

Take-away menu

Shareables

Tahdig | 16

{Tah-deeg}, meaning "bottom of the pot," is a must-have on any Iranian dining table. It is made up of rice placed at the bottom of the pot, cooked until crispy, then topped with a **full serving** of Amoos' stew (listed on the last page) For Fesenjan & Mahicheh - add \$2

Kashk Bademjan Dip | 10

Sautéed & pureed Persian eggplants | caramelized onions | drained yogurt (Kashk)

Mirza Ghasemi | 10

Minced smoked eggplants | roasted tomatoes

Hummus | 9

Garbanzo beans | tahini | garlic | olive oil

Olivieh | 9

Potato salad with pulled chicken | green peas | pickles

Mast Kheyar | 8

House made yogurt | cucumbers | sun dried dill

Mast Mousir | 8

House made yogurt | minced shallots

Shirazi Salad | 8

Cucumbers | tomatoes | onions | house vinaigrette

Fasl Salad | 8

Hydroponic bibb lettuce | cucumbers | tomatoes | carrots | cabbage | house vinaigrette

Paneer Sabzi Plate | 10

A plate of fresh herbs from our garden | feta | cucumbers | tomatoes - best enjoyed w/ bread

Torshi | 8

White wine & vinegar pickled carrots | cucumbers | cauliflower

Zeytoon Tapenade | 10

Mediterranean olives | pomegranate walnut marinade

Laboo | 13 (Available Autumn and Winter)

Fire roasted beets | pomegranate basil sauce | crumbled goat feta

Soups

Soupe Jo | 10

Chicken | noodles | barley | tomatoes

Ashe Reshteh | 10

Noodles | garbanzo beans | pinto beans | caramelized onions | mint puree

[many items on our menu are gluten and nut free, please ask us for details]

Our skewered meats and poultry are grilled over open flames, and served with your choice of saffron rice or seasonal salad. Substitute saffron rice with any rice specialties listed below | add \$4

Meats

Koobideh | 20

Two skewers of ground beef filet
Extra skewer | 10

Barg* | 30

8oz USDA Choice flattened beef tenderloin | saffron butter

Bison* | 35

Bison tenderloin filet | saffron cream

Lamb | 26

Lamb loin filet | saffron cream
Extra skewer | 22

Shishlik* | 32

New Zealand lamb chops | wild berry glaze

Chimichurri Lamb | 26

Lamb loin filet | green chilies | cilantro
Extra skewer | 22

Bakhtiari | 36

Flattened beef tenderloin wrapped in ground beef & lamb

Barg Soltani* | 38

Combination of Barg & Koobideh

Lamb Soltani | 34

A combination of Lamb & Koobideh

Kabob Torsh | 28

Pomegranate marinated lamb loin filet

Poultry

Saffron Chicken | 18

Chicken breast filet | saffron
Extra skewer | 15

Chimichurri Chicken | 18

Chicken breast filet | green chillies | cilantro
Extra skewer | 15

Cornish | 22

Cornish hen | saffron lime
Extra skewer | 18

Jerk Chicken | 18

Chicken breast filet | Jamaican inspired jerk marinade

Pesto Chicken Kabob | 18

Pistachio | basil | parmesan

Chicken Soltani | 26

A combination of Saffron Chicken & Koobideh

Cornish Soltani | 30

A combination of Cornish & Koobideh

Chimichurri Chicken Soltani | 26

A combination of Chimichurri Chicken & Koobideh

A La Carte Rice Specialties

Rice options are vegetarian!

Baghali Polo | 10

Lima bean and long grain basmati rice tossed in a dill reduction

Zereshk Polo | 10

Saffron glazed barberries tossed with long grain basmati rice

Shirin Polo | 10

Saffron glazed pistachios, almonds, barberries, cranberries, candied carrots, and orange peel tossed with long grain basmati rice

Albaloo Polo | 10

Sour black cherries tossed with long grain basmati rice

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Seafood is skewered, grilled over open flames, and served with your choice of saffron rice or seasonal salad. Substitute saffron rice with any rice specialties listed on page 2 | add \$4

Seafood

Salmon | 24

8oz Norwegian center-cut filet | citrus | saffron

Sea Bass | MP

8oz Chilean center-cut filet | citrus | saffron

Branzino | MP

Whole Mediterranean bass | pomegranate | saffron

Amoo's Combinations

Prepared to be enjoyed by two adults. Served with rice & bread

Amoo's Combination I | 48

Koobideh | Lamb | Saffron Chicken

Amoo's Combination II | 50

Koobideh | Lamb | Cornish

Amoo's Combination III | 53

Koobideh | Barg | Saffron Chicken

Amoo's Combination IV | 55

Koobideh | Barg | Cornish

Vegetarian Options

Stews are served with saffron rice

Vegetarian Kabob | 15

Grilled zucchini, yellow squash, sweet peppers, onions, tomatoes, & sauteed eggplants. Served with Baghali Polo (lima bean and dill rice)

Vegan Koobideh | 20

100% plant based kabob | saffron white rice

Gormeh Sabzi Stew | 16

Red kidney beans | fresh mixed greens | mushrooms

Gheymeh Stew | 16

Saffron split peas | tomato lime sauce

Fesenjan Stew | 18

Tofu braised in a pomegranate walnut sauce

Stews

Stews are served with long grain saffron rice.

Ghormeh Sabzi | 17

Red kidney beans | fresh mixed greens | cubed beef tenderloin

Gheymeh | 17

Saffron split peas | cubed beef tenderloin | tomato lime sauce

Gheymeh Bademjan | 17

Saffron split peas | cubed beef tenderloin | sautéed Persian eggplants | tomato lime sauce

Bademjan | 18

Boneless lamb shank | sautéed Persian eggplants | cinnamon citrus tomato sauce

Mahicheh | 25

Whole lamb shank braised in a garlic and vine tomato sauce | Baghali Polo (lima bean and dill rice)

Koofteh | 17

Meatball | ground beef tenderloin | split peas | mixed herbs | potatoes

Fesenjan | 20

Chicken breast braised in a pomegranate walnut sauce

Kadoo | 24 (Available autumn and winter)

Saffron baked acorn squash, stuffed with pumpkin cinnamon braised chicken stew (You may also choose from any of our stew options)

Kid's Menu

Saffron Chicken | 9

Chicken breast filet | saffron rice

Koobideh | 10

Ground beef filet | saffron rice

Sweet Tooth

Saffron Ice Cream | 7

Scoops of homemade saffron ice cream. Infused with rose, pistachios, and saffron

Pint | 13

Baklava | 7

Baked phyllo pastry | mixed Mediterranean nuts

//*Made to order. Consuming raw or undercooked meat, poultry, eggs, or seafood may cause a foodborne illness.

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