



**bha! bha!**  
**PERSIAN BISTRO**

May 30<sup>th</sup>-June 12<sup>th</sup>



**\$36**

**Starters: (choice of)**

**duo of masto-khyiar and mirza eggplant-** smoked eggplant blend with chopped tomatoes, garlic and onions paired with homemade yogurt

**beet salad-** golden and red beets on a bed of spinach with pears and toasted pistachio, Bulgarian feta

**stuffed eggplant with lamb on Persian lavash-** seasoned ground meat, toasted almonds, yogurt drizzles

**Entrées: (choice of)**

**yogurt mushrooms lamb-** braised pieces of leg of lamb served with sautéed shiitake mushrooms in a cumin-curry yogurt sauce

**Apricot Tamarind Lamb-** Braised pieces of leg of lamb with apricots & ginger in a zesty tomato lemon sauce

**grilled koobideh kabob-** one skewer of our signature blend of seasoned ground lamb and beef, served over Adas Polo ( lentil and apricot rice) and chargrilled vegetables

**salmon rashti-** seared pieces of fresh salmon sautéed with artichokes, olives, onions & tomatoes, finished with a mustard-dill sauce

**spicy asparagus beef-** sautéed pieces of filet with onions, garlic, cherry tomatoes & scallions

**Upgrade to:**

**(\$10)**

**duck fesenjune-** succulent slow braised duck with pomegranate & walnut sauce, mango sauce accent & topped with jeweled caramelized dried fruits

**seafood khoresh-** a medley of shrimp, fish, mussels, scallops, calamari with artichokes and cherry tomatoes in a light mustard dill tomato saffron cream broth

**Dessert:**

**baklava with Persian ice cream and fresh fruit**



\$1 from every Restaurant Week meal benefits the Sizzle SWFL FGCU Food & Beverage Scholarship

This menu cannot be combined with our regular menu