

Nooshe jân

PERSIAN GRILL

Nourish Your Soul



DINE-IN TAKEOUT DELIVERY CATERING FRESH DAILY HALAL MEATS LOYALTY REWARDS

BEVERAGES

PEPSI / COKE / DIET COKE / DR PEPPER..... 2.50

SPRITE / GINGER ALE / SUNKIST..... 2.50

ROOT BEER..... 4.00

PELLEGRINO..... Plain / Lemon / Orange..... 4.00

BRISK ICED TEA..... 2.50

UNSWEETENED ICED TEA (GOLD PEAK)..... 3.50

JUICE BOX..... Apple / Fruit Punch / Very Berry 2.00

DOOGH (CARBONATED YOGURT DRINK)..... Plain / Mint..... 5.00

POLAND SPRING WATER..... 2.50

PERSIAN BLACK TEA..... 3.00

Freshly brewed loose Persian tea leaves, served with sugar cubes on the side

PERSIAN CARDAMOM TEA..... 4.00

Black tea with warm cardamom flavor, served with sugar cubes on the side

ORGANIC PERSIAN JASMINE GREEN TEA..... 3.50

Lightly caffeinated, fragrant, sweet, and subtle, served with sugar cubes on the side

ORGANIC PERSIAN CHAMOMILE LEMON TEA..... 3.50

Caffeine-free, floral, bright, and zesty, served with sugar cubes on the side

ORGANIC PERSIAN HIBISCUS TEA..... 3.50

Caffeine-free, bold, tart, and tangy, served with sugar cubes on the side

ORGANIC PERSIAN MOROCCAN MINT TEA..... 3.50

Caffeine-free, refreshing, delicate, and soothing, served with sugar cubes on the side

ORGANIC PERSIAN ROOIBOS TEA..... 3.50

Caffeine-free, antioxidant-rich, deep, and sweet, served with sugar cubes on the side

COFFEE..... 4.00

Freshly brewed Turkish coffee

APPETIZERS

SALAD OLIVIEH..... 8.00

Freshly cooked shredded chicken breast, potatoes, boiled eggs, carrots, and crunchy pickles mixed with mayonnaise and served with warm lavash bread

HUMMUS..... 8.00

Smooth and creamy puree of chickpeas, tahini paste, lemon juice, and spices topped with tomatoes, onions, and olive oil and served with warm lavash bread

PICKLES & OLIVES^{GF}..... 7.00

Pickled cucumbers with dill, crunchy and "with a kick", and green olives

BREAD & DIP..... 5.00

Warm lavash bread served with our refreshing Nooshe jân White Sauce and zesty Nooshe jân Green Sauce

LAVASH BREAD..... 2.00

ENTRÉES

ENTRÉES are served over a bed of lavash bread with basmati saffron rice, grilled tomato, pepper, salad (spring mix, carrots, radishes, and onions), lemon wedge, and your choice of one of our signature sauces: Nooshe jân White, Green, or Red Sauce

For a GLUTEN-FREE MEAL, please ask us to skip the bread

CHICKEN JOOJEH KABOB..... 15.00

One skewer of juicy cubes of marinated boneless chicken breast, char-grilled on our open-flame barbecue

CHICKEN KOOBIDEH KABOB..... 15.00

Two skewers of seasoned ground chicken, char-grilled on our open-flame barbecue

CHICKEN SHAWARMA..... 16.00

Seasoned pan-seared chicken strips

CHENJEH KABOB..... 24.00

One skewer of juicy strips of marinated New York strip steak, char-grilled on our open-flame barbecue

BEEF KOOBIDEH KABOB..... 18.00

Two skewers of seasoned ground beef, char-grilled on our open-flame barbecue

STEAK SHAWARMA..... 18.00

Seasoned pan-seared steak strips

SALMON STEAK..... 21.00

Seasoned pan-seared center-cut piece of salmon

VEGETARIAN KABOB..... 13.00

Grilled vegetables and mushrooms

FALAFEL..... 14.00

House-made seasoned deep-fried balls: a mixture of chickpeas, fresh herbs, and spices

SULTANI CHICKEN JOOJEH AND CHICKEN KOOBIDEH KABOB..... 20.00

One skewer of juicy cubes of marinated boneless chicken breast and one skewer of seasoned ground chicken, char-grilled on our open-flame barbecue

SULTANI CHICKEN JOOJEH AND BEEF KOOBIDEH KABOB..... 20.00

One skewer of juicy cubes of marinated boneless chicken breast and one skewer of seasoned ground beef, char-grilled on our open-flame barbecue

SULTANI CHICKEN JOOJEH AND CHENJEH KABOB..... 26.00

One skewer of juicy cubes of marinated boneless chicken breast and one skewer of juicy strips of marinated New York strip steak, char-grilled on our open-flame barbecue

SULTANI CHICKEN KOOBIDEH AND CHENJEH KABOB..... 26.00

One skewer of seasoned ground chicken and one skewer of juicy strips of marinated New York strip steak, char-grilled on our open-flame barbecue

SULTANI BEEF KOOBIDEH AND CHENJEH KABOB..... 26.00

One skewer of seasoned ground beef and one skewer of juicy strips of marinated New York strip steak, char-grilled on our open-flame barbecue

SULTANI CHICKEN KOOBIDEH AND BEEF KOOBIDEH KABOB..... 20.00

One skewer of seasoned ground chicken and one skewer of seasoned ground beef, char-grilled on our open-flame barbecue

SULTANI CHICKEN SHAWARMA AND STEAK SHAWARMA..... 20.00

Seasoned pan-seared chicken strips and steak strips

ZERESHK POLO MORGH^{GF}..... 18.00

Pieces of marinated juicy chicken breast served over basmati saffron rice with barberries and a side of Salad-E Shirazi

SUBSTITUTES

ZERESHK POLO RICE^{GF}..... + 3.00

Saffron rice mixed with barberries

BAGHALI POLO RICE^{GF}..... + 3.00

Saffron rice mixed with dill and fava beans

SALAD-E SHIRAZI^{GF}..... + 3.00

Chopped cucumbers, tomatoes, and red onions mixed with lemon juice, parsley, mint, and a drizzle of olive oil

WRAPS

WRAPS are made with spring mix, carrots, onions, parsley, lemon juice, and Persian herbs, topped with our house-made Nooshe Jân White Sauce, and served with a side of potato chips

CHICKEN JOOJEH KABOB..... 10.00

Juicy cubes of marinated boneless chicken breast, char-grilled on our open-flame barbecue

CHICKEN KOOBIDEH KABOB..... 10.00

Seasoned ground chicken, char-grilled on our open-flame barbecue

CHICKEN SHAWARMA..... 10.00

Seasoned pan-seared chicken strips

SALAD OLIVIEH 10.00

Freshly cooked shredded chicken breast, potatoes, boiled eggs, carrots, and crunchy pickles mixed with mayonnaise

BEEF KOOBIDEH KABOB..... 12.00

Seasoned ground beef, char-grilled on our open-flame barbecue

STEAK SHAWARMA..... 12.00

Seasoned pan-seared sirloin steak strips

VEGETARIAN KABOB..... 8.00

Seasoned grilled vegetables and mushrooms

FALAFEL..... 9.00

House-made seasoned deep-fried balls: a mixture of chickpeas, fresh herbs, and spices

STEWES

KHORESH CHEIMEH^{GF}.....VEGETARIAN..... 12.00 STEAK..... 16.00

Yellow split pea vegetarian stew served with basmati saffron rice

KHORESH GHORMEH SABZI^{GF}.....VEGETARIAN..... 12.00 STEAK..... 16.00

Herbs and red beans vegetarian stew served with basmati saffron rice

SALADS

SALAD-E SHIRAZI^{GF}..... 8.00

Chopped cucumbers, tomatoes, and red onions mixed with lemon juice, parsley, mint, and a drizzle of olive oil

MEDITERRANEAN CHOPPED SALAD^{GF}..... 8.00

Spring mix, cherry tomatoes, cucumbers, red onions, black olives, and goat cheese served with our house-made Shiraz vinaigrette dressing

ADD-ONS

CHICKEN JOOJEH KABOB skewer..... + 6.00 **CHENJEH KABOB (NY STRIP STEAK) skewer..... + 11.00**

CHICKEN KOOBIDEH KABOB skewer..... + 6.00 **BEEF KOOBIDEH KABOB skewer..... + 7.00**

CHICKEN SHAWARMA serving..... + 6.00 **STEAK SHAWARMA serving..... + 8.00**

SALMON STEAK..... + 10.00 **VEGETARIAN KABOB serving..... + 4.00**

FALAFEL serving..... + 5.00

RICE

SAFFRON RICE^{GF}..... 5.00 **ZERESHK POLO RICE^{GF}..... 7.00** **BAGHALI POLO RICE^{GF}..... 7.00**

Basmati rice mixed with saffron

Saffron rice mixed with barberries

Saffron rice mixed with dill and fava beans

SAUCES

NOOSHE JÂN WHITE SAUCE^{GF}..... 1.00

A mixture of yogurt, mayonnaise, vinegar, garlic, dill, and freshly chopped mint

NOOSHE JÂN GREEN SAUCE^{GF}..... 1.00

A mixture of mayonnaise, lemon juice, serrano peppers, ginger, and freshly chopped cilantro and mint

NOOSHE JÂN RED SAUCE^{GF}..... 1.00

A mixture of vinegar, japones peppers, tomatoes, garlic, and Persian herbs

FAMILY PLATTERS

Family Platter is served over lavash bread with either saffron rice or Mediterranean salad, a selection of sides from the list below, and a choice of sauce.

For a GLUTEN-FREE MEAL, please ask us to skip the bread

PLATTER #1 (2-3 people)

\$70.00

4 SKEWERS of meat of choice:

Chicken Joojeh Kabob
Chicken Koobideh Kabob
Chicken Shawarma
Beef Koobideh Kabob
Vegetarian Kabob
Falafel
Steak Shawarma + 2.00
Chenjeh (NY strip steak) + 4.00
Salmon + 4.00

3 SIDES of choice:

Hummus
Salad Olivieh
Bread & Dip
Pickles & Olives
Salad-E Shirazi

2 SAUCES of choice:

Nooshe jân White Sauce
Nooshe jân Green Sauce
Nooshe jân Red Sauce

RICE SUBSTITUTES:

Zereshk Polo + 7.00
Baghali Polo + 7.00

PLATTER #2 (4-6 people)

\$100.00

6 SKEWERS of meat of choice:

Chicken Joojeh Kabob
Chicken Koobideh Kabob
Chicken Shawarma
Beef Koobideh Kabob
Vegetarian Kabob
Falafel
Steak Shawarma + 2.00
Chenjeh (NY strip steak) + 4.00
Salmon + 4.00

5 SIDES of choice:

Hummus
Salad Olivieh
Bread & Dip
Pickles & Olives
Salad-E Shirazi

4 SAUCES of choice:

Nooshe jân White Sauce
Nooshe jân Green Sauce
Nooshe jân Red Sauce

RICE SUBSTITUTES:

Zereshk Polo + 12.00
Baghali Polo + 12.00

DESSERTS

GAZ..... 8.00

Densely rich and chewy powdered pistachio-rosewater nougat (2 pieces)

BAKLAVA..... 10.00

Layers of Filo pastry filled with pistachio and sweetened with honey (3 pieces)

BASTANI^{GF}..... 8.00

Traditional Persian pistachio ice cream flavored with saffron and a hint of rosewater (2 scoops)

RAISIN COOKIES..... 5.00

Crispy and slightly chewy simple Persian delights (7 pieces)

PISTACHIO SOHAN..... 10.00

Saffron pistachio cardamom brittle

ALMOND SOHAN^{GF}..... 10.00

Honey almond pistachio brittle

BAKLAVA AND BASTANI..... 10.00

Baklava (2 pieces) and Bastani (1 scoop)

DESSERT SAMPLER..... 14.00

Gaz (1 piece), Baklava (1 piece), Raisin Cookies (3 pieces), and Bastani (1 scoop)

A gratuity of 20% will be added to tables of 5 or more guests | A service charge of 3% will apply to all credit card transactions