

Maze

BADEMIAN

grilled eggplant, kashk, spearmint oil, onions, crispy garlic, chickpeas, black tahini, taftoon

PANEER SABZI

whipped feta, herbs, radish, walnuts, olive oil, honey, taftoon

SABZI SUMAC GREENS

romaine, dill, parsley, mint, thai basil, radish, sunflower seeds, lemon museer vinaigrette

GOJEH FARANGI SALAD

heirloom tomatoes, cucumber, red onion, castelvtrano olives, mint, feta, walnut herb vinaigrette

Khoresht & Aash

GHORMEH SABZI

short rib herb stew, spinach, dried lime, red kidney beans, roasted bone marrow

MAHICHE GHEYMEH

saffron tomato braised lamb shank, split peas, dried lime, shoestring sibzamini

AASH-E ANAR

herb & legume hearty soup, duck meatballs, pomegranate, caramelized onions

FESENJOON

organic bone-in chicken thighs, braised in pomegranate, walnuts, caramelized onions

GHALIEH MAHI

chilean sea bass, tamarind spiced herb stew, smoked trout roe

Khorak Janebi

POLO SEFID white rice, saffron.... *add zeresfik* 3

SHIRIN POLO jeweled rice, nuts, zereshek 9

MAAST cucumber, yogurt, museer 6

TORSHI pickled vegetables, herbs 5

TAFTOON sourdough, sesame seeds, sumac 5

TORSHI FELFEL spicy pickled peppers 5

16 ZEYTOON PARVARDEH 11
castelvtrano olives, herbs, pomegranate, walnuts

16 WILD MUSHROOM BORANI 17
garlic labneh, fire roasted mushrooms, black garlic chili oil, pine nuts, taftoon

15 CHEEPS O MAAST 11
sumac dusted potato chips, maast o museer, chives
add ossetra caviar - \$35

17 OLIVIEH 15
organic chicken salad, black truffle, egg, pickles, lemon, smoked trout roe, crisp pastry shell

Kabob

27 KOOBIDEH KABOB 20
minced lamb & beef, onion, saffron, sumac

36 WAGYU CHENJEH KABOB* 60
australian wagyu, roya fenugreek seasoning, tarragon chimichurri

28 CAULIFLOWER 26
black garlic chili oil, pomegranate seeds, black tahini hummus, torshi

28 MAYGOO 34
colossal wild shrimp, tamarind beurre blanc

42 JUJEH KABOB 22
organic chicken thigh, saffron, onion, olive oil, lime

SOFREH 75

Indulge in a thoughtfully curated Persian dining experience; an elegant expression of homestyle hospitality meant to be shared. The Sofreh Experience is enjoyed by the table as a whole; participation is required for all guests.

Priced per person

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness