

Maze

BADEMIAN

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

16

PANEER SABZI

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

16

SABZI SUMAC GREENS

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

15

GOJEH FARANGI SALAD

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

17

ZEYTOON PARVARDEH

castelvetro olives, herbs, pomegranate, walnuts

11

WILD MUSHROOM BORANI

garlic labneh, fire roasted mushrooms, black garlic chili oil, pine nuts, taftoon

17

CHEEPS O MAAST

sumac dusted potato chips, maast o museer, chives
add ossetra caviar - \$35

11

OLIVIEH

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

15

Khoresht & Aash

GHORMEH SABZI

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

27

MAHICHE GHEYMEH

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

36

AASH-E ANAR

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

28

FESENJOON

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

28

GHALIEH MAHI

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

42

Kabob

KOOBIDEH KABOB

minced lamb & beef, onion, saffron, sumac

20

WAGYU CHENJEH KABOB*

australian wagyu, roya fenugreek seasoning, tarragon chimichurri

60

CAULIFLOWER

black garlic chili oil, pomegranate seeds, black tahini hummus, torshi

26

MAYGOO

colossal wild shrimp, tamarind beurre blanc

34

JUJEH KABOB

organic chicken thigh, saffron, onion, olive oil, lime

22

Khorak Janebi

POLO SEFID white rice, saffron.... *add zereshk* 6

SHIRIN POLO jeweled rice, nuts, zereshk 11

MAAST cucumber, yogurt, museer 6

TORSHI pickled vegetables, herbs 5

TAFTOON sourdough, sesame seeds, sumac 5

TORSHI FELFEL spicy pickled peppers 5

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