Table d'Hôte Menu

$45 per person

Includes one starter and one main

Appetiser

Choose one:

Soup of the day

Made with fresh, seasonal ingredients**.**

Kashk-e Bademjoon

Charcoal-smoked eggplant, kashk, crispy onion, fried mint, and garlic

Cabbage and Beet Salad

Shaved red cabbage, roasted beets, blood orange, fresh mint, feta.

Garden Salad Shirazi

Cucumber, tomato, onion, mint, and verjus

Sour Mushrooms

Charcoal-grilled mushrooms marinated with butter and Qara Qurut

Dolmeh Felfel +$5

Persian-style bell pepper stuffed with beef, rice and fragrant herbs.

Main

Choose one:

Koobideh Kabab Plate

Charcoal-grilled ground beef, grilled vegetables, and Persian rice

Joojeh Kabab Plate

Saffron-marinated Quebec chicken breast, grilled vegetables, and Persian rice

Salmon Kabab Plate

Charcoal-grilled Salmon, Persian spices, grilled vegetables, and Persian rice

Beef Tenderloin Gheimeh Tahchin

Crisp saffron rice with a Persian stew of beef tenderloin, yellow split peas, tomatoes and dried lime.

Barg Kabab +$15

Charcoal-grilled beef tenderloin, and Persian rice

Shishlik +$20

Charcoal-grilled Kamouraska Lamb Chops, grilled vegetables and Persian rice

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Optional Add-ons

Maast-o-Moosir 14

House-made yogurt with Persian shallots

Borani Bademjoon 14

Eggplant, yogurt, garlic, and herbs

Dessert of the Day 11

* For vegetarian options, please ask your server.