



## FOOD MENU

---

### PISH KHORAAK (APPETISER)

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	

---

### CHASHNI (SIDE DISH)

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)	10
Cucumber, Tomato and Onion with Mint	

---

### NAAZ SINI (TASTING PLATTER)

VEGETARIAN SINI (Vegan Optional)	46
Mirzahasemi, Kashke Bademjan, Kalekebab, Adas Polo, Baghali Ghatogh, Shirazi Salad, Zeytoon Parvardeh, Mast-o-Khiar and Torshi Served with Bread	
EXTRA BREAD	5

---

### 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



## FOOD MENU

---

### **KHORAAK (MAIN COURSE)**

#### POLO (RICE)

MORASSA POLO (Jeweled Rice) (GF, DF) (Vegan Optional) 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	36
ZERESHK POLO (GF, DF) (Vegan Optional) Wild Persian Barberries, Slivered Pistachio, Rice and Persian Saffron Served with Slow Cooked Tender Chicken and Chicken Broth Mixed with Persian Saffron and Lemon	34
BAGHALI POLO BA MAHICHE (GF, DF) Slow Cooked Lamb Shank Served with Broad Bean, Dill, Rice and Persian Saffron and Lamb Broth Mixed with Persian Saffron and Lemon	36
RACK OF LAMB Slow Cooked, Covered with Pomegranate – Walnuts Sauce, Served with Saffron Rice, Bread, Sumac Onions, Corianders and Fresh Lemon	56

---

### **KHORESHT (CASSEROLE)**

GHORMESABZI (GF, DF) Lean Lamb and Fresh Herbs Simmered to Perfection with Red Beans, Dried Lime and Spices Served with Rice and Persian Saffron	31
GHEYMEH BADEMJAN (GF, DF) Lean Lamb, Yellow Peas, Dried Lime in Tomato Based, Topped with Fried Eggplant Served with Rice and Persian Saffron	31
ALOO MOSAMMA (GF, DF) Slow Cooked Chicken Lovely Legs, Onion, Plum and Apricot Served with Rice and Persian Saffron	31
FESENJAN (GF, DF) Slow Cooked Chicken Lovely Legs with Ground Walnuts, Pomegranate Paste Served with Rice and Persian Saffron	31

A large, light-colored decorative floral pattern is located in the bottom right corner of the page, partially overlapping the text.



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

---

**VEGAN MAIN**

ADAS POLO (VG, GF, DF)	26
Rice and Persian Saffron Served with Sultana, Lentils and Slivered Almond	
BAGHALI GHATOGH (VG, GF, DF)	28
Hand Peeled Red Beans and Dill Served with Rice and Persian Saffron	
<i>Add-on Option: Steamed Salty Fish Filets</i>	5
SHISH ANDAZ (VEGAN FESENJAN) (VG, GF, DF)	29
Steam Cooked Eggplant with Ground Walnuts, Pomegranate Paste and Tomato Served with Rice and Persian Saffron	

---

**MAAHI (FISH)**

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	Market Price
Serve For Two	Market Price

---

**Can't decide? Let our chef select for you! \$65 /person or \$85 /person**

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





**NO SPLIT BILLING**

---

**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	
FALOODEH (VG, DF)	18
Persian Frozen Noodles and Rose Water Sorbet Spiked with Lime	
POMEGRANATE SORBET, Topped with Cotton Candy (DF, GF)	18
SKILLOGALEE HARVEST GOLD RIESLING	11-50
SKILLOGALEE LIQUOR MUSCAT	12

---

**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	6.5
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**