

# **APPETIZERS**

<b>Bread Plate</b>	Homemade Persian bread, cilantro chutney, butter v	7
<b>Dungeness Crab Cake</b>	dungeness crab, remoulade, baby frisee, caperberry	22
Pistachio Meatballs	beef meatballs in pinot noir pomegranate sauce	14
<b>Herbed Bone Marrow</b>	mix greens, parmesan, crostini	19
Fried Calamari	shishitos, roasted red pepper sauce	17
Hummus	Chickpeas, garlic, lemon, EVOO, kalamata olives v	12
Sambosa	Puff Pastry filled with fresh herbs, potatoes	13
Borani Bademjan	eggplant-yogurt dip, onions, mint oil v	13
<b>Vegetarian Mezze Platter</b>	hummus, borani, falafel, samosa <b>v</b>	29
Falafel	Homemade falafel with chutney sauce v	12
Panir Sabzi	fresh herbs, walnuts, radish, tomato, cucumber, feta	16
Mast o Khiar	yogurt & cucumber dip gf	9
Mast o Moussier	yogurt & shallot dip gf	9
Homemade Cilantro Chu	utney Sauce (12 oz)	8
Taftoon (homemade Persian bread)		3

# SOUP, SALAD, BURGER, PIZZA

Ash Reshteh Soup	noodles, veggies, pinto beans, whey, garlic, mint v	10
Caesar Salad	croutons, parmesan cheese	14
Beet Salad	beets, feta, walnuts, herbs, greens gf	<b>15</b>
Heirloom tomato salad	burrata, balsamic reduction, pesto vinaigrette v,gf	<b>17</b>
<b>Cream of Mushroom</b>	cheese crostini v	12
Persian "Shirazi" Salad	tomato, cucumber, onion, lemon dressing vg, gf	11
Arya Burger	Pesto mayo, frisee, caramelized onion,cheddar ,Beef, fries	19
Margherita Pizza	tomato sauce, basil, oregano, and fresh mozzarella	24
<b>BBQ Chicken Pizza</b>	BBQ sauce, cheese, red onion, chicken, cilantro	26
Steak Pizza	Steak pieces, mushroom, onion, tomato, garlic, cheese	28

# KABOBS & COMBINATIONS

Kabobs are served with basmati & saffron-scented rice and grilled tomato

All Kabobs are Halal Meat and gluten-free

Substitute flavored rice: \$5 supplement (Adas Polo, Shirin Polo, Baghali Polo, Zereshk Polo)

Boneless Chicken Kabob	25
Chicken Bone-in Kabob (24 oz cornish game hen)	29
Chicken Koobideh Kabob (2 skewers ground chicken)	25
Beef Koobideh (2 skewers ground sirloin)	25
Barg Kabob (filet mignon)	32
Boneless Lamb kabob (lamb tenderloin)	35
Shish Liek ( Lamb Chops) Persian style	38
Salmon Shish Kabob	32
Shrimp Kabob	28
Soltani Kabob (Barg and Koobideh combo)	39
Chicken & Beef Combo (boneless chicken, beef koobideh)	29
Koobideh Combo ( one ground beef, one ground chicken)	25
Boneless Lamb & beef koobideh combo	39

#### **Executive Chef & Owner Mike Hashemi**

Corkage fee \$25 per bottle, Gratuity 20% on parties of 6 or more



# **STEAK**

We feature USDA Prime Certified Angus Beef,
Aged and cut in-house, seasoned with our custom steak rub.

Served with roasted potatoes, red wine bordelaise sauce, fresh roasted garlic

(you can substitute for herb butter sauce)

Ribeye 12 oz	49	
Dry Aged Ribeye 12 oz	59	ENHANCEMENTS Lobster Tail 7oz 36
Cowboy Ribeye 24 oz	75	Dungeness Crab 22
NY Steak 12 oz	47	4 Garlic Butter Shrimp 16
Bone-in-NY 18 oz	59	2 Scallop 14
Petite Filet Mignon 6 oz	40	
Filet Mignon 8 oz	50	
Lamb Rack 16 oz	49	
Tomahawk 48 oz	149	
All Steaks are I	Halal	

# **SHARABLES & SIDES**

Twice Baked Potato	crispy shell, filled with garlic mashed potato, cheddar gf	9
<b>Herbed Wild Mushrooms</b>	crimini, shimeji, fresh garlic, herbs vg, gf	9
Adas Polo	basmati rice, lentils, dates, raisins vg, gf	10
Baghali Polo	basmati rice, dill weed, lima beans vg, gf	10
Shirin Polo	basmati rice, almonds, pistachios, orange peels, v gf	10
Zereshk Polo	basmati rice, barberries vg, gf	10
Creamy Gnocchi	potato gnocchi, cream sauce	19
Mac & Cheese	campanelle pasta, 5-cheese blend vg	12
	*add 7 oz Lobster <b>36</b> *add Dungeness crab <b>22</b>	
Truffle Fries	parmesan cheese, garlic, truffle oil v, gf	12
<b>Sweet Potato Fries</b>	honey mustard sauce v, gf	9
French Fries		7
Sauteed Spinach	baby spinach, fresh garlic, parmesan v, gf	8
<b>Garlic Mashed Potato</b>	russet potatoes, fresh garlic, parmesan v, gf	8
Seasonal Vegetables		9
Side Rice		7

# **SPECIALTY ENTREES & PERSIAN STEWS**

Seafood Paella	saffron rice, prawns, jumbo scallops, mussels, chicken chorizo	38
<b>Red Velvet Salmon</b>	garlic mashed potato, spinach, cherry reduction sauce gf	<b>35</b>
Pollo Firenze	chicken breast filled with spinach, cheeses served with mashed	35
	potatoes, seasonal vegetables, lemon cream sauce	
Creamy Crab Gnocchi	Dungeness crab, potato gnocchi, cream sauce	34
<b>Braised Lamb Shank</b>	Baghali Polo: dill weed, lima beans, basmati rice gf	29
Vegetarian Tower mushro	oom, spinach, eggplant, tomato, rice, saffron yogurt gf	26
Fesenjoon	pomegranate-walnut stew, chicken, rice <i>gf,</i> (available vegetarian)	23
Ghormeh Sabzi	sauteed herb stew, beef, dried limes, kidney beans, rice gf (available Vegetarian)	22
Gheimeh Bademjan	Eggplant and Lentil Stew, beef topped with baby fries, rice gf	21
	(Available Vegetarian)	
Fettuccine Frutti di Mare	Shrimp, scallops, mussels, salmon, light spicy tomato sauce	<b>32</b>
Pollo Fettuccine	broccoli, mushroom, chicken, alfredo sauce	26



### All-Party Platters for TAKEOUT & DELIVERY ONLY

## PARTY SIZE APPETIZERS

Served with homemade bread taftoon, Half Tray: Serves 10-12 | Full Tray: Serves 18-20

Hummus (vegan) Chickpea puree, tahini, lemon and olive oil Half Tray – 49.00 Full Tray – 89.00

#### Sambosa

Puff pastry stuffed with potatoes & fresh herbs with chutney sauce Half Tray – 30.00 (12 each) Full Tray – 60.00 (24 each)

House Specialty Eggplant Borani Bademjoon (vegetarian) Baked eggplant, garlic, yogurt, mint Half Tray – 49.00 Full Tray – 99.00

Yogurt Shallot Dip (vegetarian) Yogurt with diced shallots Half Tray - 39.00 Full Tray - 79.00

Maust Khiar (vegetarian) Yogurt, mint,cucumber Half Tray – 39.00 Full Tray – 79.00

Falafel (vegetarian) fresh garbanzo bean balls and herbs. Half Tray (25 pieces) 39.00 Full Tray (50 Pieces) 79.00

Pomegranate Pistachio Meatball in our Pinot noir molasses sauce Half Tray ( 24 pieces) 49.00 Full Tray ( 50 pieces ) 99.00

## PARTY SIZE SALADS

Half Tray Served 8-12 people Full Tray Serves 18-20 people

House Salad

Mixed greens, tomato, cucumber, shredded carrot, red cabbage, house yogurt dressing Half tray - 29.00 Full Tray - 59.00

Caesar Salad Heart of romaine, croutons, shaved parmesan cheese and Caesar dressing Half tray - 39.00 Full tray - 69.00

Persian Salad Shirazi (vegan) Chopped cucumber, onion, tomato, parsley, lemon juice and olive oil Half Tray – 39.00 Full Tray – 79.00



# PARTY SIZE ENTREES ALL HALAL MEAT

Served with house Salad, basmati rice, grilled tomatoes Substitute basmati rice to any flavored rice Half Tray \$20.00 Full Tray \$35.00

#### **Ground Beef Koobideh**

Seasoned minced sirloin made with all-natural beef

10 Skewers - 99.00

20 Skewers - 199.00

#### Filet Mignon Shish Kabob (24 hour notice)

Marinated chunks of filet skewered and charbroiled, served with bell pepper and onion

4 Skewers - 99.00

10 Skewers - 219.00

#### Barg (Filet Mignon)

Thinly sliced marinated filet mignon

4 Skewers - 99.00

10 Skewers - 229.00

#### Soltani Kabob (Barg and Koobideh)

Thinly sliced marinated filet mignon and seasoned ground sirloin Koobideh

4 Orders - 149.00

10 Orders - 349.00

#### Chicken Koobideh

charbroiled seasoned ground chicken

10 Skewers - 99.00

20 Skewers - 199.00

#### **Koobideh Combination**

Seasoned ground chicken and seasoned ground sirloin koobideh

10 Skewers (5 skewers chicken, 5 skewers beef) 99.00

20 Skewers - ( 10 skewers beef, 10 skewers chicken ) 199.00

#### **Boneless Chicken**

Marinated, skewered, charbroiled breast of chicken

4 Skewers - 79.00

10 Skewers - 199.00

#### Chicken with bone (Bone-in Cornish Hen)

Marinated pieces of Cornish tender, skewered and grilled

4 Skewers - 99.00

10 Skewers -219.00

## Boneless Lamb Kabob (Lamb Tenderloin)

Charbroiled, skewered boneless spring lamb tenderloin, marinated in our specialty sauce

4 Skewers - 99.00

10 Skewers - 239.00

#### Shish Liek (Lamb Chop)

charbroiled, marinated lamb chops seasoned to perfection

4 Skewers - 119.00

10 Skewers - 299.00

#### **Shrimp Kabob**

Marinated jumbo shrimps, charbroiled with onion and bell pepper

4 Skewers - 89.00

10 Skewers - 219.00

#### Veggie Skewer

Charbroiled bell pepper, zucchini, onion, tomato, mushroom, eggplant

4 Skewers - 59.00

10 Skewers - 149.00



# **PARTY SIZE ENTREES**

Grilled Salmon Grilled Salmon served with tomato lemon caper sauce 4 Orders – 99.00 10 Orders – 249.00

Salmon Kabob

Salmon marinated lemon saffron sauce, charbroiled with bell pepper and onion.  $4 \, \text{Skewers} - 99.00$   $10 \, \text{Skewers} - 229.00$ 

Baghali Polo with Lamb Shank
Basmati rice with dill and lima beans, served with fresh seasoned lamb shank
4 Orders – 99.00
10 Orders – 249.00

# **PARTY SIZE STEWS**

Served with basmati rice, house salad Substitute any specialty rice: Half tray \$20 | Full tray \$35 All stews available Vegetarian upon your request

Gormeh Sabzi (Fresh Herb Stew)

Fresh cooked parsley, kidney beans, Finnegan, leek, cilantro, and dried lime, served with beef 4 Orders | Half Tray – 79.00 10 Orders | Full Tray- 179.00

Gheimeh Bademjoon (Eggplant Stew)
Fried eggplant and split peas in fresh tomato sauce, beef, potato
4 Orders / Half Tray - \$79.00
10 Orders | Full Tray - \$179.00

Fesenjoon

Walnut Pomegranate Stew with chicken breast 4 Orders | Half Tray - \$79.00 10 Orders | Full Tray - \$179.00

## PARTY SIZE SPECIALTY RICE & SIDES

White Basmati Rice with saffron Half Tray – \$29.00 Full Tray – \$59.00

Baghali polo (Dill and Lime Bean rice) Half Tray - \$49.00

Full Tray - \$89.00

Zereshk Polo (Barberry rice)

Half Tray - \$39.00 Full Tray - \$79.00

Adas Polo (Lentils, dates, raisin rice)

Half Tray - \$39.00 Full Tray - \$79.00

Albolo Polo (Sour Cherry Rice)

Half Tray - \$39.00 Full Tray- \$79.00

Shirin Polo (orange peel, almonds, pistachio, carrots, saffron rice)

Half Tray -\$49.00 Full Tray - \$99.00

Mashed Potatoes Half Tray -\$29.00

Full Tray - \$59.00

Country Style potatoes Half Tray- \$ 29.00Full Tray- \$49.00 Seasonal Veggies Half Tray- \$35.00 Full Tray- \$59.00



# **DESSERT**

Baklava 12
Butter Cake 12
Chocolate Lava Cake 12
Bread Pudding 12
Mango Cheese cake 12