LITTLE PERSIA

BASE

RICE BOWL

Brown, white, or cauliflower rice, prepared with saffron and melted butter

SALAD BOWL

Arugula, mixed greens, or spinach

WRAP

Freshly baked pita bread brushed with melted butter

PROTIEN

FALAFEL(V)

A deep-fried combination of ground chickpeas, fava beans, herbs, spices, and onions

KUBIDEH

Top sirloin grounded with onion, seasoned and grilled to perfection

SALMON KABOB

Fresh salmon diced and marinated in our signature seasoning then grilled to perfection

JOOJEH KABOB

Fresh chicken breast, perfectly marinated for 24 hours in our signature house seasoning, slowly fire grilled for a tender and juicy finish

*(V)= VEGGIE

BARG

Thinly sliced strips of filet mignon marinaded in olive oil, onions, garlic, saffron, salt and black pepper, skewered and grilled to perfection

KUKU SABSI (V)

a Persian frittata packed to the brim with herbs

SAUCES

1 ittle Persia

MUST-O-KHEYAR

Creamy yogurt mixed with finely chopped cucumbers, mint, and Persian herbs

KASHK BADEMJAN

Fresh eggplant sauteed and whipped with fresh garlic, traditional Persian herbs, a hint of salt and pepper, and garnished with caramelized onion and creamy yogurt

MUST-O-MOOSEER

Creamy yogurt
mixed with
minced shallots
and traditional
Persian herbs with
a dash of salt

HUMMUS

A rich and delicious combo of mashed chickpeas, zesty tahini sauce, garlic, and a touch of lemon juice

TOPPINGS

SALAD SHIRAZI: PERSIAN
"SALSA"

FRESH MINT LEAVES

FETA AND GOAT CHEESE

PICKLED RED ONIONS

FRESH LEMON SLICES

PURPLE CABBAGE

SHIRIN (SUGAR COVERED)
ORANGE PEELS

CHERRY TOMATOES

TORSHI

SALT/PEPPER

SUMAC

PITA CRISPS

OLIVES

QUINOA

ZERESHK

DESSERT



GAZ

Classic Persian combo of marshmallo w, nuts, and spices

BAKLAVA

Homemade light and flaky filo crust, carefully layered and filled with syrup and sweetened nuts then baked to perfection.

SAFFRON ICE CREAM

Traditional
Persian ice cream
made with
aromatic saffron
and rosewater

ROLETT

Homemade decadent sponge cake filled with a light whipped cream