

CATERING SET MENU

\$40+PERPERSON

- any substitution may require an update in price
- minimum order amount is 10 ppl

MEZZE

choose three

Hummus

chickpea and tahini blended with cumin

Labneh+\$2

strained yogurt, za'taar, EVOO

Dill Labneh +\$2

strained yogurt, dill, garlic and walnuts

Kashk Bademjoon

fried eggplant and onion mixed with saffron, cream of whey, and mint, topped with crispy onions

Mast Khiyar

yogurt, tarragon and Persian cucumber

Wings

Za'taar, orange zest, saffron and lemon

Adana Bites +\$3

adana, zough, tahini, taftoun bread

Omani Prawns +\$5

persian dried lime, sour orange, herbs, labneh

ENTREES

choose three

Joojeh Kabob

chicken thigh. saffron, onion, citrus

Koobideh Kabob **

minced beef and lamb, onion, herbs, saffron

Chinjeh Kabob** + \$5

prime beef sirloin, onion, yogurt, saffron

Chicken Kofta

Minced chicken, fresno pepper, onion, parsley, tomato

Salmon Kabob + \$5

skin-on salmon fillet, saffron, onion

Seabass + \$12

seabass fillets, onion, saffron

Falafel Plate

garbanzo fritters, kale salad, pickled beets, torshi

Shishlik + \$10

lamb chops, yogurt, orange zest, saffron, onion

Gheimeh Bademjoon + \$5

lamb shank, tomato, split peas, onion, saffron, eggplant

Vegetarian Gheimeh Badenjoon

tomato, split peas, onion, saffron, eggplant

GREENS & GRAINS

choose three

Adas Polo

lentil, raisin, basmati rice

Polo Sefid

saffron basmati rice

Sabzi Polo

scallion, parsley, cilantro, fenugreek basmati rice

Grilled Vegetables

zucchini, yellow squash, onion, pepper, mushroom

Za'taar Fries

Potato wedges, za'taar

Heirloom Tomato Salad

red onion, radish, mint, taftoun bread, cucumber

Kale Salad

quinoa, radish, feta cheese, red onion

CONDIMENTS

choose two

Spicy Tahina

Za'taar, orange zest, saffron and lemon

Harissa

fresno pepper, garlic, parsley, tomato

Torshi

homemade pickled vegetables

Zhoug

garlic, peppers, parsley

Toum

garlic, EVOO, lemon juice

Seer Torshi

pickled garlic

Mast Khiyar

yogurt, tarragon and Persian cucumber