB NECK [GF] 31.
braised, onion, saffron,
turmeric, cinnamon, garlic

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

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

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

SHISHLIK [GF] 57.
lamb chops, orange zest,
yogurt, honey, rosewater,
lime, saffron. Served
with dill labneh, zeytoun
parvardeh, herbs, walnuts

WHOLE STUFFED BRANZINO [GF] 34.
fresh herbs, pomegranate, minced
walnut, shallot, citrus

HANGER STEAK [GF]** 29.
biber salcasi pepper
yogurt marinade, onion,
saffron, yogurt, tahini

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

GHORMEH SABZI [GF] 45.
48 hour bone-in short rib, beef
tallow, black garlic, Persian
dried lime, lavash tahdig

HONEY HARISSA CHICKEN [GF] 27.
semi boneless murray's
chicken, kolrabi pear slaw,
pickled onions

WAGYU NY STRIP | 99. Limited
Herd & Grace farm black
opal 8/9 wagyu, turkish
coffee rub, zereshk
chimichurri, cippolini,
castelvetrano olive salad,
walnut, pomegranate

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

Notable Purveyors

Murray's
Chicken
Ashland Farms
Pearson Farms

All of our meats are halal

20% gratuity on parties
of 6 or more

Craft Cocktails

WE'LL ALWAYS HAVE PARIS 17. <i>Lalo Tequila, Rhum JM, Fig, Vanilla, Lime, Bitters</i>	ROSE OF DAMASCUS 17. <i>cardamom infused vodka, falernum, pistachio, cardamom cream, rosewater</i>
MAGIC CARPET 17. <i>400 Conejos Joven Mezcal, Rhum JM, Falernum, Baharat</i>	LONG LIVE THE SHAH 17. <i>1792 Small Batch, Aged Rum, Dimmi, Falernum, Peach Bitters</i>
SAUDI MONEY 16. <i>Delbar Private Label Bourbon, Ciociaro Amaro, Albaloo, Lime</i>	DUBAI DRIFT 17. <i>Toki Japanese Whiskey, Apple Brandy, Ginger, Maple, Lime</i>
GENIE'S WISH 17. <i>Delbar Private Label Gin, St. Germain, Rosemary, Lemon</i>	ESPRESSO MARTINI 17. <i>Grey Goose, Cold Brew, Mr. Black Coffee Liqueur</i>
KISS OF TEHRAN 18. <i>400 Conjeos Joven Mezcal, Strawberry cordial, Passion Fruit, Lemon</i>	SPILL THE TEA 18. <i>Patron Silver, Sauvignon Blanc, Passionruit, Persian Tea, Lime</i>



BEER

Back Home Beer, <i>Yalda Queen II Watermelon Lager</i> 10.
Back Home Beer, <i>Persian Lager</i> 10.
Back Home Beer, <i>Sumac Gose</i> 10.
Almaza, <i>Lebanese Pilsner</i> 9.
Creature Comforts, <i>Tropicalia</i> 8.
3 Taverns, <i>Prince of Pilsen Pilsner</i> 8.
Steigl, <i>Radler Grapefruit</i> 7.
Athletic Brewing IPA, <i>Zero Proof</i> 7.
Athletic Brewing Golden, <i>Zero Proof</i> 7.

SHARBATS & ZERO PROOF

Sharbat e Khiyar, <i>cucumber, coconut, mint, citrus</i> 10.	Bottled Coke 3.5.
Sharbat e Abaloo, <i>sour cherry, lime</i> 10.	Bottled Diet Coke 3.5.
Date Jallab, <i>date molasses, rose water, lemon, lavender, honey</i> 10.	Bottled Coke Zero 3.5.
Sparkling Mint Dough 3.	Mexican Coke 3.5.
Iced Coconut Chai Tea, <i>ginger, Persian Tea</i> 10.	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 59
NAVERAN BRUT CAVA, BLEND , CAVA, SPAIN	16 59
SPARR CREMANT D ALSACE ROSE, PINOT NOIR , ALSACE, FRANCE	16 59
BILLECART-SALMON BRUT, CHARDONNAY , MEUNIER, PINOT NOIR , CHAMPAGNE, FRANCE	35 120
VEUVE CLICQUOT BRUT RESERVE, PINOT NOIR , CHARD , MEUNIER, CHAMPAGNE, FRANCE	35 120

WHITE

BUKETO, ASSYRTIKO , SAUVIGNON BLANC, MALAGOUSIA, MACEDONIA, GREECE	16 59
ALEXAKIS 2023, ASSYRTIKO , CRETE, GREECE GREECE	17 63
GREYWACKE 2024, SAUVIGNON BLANC , MARLBOROUGH, NEW ZEALAND	17 63
DOMAINE BLONDELET SANCERRE, SAUVIGNON BLANC , LOIRE VALLEY, FRANCE	20 79
LE GLORIES, CHABLIS 2022, CHARDONNAY , BURGUNDY, FRANCE	19 71
BERNARDUS 2020, CHARDONNAY , MONTEREY, CALIFORNIA	19 71
DAOU BODYGUARD, CHARDONNAY , CENTRAL COAST, CALIFORNIA	25 99
CARL GRAFF 2023, RIESLING KABINETT , MOSEL, GERMANY	17 64
PASO DAS BRUXAS, ALBARINO , RIAS BAIXAS, SPAIN	18 67
I'MAURI, BORGIO SAN DANIELE, 2023, PINOT GRIGIO , FRIULI-VENEZIA, ITALY	18 67
CALVET, SAUVIGNON BLANC , SANCERRE, FRANCE	25 98
INTELLEGO "THE STORY OF HARRY" 2022, CHENIN BLANC , SWARTLAND, SOUTH AFRICA	18 67

ROSÉ

'CUVEE ANA', GÖNC, ROSE, ŠTAJERSKA , SLOVENIA	17 63
PEYRASSOL LE COMMANDERIE ROSE, CINCAULT , GRENACHE , TIBOUREN, PROVENCE, FRANCE	18 67
STOLLER ROSE, PINOT NOIR , WILLAMETTE VALLEY, OREGON	16 59

RED

KIR-YIANNI 2019, XINOMAVRO , NAOUSSA CUVÉE VILLAGES, GREECE	17 63
SYROCCO 2022, SYRAH , MOROCCO	20 75
MUSAR JEUNE 2021, CINSHAULT , SYRAH , CAB. SAUVIGNON , BEKAA VALLEY, LEBANON	21 79
BIG FIRE, R. STUART 2021, PINOT NOIR , WILLAMETTE VALLEY, OREGON	19 68
ECARD SAVIGNY LES BEAUNE 2020, PINOT NOIR , BURGUNDY, FRANCE	25 99
KATHERINE GOLDSCHMIDT, 2023, CABERNET SAUVIGNON , ALEXANDER VALLEY, CALIFORNIA	19 71
SCATTERED PEAKS 2021, CABERNET SAUVIGNON , NAPA VALLEY CALIFORNIA	21 79
CLOS DU VAL, CABERNET SAUVIGNON , NAPA VALLEY, CALIFORNIA	25 99
TRIVENTO GOLDEN RESERVE 2022, MALBEC , LUJAN DE CUYO, MENDOZA, ARGENTINA	17 59
QUINTA SARDONIA SARDON 2022, TEMPRANILLO , CASTILLA Y LEON, SPAIN	18 71
CAPARZO ROSSO DI MONTALCINO 2019, SANGIOVESE , TUSCANY, ITALY	18 67
BRUNA GRIMALDI, NEBBIOLO , D'ALBA PIEDMONTE, ITALY	22 87