



BHA! BHA! AN INNOVATIVE PERSIAN BISTRO

APPETIZERS

COLD:

- SMALL DISH OF IMPORTED OLIVES**- BLACK & GREEN OLIVES MARINATED IN HERBS, GARLIC, ORANGE ZEST & SPICES
9
- TRIO OF-** POMEGRANATE WALNUT OLIVE TAPENADE- CUCUMBER YOGURT AND CHOPPED SHIRAZI SALAD (TOMATO AND CUCUMBERS)
14
- CHEESE PLATE WITH A PERSIAN TWIST**- A MEDLEY OF CHEESES; MANCHEGO, FONTINA AND FETA PRESENTED WITH FRESH HERBS (PANEER SABZI STYLE), APPLES, MADJOOOL DATES, OLIVES, WATER SOAKED WALNUTS & ALMONDS, QUINCE MARMALADE
18
- CLASSIC HUMMUS**- GARNISHED WITH OLIVES, CHERRY TOMATOES & CUCUMBERS
REGULAR: 10 LARGE: 12

WARM:

- HALEEM BADEMJUNE**- EGGPLANT & LENTIL BLEND GARNISHED WITH SOUR CREAM & CARAMELIZED ONIONS, GARLIC, WALNUTS & SCALLIONS
13
- FLASH FRIED EGGPLANTS (KASHKE -BADEMJUNE)** - SLICES OF EGGPLANTS ON A THIN LAYER OF ZESTY TOMATO SAUCE, TOPPED WITH CARAMELIZED ONIONS, PERSIAN WHEY, BULGARIAN FETA & KALAMATA OLIVES
16
- EGGPLANT & ARTICHOKE GRATIN**- LAYERED WITH BULGARIAN FETA, OLIVES & MUSTARD DILL SAUCE
15
- MANGO GARLIC SHRIMP**-SAUTÉED WITH MANGO CHUTNEY, JULIENNED ONIONS & CARROTS
16
- PISTACHIO LAMB MEATBALLS (KOOFTEH ANAR)** - PERSIAN HERBS & SPICES, SAUTÉED BUTTERNUT SQUASH & MINT INFUSED POMEGRANATE PINOT NOIR REDUCTION
16
- DOLMEH (STUFFED GRAPE LEAVES)** - A BHA! BHA! SIGNATURE: STUFFED WITH GROUND LAMB, DILL, RICE AND BABY GARBANZOS, TOPPED WITH CARAMELIZED ONIONS
15
- SPICY NEW ZEALAND GREEN-SHELL MUSSELS**- SIMMERED IN TOMATO GARLIC HERB BROTH, KALAMATA OLIVES
14
- WARM & CRISPY PERSIAN LAVASH BRUSCHETTA** - PIECES OF EGGPLANTS WITH CHERRY TOMATOES, RED ONION, PARSLEY AND GREEN ONIONS ON THIN CRISPY LAVASH BREAD, DRIZZLES OF FETA AND HOMEMADE HERBED YOGURT
13
- AASH SOUP** - VARIETY OF LEGUMES, HERBS & PERSIAN NOODLES, GARNISHED WITH A TOUCH OF SOUR CREAM, CARAMELIZED ONIONS & GARLIC
9

SALADS

- POMEGRANATE & PISTACHIO SPINACH SALAD** - TOSSED WITH, GRANNY SMITH APPLES, RED ONIONS, SUN DRIED APRICOTS, FIGS, BULGARIAN FETA, GRAPE TOMATOES AND CUCUMBERS, POMEGRANATE VINAIGRETTE
14
- HEARTS OF PALM SALAD**- TOSSED WITH ARTICHOKEs, CHERRY TOMATOES, ENGLISH CUCUMBERS, RED ONIONS, BULGARIAN FETA & FRESH HERBS, POMEGRANATE VINAIGRETTE
15
- MEDITERRANEAN SALAD**- ENGLISH CUCUMBERS AND FARM TOMATOES TOSSED WITH RED ONIONS, KALAMATA OLIVES, BULGARIAN FETA, PARSLEY AND SCALLIONS, POMEGRANATE VINAIGRETTE
13

ADDITIONS AND SIDE PLATE

- ALBALOO POLO- SOUR CHERRY ALMOND RICE 8
- ADAS POLO RICE WITH LENTILS, APRICOT & RAISINS 8 HOMEMADE TORSHI (SPICY PICKLED VEGGIES) 8
- CHARGRILLED VEGETABLES 8 CUCUMBER YOGURT DIP (MAST-O KHIYAR) 8

INNOVATIVE PERSIAN

POMEGRANATE LACQUERED FRESH SALMON- CHARGRILLED, ON A BED OF LENTILS, (TOSSED WITH APRICOTS, RAISINS, CARAMELIZED ONIONS), GRILLED VEGETABLES & ASPARAGUS
29

GINGER APRICOT SHRIMP- SAUTÉED WITH GARLIC, CARROTS, PLUMS & APRICOTS; FINISHED IN A SPICY MANGO TAMARIND SAUCE
(FEATURED IN BON APPÉTIT 2007)
32

SEAFOOD KHORESH- A MEDLEY OF SHRIMP, FISH, MUSSELS, SCALLOPS, CALAMARI WITH ARTICHOKE AND CHERRY TOMATOES IN A LIGHT MUSTARD DILL TOMATO SAFFRON CREAM BROTH
34

SPICY KERMANI BEEF- PAN SAUTÉED PIECES OF TENDERLOIN WITH SEASONAL VEGETABLES, SHITAKE MUSHROOMS FINISHED IN A SPICY SAFFRON TOMATO CREAM SAUCE SERVED WITH A SIDE OF CUCUMBER YOGURT, YOGURT DRIZZLES
29

VEAL ISFAHAN- SAUTÉED SCALOPPINI, EGGPLANT, PROVOLONE CHEESE. LIGHT SAFFRON CREAM SAUCE, ASPARAGUS
42

SNAPPER RASHTI- FRESH FLORIDA SNAPPER (WHEN AVAILABLE), PAN SAUTÉED WITH ARTICHOKE, OLIVES, ONIONS & TOMATOES, FINISHED IN A MUSTARD-DILL SAUCE
37

CLASSIC GRILLS

ALL KABOBS ARE DELICATELY GRILLED OVER AN OPEN FIRE

JOOJEH KABOB- DARK & WHITE BONELESS CHICKEN PIECES MARINATED IN HERBS & SPICES, SERVED WITH ZERESHK POLO RICE, CHARGRILLED VEGETABLES
26

KOOBIDEH KABOB- SEASONED GROUND BEEF SKEWERS WITH CHARGRILLED VEGETABLES
26

BARG KABOB -MARINATED BEEF TENDERLOIN STRIPS WITH CHARGRILLED VEGETABLES
30

SOLTANI KABOB -SKEWERS OF BARG & KOOBIDEH KABOB (SEE ABOVE) WITH CHARGRILLED VEGETABLES
33

LAMB KABOB -TENDER SIRLOIN OF LEG OF LAMB, CUBED & SKEWERED WITH GRILLED SEASONAL VEGETABLES, DRIZZLED WITH HOMEMADE YOGURT
35

MIXED GRILL KABOB- A MIX OF MARINATED BARG, JOOJEH, LAMB & KOOBIDEH KABOB (SEE ABOVE) WITH CHARGRILLED VEGETABLES
37

ROASTED QUAIL WITH ALBALOO POLO- 2 WHOLE SEMI DEBONED BIRDS ON TOP OF SOUR CHERRY ALMOND SAFFRON BASMATI RICE, GRILLED VEGETABLES
36

SHEESHLEEK! - THREE DOUBLE LAMB CHOPS MARINATED AND GRILLED, SERVED WITH ADAS POLO (LENTIL APRICOT RICE), CHARGRILLED VEGETABLES, ASPARAGUS
46

GRILLED SIRLOIN MEDALLIONS OF LEG OF LAMB- FLATTENED SCALOPPINI STYLE, MARINATED IN ROSEMARY & EXTRA VIRGIN OLIVE OIL, QUICKLY GRILLED, SERVED WITH SAFFRON BASMATI RICE, FETA POTATOES & GRILLED VEGETABLES (SUGGESTED COOKING: R OR M/R)
33

SPICY TABRIZI APRICOT CHICKEN- GRILLED PIECES, DRESSED WITH DRIED WILD CURRANT & APRICOT CHUTNEY SAUCE, CHARGRILLED VEGETABLES
27

SHIREEN POLO AND GRILLED CHICKEN- MARINATED PIECES OF BONELESS BREAST AND THIGH SERVED WITH SHIREEN POLO (BASMATI RICE MIXED OF JULIENNE CARROTS, WILD BARBERIES, ALMOND, ORANGE PEELS, PLUMS, APRICOTS), SURROUNDED BY GRILLED VEGETABLES
26

YAZDI VEGETARIAN GRILL- SEASONAL VEGETABLES INCLUDING ASPARAGUS & EGGPLANT SERVED ON TOP OF APRICOT RAISIN LENTILS ALONGSIDE SAFFRON BASMATI RICE, DRIZZLED WITH HOMEMADE YOGURT
25

SIGNATURE KHORESHES

PLUM LAMB- SLOW BRAISED LAMB IN A ZESTY TOMATO POMEGRANATE SAUCE WITH SAUTÉED BUTTERNUT SQUASH, MACERATED PLUMS
29

DUCK FESENJUNE- SUCCULENT SLOW BRAISED DUCK WITH POMEGRANATE & WALNUT SAUCE, MANGO SAUCE ACCENT & TOPPED WITH JEWELLED CARAMELIZED DRIED FRUITS
35

CLASSIC PERSIAN KHORESHES

LAMB BADEMJUNE- SLOW BRAISED IN A ZESTY TOMATO LEMON SAUCE, EGGPLANTS & SOUR GRAPES
29

BRAISED LAMB SHANK "GHORMEH SABZI"- A MULTILEVEL FRESH HERB SAUCE SIMMERED WITH RED KIDNEY BEANS. ENHANCED WITH SUN DRIED LIMES, A PERSIAN CLASSIC!!
38

*SHOULD YOU WISH TO SPLIT AN ENTRÉE A SIX DOLLAR CHARGE WILL APPLY
GRATUITY OF 18% MAY BE ADDED TO PARTIES OF SIX OR MORE*