



bha! bha!

PERSIAN BISTRO

EARLY DINING MENU

\$45

STARTERS: (CHOICE OF)

DUO OF MASTO-KHYIAR AND MIRZA EGGPLANT- SMOKED EGGPLANT BLEND WITH CHOPPED TOMATOES, GARLIC AND ONIONS PAIRED WITH HOMEMADE YOGURT

BEET SALAD- GOLDEN AND RED BEETS ON A BED OF SPINACH WITH PEARS AND TOASTED PISTACHIO, FRENCH FETA

STUFFED EGGPLANT WITH LAMB - SEASONED GROUND MEAT, TOASTED ALMONDS, YOGURT DRIZZLES AND PERSIAN LAVASH BREAD

ENTRÉES: (CHOICE OF)

YOGURT MUSHROOMS LAMB- BRAISED PIECES OF LEG OF LAMB SERVED WITH SAUTÉED SHIITAKE MUSHROOMS IN A CUMIN-CURRY YOGURT SAUCE

APRICOT TAMARIND LAMB- BRAISED PIECES OF LEG OF LAMB WITH APRICOTS & GINGER IN A ZESTY TOMATO LEMON SAUCE

GRILLED KOOBIDEH KABOB- ONE SKEWER OF OUR SIGNATURE BLEND OF SEASONED GROUND LAMB AND BEEF, SERVED OVER ADAS POLO (LENTIL AND APRICOT RICE, CHARGRILLED VEGETABLES

SPICY ASPARAGUS BEEF - SAUTÉED PIECES OF BEEF FILET WITH CHERRY TOMATOES, ASPARAGUS, A SCALLION. TOMATO TAMARIND SAUCE

SPICY MADANI CHICKEN - PAN SAUTÉED PIECES OF BREAST WITH SEASONAL VEGETABLES, SHITAKE MUSHROOMS FINISHED IN A SPICY SAFFRON TOMATO CREAM SAUCE SERVED WITH A SIDE OF CUCUMBER YOGURT, DRIZZLES

SALMON RASHTI- SEARED PIECES OF FRESH SALMON SAUTÉED WITH ARTICHOKE, OLIVES, ONIONS & TOMATOES, FINISHED WITH A MUSTARD-DILL SAUCE

UPGRADE TO:

(\$10)

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

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

DESSERT:

BAKLAVA WITH PERSIAN ICE CREAM AND FRESH FRUIT

THIS MENU CANNOT BE COMBINED WITH OUR REGULAR MENU. NO SPLIT PLATES OR SUBSTITUTION ALLOWED DINE IN ONLY