



# bha! bha!

## PERSIAN BISTRO

*Happy New Year!*

### NEW YEARS EVE MENU

\$150 per person

Three Courses: Choice of one Appetizer, Entrée & Dessert

#### COLD STARTERS:

**House Cured Salmon with Quail Eggs** - macerated onions in Seville orange juice, capers, & fresh basil

**Butter Poached Shrimp & Scallops** -with touch of caviar and watercress

**MazzeH Trio** -smoked eggplant mirza (ghasemi), olive tapenade made with pomegranate walnut, cucumber yogurt

#### WARM APPETIZERS:

**Stuffed Eggplant with Lamb** -seasoned ground, garbanzo and cherry tomatoes, lavash crisps, toasted almonds, yogurt drizzles

**Haleem Bademjune** -eggplant & lentil blend garnished with sour cream & caramelized onions, garlic, walnuts & scallions

**Lamb Eggplant Napoleon** -crispy layers of phyllo with seasoned ground lamb, eggplants, Persian yellow peas, topped with caramelized onions, drizzles of seasoned yogurt

**Flash Fried Eggplants (kashke -bademjune)** -slices of eggplant on a thin layer of zesty tomato sauce, topped with caramelized onions, Persian whey, Bulgarian feta, Kalamata olives

**Eggplant & Artichoke Gratin** -layered with French feta, olives & mustard dill sauce

**Mango Garlic Shrimp** -sautéed with mango chutney, julienned onions & carrots

**Pistachio Lamb Meatballs (Koofteh Anar)** -Persian herbs & spices, sautéed butternut squash & mint infused pomegranate pinot noir reduction

**Spicy New Zealand Green-Shell Mussels** -simmered in tomato garlic herb broth, kalamata olives

**Aash Soup** - an array of legumes, herbs & Persian noodles, garnished with a touch of sour cream, caramelized onion & garlic

## CHILLED SALADS

**Pomegranate & Pistachio Spinach Salad** -tossed with, granny smith apples, red onions, sun dried apricots, figs, Bulgarian feta, grape tomatoes and cucumbers, pomegranate vinaigrette

**Hearts of Palm Salad** - tossed with artichokes, cherry tomatoes, English Cucumbers, red onions, Bulgarian feta & fresh herbs, pomegranate vinaigrette

**Beet Salad** -roasted red and gold beets with spinach, fresh pear, cucumber, French feta, toasted pistachio, pomegranate vinaigrette

## INNOVATIVE PERSIAN:

**Seared Chilean Seabass** -over wilted saffron spinach, rainbow carrots

**Turmeric Dusted Fresh Red Snapper** -lightly dusted with turmeric, pan seared & served over Israeli couscous, wilted spinach. mango reduction, basil oil

**Pan Seared Scallops** -on a medley of faro, couscous & baby garbanzo. rainbow carrots touch of caviar.

**Seafood Khoresh** -a medley of shrimp, fish, mussels, scallops, calamari with artichokes & cherry tomatoes in a light mustard dill tomato saffron cream broth

**Pomegranate Lacquered Fresh Salmon** -chargrilled, on a bed of lentils, (tossed with apricots, raisins, caramelized onions), grilled vegetables & asparagus

**Ginger Apricot Shrimp** - sautéed with garlic, carrots, plums & apricots; finished in a spicy mango tamarind sauce (*Featured in Bon Appétit 2007*)

**Duck Fesenjune** -succulent slow braised duck with pomegranate & walnut sauce, mango sauce accent & topped with jeweled caramelized dried fruits

**Roasted Quail with Albaloo Polo** -two whole semi deboned birds on top of sour cherry almond basmati rice, grilled vegetables

**Spicy Kermani Beef** -pan sautéed pieces of tenderloin with seasonal vegetable, shitake mushrooms finished in a spicy saffron tomato cream sauce served with a side of cucumber yogurt filet, lamb & chicken; koobideh & pomegranate glazed shrimp over Shirin Rice

### CLASSIC GRILLS:

**A Persian Feast** -a mix of marinated grilled beef of filet, lamb & chicken; koobideh & pomegranate glazed shrimp over Shirin Rice

**Sheeshleek** -three double lamb chops marinated & grilled, served with adas polo (lentil apricot rice), chargrilled vegetables, asparagus

**Roasted Lamb Loin**- served with zereshk polo, chargrilled asparagus, baby carrots

**Lamb Kabob** - tender sirloin of leg of lamb, cubed & skewered with grilled seasonal vegetables, drizzled with homemade yogurt

**Joojeh Kabob** -dark & white boneless chicken pieces marinated in herbs & spices, served with zereshk polo rice, chargrilled vegetables

**Barg Kabob** -marinated beef tenderloin strips with chargrilled vegetables

**Soltani Kabob** -skewers of barg (filet) & koobideh (ground kabob) with chargrilled vegetables

### CLASSIC PERSIAN KHORESHES:

**Plum Lamb** - slow braised lamb in a zesty tomato pomegranate sauce with sautéed butternut squash & macerated plums

**Braised Lamb Shank “Ghormeh Sabzi”** - a multilevel fresh herb sauce simmered with red kidney beans. Enhanced with sun dried limes, a Persian classic!!

Gratuity of 20% may be added to parties of six or more

Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness

To make your reservation, [click here](#) or call (239) 594-5557



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