

SOUPS

\$4.00

Yogurt Soup

Rice & Vegetable Purée, Yogurt, Cilantro, & Herbs

Lentil Soup

Lentils, Onions, Garlic, & Spices

Barley Soup

Barley, Carrots, Sautéed Onions, & Spices

Bean Soup

Pinto Beans, Tomato Sauce, Sautéed Onions, & Spices

SALADS

\$5.00

Darvish Salad

*Romaine Lettuce, Red Cabbage, Tomatoes, Cucumbers, & Kalamata
Olives (With Feta Cheese add \$2)*

Famous Six Star Shirazi Salad

*Seasoned Diced Cucumbers, Tomatoes, Scallions, & Parsley, served
in Olive Oil with Freshly Squeezed Lemon Juice
(Add another Star with Feta Cheese for an additional \$2)*

Tabouli (Mediterranean)

*Fine Wheat Semolina, Tomatoes, Onions, & Parsley, served in
Olive Oil with Freshly Squeezed Lemon Juice*

APPETIZERS

\$5.00

EGGPLANT DIPS

Borani Bademjan

*A medley of Fried Eggplants, Yogurt, Sautéed Gill Onions,
& Garlic flavored with fried Mint*

Mirza Ghassemi (Caspian)

*Grilled Eggplants, Sautéed Onions, & Garlic
Served in a Homemade Tomato Sauce*

Baba Ghanouge (Mediterranean)

*Grilled Eggplants, Ground Sesame Seeds (Tahina) flavored with
Olive Oil & Freshly Squeezed Lemon Juice*

GARBANZO BEAN DIP

Hummus (Mediterranean)

*A medley of Ground Garbanzo Beans, Dry Chick Peas,
Sesame Seeds, & Yogurt Flavored with Olive Oil*

STUFFED GRAPE LEAVES

Dolmeh

Vine Leaves, Rice, Sunflower Oil, Onions, & Spices

YOGURT DIPS

Mast `o' Kheyar

Yogurt-Cucumber Dip

Mast `o' Moosir
Yogurt-Shallot Dip

Mast `o' Borani
Yogurt Spinach Dip

RICE CRUST & STEWS

Tahdig

Served with your Choice of Favorite Stew (Ask Your Server)

Darvish Appetizer Sampler

Create your own plate of 6 appetizers \$12.00

Family Size \$17.00

SIDE ORDERS

\$4.00

Torshee

Traditional Herbs & Vegetables in Vinegar

Shour

Salted Vegetable Assortment

House Mix

Mediterranean Olives, Pickled Chili-Peppers, & Cucumbers

DARVISH SPECIALTIES

*Served with your choice of Traditional Saffron Rice or any Salad,
Grilled Roma Tomato, add \$3 for Specialty Rice,
Add a Five-Star Grilled Vegetable Brochette to your meal for only \$3*

Darvish Lamb & Chicken Special

New! Lamb Soultani & Boneless Chicken Kabob
\$26

Darvish Beef & Chicken Special

Beef Filet Mignon Soultani & Boneless Chicken Kabob
\$22

Darvish Shrimp & Chicken Special

Fire-Grilled Jumbo Black Tiger Shrimp & Boneless Chicken Kabob
\$22

Persian New Year Special

*Fried Marinated White Fish Traditionally Served with
Queen of Fragrance Saffron Fresh Herb Rice
(Served Everyday at Darvish)*
\$17

FIRE GRILLED KABOBS

*Served with your choice of Traditional Saffron Rice or any Salad,
Grilled Roma Tomato, add \$3 for Specialty Rice,
Add a Five-Star Grilled Vegetable Brochette to your meal for only \$3*

LAMB COLLECTION

Lamb Soultani

*Combination of Fire-Grilled Marinated Thin Lamb
Tenderloin Cuts & Ground Lamb Kabob*
\$23

Barg of Lamb

Fire-Grilled Marinated Thin Lamb Tenderloin Cuts
\$17

Chengeh of Lamb

Fire-Grilled Marinated Thick Lamb Tenderloin Cuts
\$17

Ground Lamb Kabobs (Koubideh)

2 Skewers of Fire-Grilled Marinated extra lean Ground Lamb
\$14

BEEF COLLECTION

Beef Sultani

*Combination of Fire-Grilled Marinated Thin Beef
Filet Mignon Cuts & Ground Beef Kabob*
\$18

Barg of Beef

Fire-Grilled Marinated Thin Beef Filet Mignon Cuts
\$15

Chengeh of Beef

Fire-Grilled Marinated Thick Beef Filet Mignon Cuts
\$15

Ground Beef Kabobs (Koubideh)

2 Skewers of Fire-Grilled Marinated Extra Lean Ground Beef
\$11

CHICKEN COLLECTION

Chicken Sultani

*Combination of Fire-Grilled Marinated Thin Chicken
Breast Cuts & Ground Chicken Kabob*

\$18

Barg of Chicken

Fire-Grilled Marinated Thin Chicken Breast Cuts

\$15

Boneless Chicken

Fire-Grilled Marinated Thick Boneless Chicken Thighs

\$14

Bone-in Cornish Chicken

Fire-Grilled Marinated Cornish Hen

\$14

Ground Chicken Kabobs (Koubideh)

2 Skewers of Fire-Grilled Marinated Ground Chicken

\$11

SEAFOOD COLLECTION

Mahi Mahi

Fire Grilled Marinated Mahi Mahi Filets

\$15

Salmon

Fire Grilled Marinated Salmon Filets

\$16

Shrimp

Fire Grilled Marinated Jumbo Black Tiger Shrimps

\$18

GOURMET PERSIAN STEWS

\$11.00

Vegetarian Versions are available (Ask Your Server)

Served with Traditional House Rice, add \$3 for Specialty Rice,

Add a Five-Star Grilled Vegetable Brochette to your meal for only \$3

House Stew

Bone-in New Zealand Lamb Shank or Chicken

Breast Stewed in Onions, Garlic, & Spices

Gourmet Sabzi

Parsley, Chives, Red Beans, & Herb Stew flavored with Dried Lime,

served with your choice of Boiled Bone-in New Zealand

Lamb Shank, Beef, or Chicken Breast

Fessenjan

An Exotic Chicken Dish made of a Sweet and Sour

Pomegranate & Crushed Walnut Sauce

Gheymeh Bademjan

Fried Eggplants in a Beautiful Marriage of Split Peas, Saffron, and

Tomato Sauce served with your Choice of Boiled Bone-in New

Zealand Lamb Shank, Fried Beef, or Boiled Chicken Breast

PERSIAN RICE SPECIALTIES

À LA CARTE \$7.00

Experiment them with your choice of Fire-Grilled Kabobs or Gourmet Stews for an additional cost. Add a Five-Star Grilled Vegetable Brochette to your meal for only \$3

Ask Your Server for Suggestions

Jewel Rice

Queen of Fragrance Saffron Basmati Rice mixed with Fried Orange Peels, Shredded Carrots, Pistacio Nuts, & Rose Water (Seasonal)

Sour Cherry Rice

Queen of Fragrance Saffron Basmati Rice mixed with Boiled Black Cherries (Sweet & Sour)

Barberry Rice

Queen of Fragrance Saffron Basmati Rice mixed with Lightly Fried Red Barberries (Sour)

Lima Bean Rice

Queen of Fragrance Saffron Basmati Rice mixed with Fresh Dill & Boiled Baby Lima Beans

Green Bean Rice

Queen of Fragrance Saffron Basmati Rice topped with Boiled Green Beans & Tomato Sauce

Fresh Herb Rice

Queen of Fragrance Saffron Basmati Rice mixed with Fresh Herbs & Dill

Southern-Style Lentil Rice

Queen of Fragrance Saffron Basmati Rice mixed with Boiled Lentils, Lightly Fried Sweet Raisins & Dates

DESSERTS

Baghlava \$2
Zoulbia \$2
Bamieh \$1
Persian Ice Cream \$3
Persian Sorbet \$3
Darvish Special \$5

DRINKS

Soft Drinks \$2
Yogurt Soda \$3
Fresh Juices \$3
Persian Hot or Ice Tea \$2
Gourmet Coffee \$2
Beer \$4