

## **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**