



COLD APPETIZERS

BABAGANOUSH ROASTED EGGPLANT WITH GARLIC AND MEDITERRANEAN SPICES	9.50
SLICED SPANISH EGGPLANT BAKED EGGPLANT IN A TANGY TOMATO SAUCE	10.50
HUMMUS CRUSHED CHICKPEAS, TAHINI, LEMON JUICE AND FRESH GARLIC	9.50
TAHINI PUREE OF SESAME SEEDS, PARSLEY AND GARLIC	9.50
MATBUCHA MEDITERRANEAN MIXED VEGETABLES	9.50
MO'S EGGPLANT ROASTED EGGPLANT WITH RED PEPPERS AND MEDITERRANEAN SPICES	10.50

HOT APPETIZERS

BUREKAS GROUND POTATO STUFFED IN A PASTRY SHELL	10.50
DOLMEH SWEET GRAPE LEAVES STUFFED WITH BEEF AND BASMATI RICE	12.50
GONDI GROUND CHICKEN BREAST, CHICKPEAS AND PERSIAN SPICES	12.50
KUBEH WHEAT SHELL STUFFED WITH MUSHROOMS	10.50
MOROCCAN CIGARS STUFFED WITH MIXED VEGETABLES ROLLED IN PASTRY DOUGH	10.50
BONELESS SHORT RIBS SERVED OVER YUKON GOLD POTATO PANCAKES WITH HORSE RADISH CREAM	15.00
FRIED HEARTS OF PALM TOSSED IN A SWEET CHILI SAUCE	13.50
DUCK TACO SERVED WITH ENOKI MUSHROOMS, DIKON RADISH IN A SWEET POTATO SHELL TOPPED WITH SCALLIONS	14.50

FISH

STRIPED BASS	39.50
SERVED WITH GARLIC, ARTICHOKE, KALAMATA, OLIVES, DICED TOMATOES, AND OREGANO	
COD	36.50
SERVED WITH JULIENNE VEGETABLES IN A SAFFRON BROTH	
SALMON KEBAB	34.50
GRILLED FILET OF SALMON IN A LIGHT LEMON AND SAFFRON VINAIGRETTE	
CHILEAN SEA BASS KEBAB	39.50
GRILLED CHILEAN SEA BASS IN LIGHT LEMON VINAIGRETTE	

STEWES

GHORMEH SABZI	21.50
TRADITIONAL STEW OF FRESH HERBS, DRIED LIME, KIDNEY BEANS AND BRAISED BEEF	
GHEIMEH	21.50
LENTIL STEW WITH BRAISED BEEF AND DRIED LIME	
BADEMJOUN	24.50
EGGPLANT STEW MADE WITH PLUM TOMATO, ONIONS AND BRAISED VEAL	
FESENJOUN	
CHICKEN AND NUT STEW WITH MEDITERRANEAN SPICES	
SHIRIN POLO (ORANGE RICE), GREEN (DILL) RICE AND CHERRY RICE ALSO AVAILABLE (\$2 EXTRA)	

SANDWICHES

SERVED WITH SALAD

KEBAB KOOBIDEH	16.50
KEBAB CHANGEH	18.50



ENTREES

BONELESS SHORT RIBS SERVED OVER CREAMY POLENTA	38.50
DUCK À L'ORANGE CRISPY DUCK WITH A SWEET ORANGE SAUCE	34.50
½ ROASTED CHICKEN SERVED WITH CANNELLINI BEANS, DICED TOMATOES AND ROASTED GARLIC	27.50
CORNISH GAME HEN STUFFED WITH APPLES, FIGS AND WILD RICE	29.50
RIB STEAK GRILLED BONE-IN 16OZ. RIB STEAK SERVED WITH MUSHROOM RISOTTO	39.50
PRIME RIB STEAK AU POIVRE TOPPED WITH CRISPY ONIONS AND SERVED WITH ROASTED POTATOES	39.50
CHELO KEBAB KOOBIDEH * CHARBROILED STRIPS OF GROUND BEEF	29.50
CHELO KEBAB KOOBIDEH-WHITE * CHARBROILED STRIPS OF GROUND CHICKEN BREAST	29.50
CHELO KEBAB BARG * GRILLED CUBES OF PRIME BEEF	35.50
LAMB KEBAB * GRILLED CUBES OF TENDER LAMB	34.50
CHELO KEBAB JOUJEH (SPECIAL BONELESS) * GRILLED BONELESS CHICKEN BREAST IN A LEMON SAFFRON VINAIGRETTE	34.50
CHELO KEBAB SULTANI * GRILLED CUBES OF PRIME BEEF AND GROUND BEEF STRIPS	43.50
CHELO KEBAB JOUJEH AND KOOBIDEH * GRILLED CHICKEN AND GROUND BEEF STRIPS	43.50
CHELO KEBAB BONELESS JOUJEH AND KOOBIDEH * GRILLED BONELESS CHICKEN BREAST AND GROUND BEEF STRIP	43.50
COLBEH COMBINATION (FOR TWO) * A COMBINATION OF KOOBIDEH, BARG AND JOUJEH SEASONED AND GRILLED	69.50
COLBEH KING COMBINATION * A COMBINATION OF BARG, JOUJEH, KOOBIDEH AND WHITE KOOBIDEH SEASONED AND GRILLED	79.50



SALADS

SHIRAZI SALAD DICED TOMATOES AND CUCUMBERS IN A LEMON VINAIGRETTE	11.50
TOSSED SALAD ROMAINE LETTUCE, TOMATOES, GREEN PEPPERS AND CUCUMBERS WITH CHOICE OF DRESSING	10.50
MESCLUN SALAD ORGANIC MESCLUN GREENS SERVED WITH POACHED PEARS, CANDIED WALNUTS, RED AND YELLOW CHERRY TOMATOES WITH A HONEY BALSAMIC DRESSING	13.50
OLIVIEH SALAD TRADITIONAL PERSIAN SALAD OF POTATOES, CHICKEN, EGGS, PEAS AND PICKLES	12.50
HEARTS OF PALM SALAD HEARTS OF PALM, CUCUMBERS, ONIONS AND TOMATOES	13.50
COLBEH SPECIAL SALAD BABY GREENS, TOMATOES, CUCUMBERS, ONIONS, SLICED CANDIED ALMONDS AND AVOCADO WITH LEMON VINAIGRETTE	13.50
BABY SPINACH SALAD BABY SPINACH, CUCUMBERS, TOMATOES, RED ONIONS, CHICK PEAS AND ROASTED PEPPERS IN A GARLIC LEMON DRESSING	12.50
BABY ARUGULA SALAD BABY ARUGULA WITH RED AND YELLOW BEETS TOPPED WITH CRUSHED WALNUTS AND POMEGRANATE VINAIGRETTE	13.50
VINE RIPE TOMATOES SERVED WITH RED ONIONS AND FRESH BASIL WITH BALSAMIC AND OLIVE OIL	12.50
TOASTED ISRAELI COUS COUS SERVED WITH RED AND YELLOW PEPPERS, MIXED TOMATOES, ROASTED PEPPERS AND BABY ARUGULA IN A BASIL VINAIGRETTE	12.50
QUINOA AND KALE SALAD	13.50

THREE COURSE DINNER

SALAD/APPETIZER:

QUINOA & KALE SALAD WITH TOYBOX TOMATOES-RED WINE VINAIGRETTE

ISRAELI SALAD-TRADITIONAL LEMON VINAIGRETTE

RED & YELLOW BEETS OVER BABY ARUGULA & CRUSHED WALNUTS –POMEGRANATE VINAIGRETTE

LAMB STUFFED CABBAGE

DUCK TACO

CHUMMUS/MATBUCHA COMBO

MOROCCAN CIGARS

ENTRÉE:

½ ROAST CHICKEN

DUCK A L'ORANGE

JOUJEH

WHITE KOOBIDEH

KOOBIDEH

SALMON KEBAB

HERBED GRILLED SALMON

DESSERT

SEE OUR DESSERT MENU