



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 file, 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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