



TermeH

Starter

MIRZA GHASEMI

Grilled eggplant in our homemade tomato sauce, egg and roasted garlic \$10

KASHKÉ BADEMJAN

Sautéed eggplant mixed with Persian whey and topped with sautéed onions and mint and walnuts \$11

ZEYTOON PARVARDEH

Green olives marinated with walnut ,garlic, pomegranate paste and olive oil \$8

MAST O KHIAR

Delicious blended of thick yogurt and minced cucumber mixed with dried mint and walnut \$7

MAST O BADEMJAN

Grilled and mashed eggplant mix with yogurt and garlic \$8

MAST O MOOSIR

Mix of yogurt and shallots \$6

SPECIAL TRAY

Combination of Mast o khiar & Mast o moosir and Zeytoon parvardeh \$12

KUKU SABZI

*A vibrant blend of fresh herbs, eggs, and walnuts, Lightly crisped to perfection
Served with a touch of barberries* \$10

Soup & Salad

SOUP OF THE DAY

Barley soup or Vermicelli soup \$9

SHIRAZI SALAD

Persian cucumber, tomato, red onion, mint, vinegar and lemon juice \$8

GREEN SALAD

Fresh lettuce, cucumber, cherry tomato, feta cheese, onion, with olive oil and balsamic vinegar \$10

PERSIAN COLESLAW

Red and green cabbage, carrot, walnut, dill, raisins and special sauce \$8

If you have a food allergy please let your server know



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Kabob

SAFFRON CHICKEN KABOB

Marinated boneless chicken served with white basmati rice \$23

KOOBIDEH KABOB

Two skewers of seasoned ground beef, roasted tomato & white basmati rice \$22

FILLET KABOB

Juicy cubes of sirloin marinated in our special recipe served with white basmati rice and grilled tomato \$29

BAKHTIARI KABOB

One skewer of Fillet and one skewer of chicken served with white basmati rice \$33

SOLTANI KABOB

One skewer of Fillet and one skewer of Koobideh served with white basmati rice \$32

Stew and Slow cooked

GHORMEH SABZI

Parsley and scallions simmered with chunks of beef, red kidney beans and dried lemon served with white Basmati rice \$22

FESENJAN

Crushed walnuts with boneless chicken cooked in pomegranate paste served with white Basmati rice \$24

GHEYMEH

Chunks of beef and dried lemons with yellow peas simmered in tomato sauce served with basmati rice \$20

LAMB SHANK

Slow cooked lamb shank with herbs & garlic, served with dilled rice \$29

ZERESHK POLO

Enjoy slowly cooked chicken with special sauce served with Basmati rice mixed almonds, pistachios and sour barberries for delightful blend of flavors \$22

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Dessert

ALL DESSERTS ARE SERVED WITH BREWED BLACK TEA

PISTACHIO MILK CAKE

A Super moist sponge cake soaked in rich pistachio flavored milk sauce (which is made with three kinds of milk) topped with whipped cream and pistachio

\$7

PERSIAN CREAM PUFF

*A true delight to savor and enjoy
Magic of combination Choux dough and a creamy filling*

\$5

SHOLEZARD

A saffron rice pudding composed of simmered rice saffron, sugar, rose water, butter, cinnamon and cardamom

\$6

CARROT WALNUT CAKE

*A touch of cinnamon, a hint of vanilla,
Fresh carrots & crunchy walnuts,
Baked to golden perfection!*

\$7

BAKLAVA

*Layers of golden phyllo,
Crunchy walnuts & a touch of cinnamon,
Drenched in sweet honey syrup,
A taste of pure indulgence!*

\$5

Hot Drink

PERSIAN BREWED BLACK TEA

\$3

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