



## FOOD MENU

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### PISH KHORAAK (APPETISER)

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|--|----|
| MIRZA GHASEMI (V, GF, DF)  | 20 |
| Smoked Eggplant, Egg, Tomato and Garlic Served with Pickled Vegetables and Bread   | 26 |
| *Main Served with Rice and Persian Saffron   |    |
| KASHKE BADEMJAN (V, GF)  | 18 |
| Golden Fried in Fresh Oil, Eggplant with Touch of Garlic, Whey and Mint Served with Crispy Fried Onion, Pickled Vegetables and Bread |    |
| KALEKABAB (VG, GF, DF)   | 16 |
| Smoked Eggplant, Walnut, Pomegranate Paste and Touch of Garlic Served with Bread   |    |
| PERSIAN CAVIAR   |    |
| (Baerii) Served on Blini and Fresh Cream   | 20 |

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### CHASHNI (SIDE DISH)

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| ZEYTOON PARVARDEH (Pomegranate Olives) (VG)                         | 12  |
| Marinated Olives with Walnut, Pomegranate Paste and Touch of Garlic |     |
| MAST-O-KHIAR (V, GF)  | 10  |
| Cucumber, Persian Yoghurt and Mint                                  |     |
| TORSHI (MIXED PICKLED) (VG, GF, DF)                                 | 7.5 |
| Garden Vegetables Pickled in Vinegar                                |     |
| SEER TORSHI (VG, GF, DF)  | 7.5 |
| Pickled Garlic in Vinegar   |     |
| SHIRAZI SALAD (VG, GF, DF)  | 12  |
| Cucumber, Tomato and Onion with Mint                                |     |

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### NAAZ SINI (TASTING PLATTER)

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|--|----|
| VEGETARIAN SINI (Vegan Optional)   | 46 |
| Mirzaghaseemi, Kashke Bademjan, Kalekebab, Adas Polo, Baghali Ghatogh, Shirazi Salad, Zeytoon Parvardeh, Mast-o-Khiar and Torshi Served with Bread |    |
| EXTRA BREAD  | 6  |

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### NAAZ FOODS PRODUCTS

Pomegranate Olives \$14.49 | Garden Pickled Vegetables \$12.49  
Pickled Garlic \$8.99 | NAAZ Persian Saffron (2 grams) \$25 | NAAZ Persian Saffron (1 grams) \$14



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### KHORAAK (MAIN COURSE)

#### POLO (RICE)

MORASSA POLO (Jeweled Rice) (GF, DF) (Vegan Optional) 36  
Wild Persian Barberries, Slivered Pistachio and Almond, Currents, Orange Skins, Sultanas, and Persian Saffron Served with Slow Cooked Tender Chicken and Chicken Broth Mixed with Persian Saffron and Lemon

ZERESHK POLO (GF, DF) (Vegan Optional) 34  
Wild Persian Barberries, Slivered Pistachio, Rice and Persian Saffron Served with Slow Cooked Tender Chicken and Chicken Broth Mixed with Persian Saffron and Lemon

BAGHALI POLO BA MAHICHE (GF, DF) 36  
Slow Cooked Lamb Shank Served with Broad Bean, Dill, Rice and Persian Saffron and Lamb Broth Mixed with Persian Saffron and Lemon

RACK OF LAMB 56  
Slow Cooked, Covered with Pomegranate – Walnuts Sauce, Served with Saffron Rice, Bread, Sumac Onions, Corianders and Fresh Lemon

SHISHLEEK (Lamb Cutlets) 48  
Persian style Grilled Lamb Cutlets on Persian Bread served with Grilled fresh Tomatoes, Chili and lemon.  
*Add-on option: Rice \$7*

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### KHORESHT (CASSEROLE)

GHORMESABZI (GF, DF) 32  
Lean Lamb and Fresh Herbs Simmered to Perfection with Red Beans, Dried Lime and Spices Served with Rice and Persian Saffron

GHEYMEH BADEMJAN (GF, DF) 32  
Lean Lamb, Yellow Peas, Dried Lime in Tomato Based, Topped with Fried Eggplant Served with Rice and Persian Saffron

ALOO MOSAMMA (GF, DF) 32  
Slow Cooked Chicken Lovely Legs, Onion, Plum and Apricot Served with Rice and Persian Saffron

FESENJAN (GF, DF) 32  
Slow Cooked Chicken Lovely Legs with Ground Walnuts, Pomegranate Paste Served with Rice and Persian Saffron



**NAAZ**  
PERSIAN CUISINE  
**FOOD MENU**

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**VEGAN MAIN**

|  |    |
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| ADAS POLO (VG, GF, DF)   | 26 |
| Rice and Persian Saffron Served with Sultana, Lentils and Slivered Almond  |    |
| BAGHALI GHATOGH (VG, GF, DF)   | 29 |
| Hand Peeled Red Beans and Dill Served with Rice and Persian Saffron  |    |
| <i>Add-on Option: Steamed Salty Fish Filets</i>  | 5  |
| LOOBIA (VG, GF, DF)  | 24 |
| A Heartly dish made with slow-cooked Cranberry Beans, Potatoes, Onions and Aromatic Spices served with Beard or Rice |    |

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**MAAHI (FISH)**

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| ORA KING SALMON (GF, DF)   |    |
| Persian Style Marinated Ora King Salmon Served with Dill Rice, Pomegranate Sauce, Fresh Lemon, Pickled Sour Cherries, Pickled Garlic and Chili |    |
| Serve For One  | MP |
| Serve For Two  | MP |

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**Can't decide? Let our chef select for you! \$70 /person or \$95 /person**

- **VG = Vegan**
- **V = Vegetarian**
- **GF = Gluten Free**
- **DF = Dairy Free**





**NO SPLIT BILLING**

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**DESSERT AND FORTIFIED WINES**

|  |       |
|--|-------|
| SAFFRON DISH   | 24    |
| Saffron - Pistachio Ice cream, Saffron Poached Pear and Saffron Cotton Candy                           |       |
| BASTANI (3 SCOOPS)   | 16    |
| Traditional Persian Ice Cream: Saffron - Pistachio - Rose Petal  |       |
| SAFFRON SYRUP CAKE (GF)  | 18    |
| Cake Served with Poached Pear Dessert and Cotton Candy   |       |
| KHOSHKAR (VG)  | 16    |
| Rice Biscuits filled with Walnuts, Cinnamon, Cardamon, Sugar and Spices, Served with Hot Saffron Syrup |       |
| POMEGRANATE SORBET, Topped with Cotton Candy (DF, GF)  | 18    |
| SKILLOGALEE HARVEST GOLD RIESLING  | 11-50 |
| SKILLOGALEE LIQUOR MUSCAT  | 12    |
| KADOO  | 18    |
| Steamed Cook, Sweet Pumpkin Topped with Vanilla Ice Cream (GF)   |       |

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**TEA (POT) AND COFFEE**

|                             |    |
|-----------------------------|----|
| CINNAMON TEA                | 14 |
| CARDAMOM TEA                | 14 |
| CINNAMON - CARDAMOM TEA     | 16 |
| ROSE TEA                    | 14 |
| SAFFRON TEA                 | 20 |
| Optional: Crystal Sugar     | 1  |
| TURKISH COFFEE              | 7  |
| Served with Turkish delight |    |

**BYO \$25 / One Standard Bottle of Wine**  
**Cakeage \$3 per Person / BYO cake**  
**Please ask our staff about our Set Menus for your Events**

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