

## **Jozef Middle Eastern & Persian menu**

### **Appetizers & side dishes**

- All Canapés (Hors D'oeuvres) from menu
- All side dishes from menu
- Pickled red onion
- Pickled vegetables
- Pickled garlic
- Labneh yogurt with Persian shallots (Mast O Mousir)

### **Rices (side dishes)**

- Crispy saffron rice tahdig
- White rice
- Lentil basmati rice (Adas polo)
- Fava beans, dill, basmati rice (Baghali polo)
- Caramalized carrots & onion, almonds, dried fruits, candied orange skin, & basmati rice (Shirin polo)
- Sour cherry rice (Albaloo polo)
- Herb rice (dill, Garlic)
- Barberry rice
- Saffron rice

### **Salads**

All salads from menu

### **Entrees**

- For special request please contact us (dietary restrictions or menu)
- Kebob koobideh (Luleh kebob)(Skewered seasoned ground beef BBQ with charcoal) with basmati white rice, grilled Anaheim pepper, and grilled tomato.
- Chicken Luleh Kebob (skewered seasoned ground chicken, BBQ with charcoal) with basmati white rice, grilled Anaheim pepper, and grilled tomato.
- Chicken Kebob (marinated chicken breast or thigh skewered & BBQ with charcoal) with basmati white rice, grilled Anaheim pepper, and grilled tomato.
- Beef kebob (marinated flap meat, skewered & BBQ with charcoal) with basmati white rice, grilled Anaheim pepper, and grilled tomato.
- Shish Kebob (marinated filet mignon or lamb, skewered & BBQ with charcoal) with basmati white rice, grilled Anaheim pepper, and grilled tomato.
- Fish kebob with dill rice (marinated swai fish filet & BBQ with charcoal) grilled Anaheim pepper, and grilled tomato.
- Lamb kebob (marinated lamb, skewered & BBQ with charcoal) with basmati white rice, grilled Anaheim pepper, and grilled tomato.

---Rack of lamb kebob (marinated rack of lamb, skewered & BBQ with charcoal) with basmati white rice, grilled Anaheim pepper, and grilled tomato.

## **Stew & other dishes**

- Fesenjan (chicken with pomegranate sauce & walnuts)
- Ghormeh Sabzi (herbs & beef stew with sour taste)
- Khoresht Gheymeh
- Kashke Bademjan (eggplant, walnuts, saute onion, herbs & Kashk)
- Abgoosht
- Mosama Bademjan
- Tahchine Morgh (crispy saffron basmati rice cake with inserted chicken)
- Dolmeh mixed (braised inserted ground beef with fresh chopped herbs, rice, and tomato sauce in whole eggplant, tomato, and bell pepper)
- Ashe reshteh (a thick healthy Persian soup made with noodles, beans, herbs, and a sour dairy product)
- Halim (a thick stew-like dish made from beef or lamb or chicken and grain)
- Halim Bademjan (eggplant, oxtail or neck beef, saute onion, herbs, & kashk)
- Koo-Koo Sabzi (Persian style egg and herbs frittata)
- Stuffed Cabbage dolma (ground beef, rice, chopped herbs, with tomato sauce)
- Stuffed Grape leaf (ground beef, rice, chopped herbs, with tomato sauce)
- Lambshank with dill rice (braised lambshank)

## **Desserts**

All desserts from our website menu