Sandwiches/Wraps

19. Koobideh Kabob Wrap One skewer of fine minced beef broiled over open fire wrapped in lavash bread

20. Chicken Koobideh Wrap One skewer of fine minced chicken broiled over open fire wrapped in lavash

bread Lettuce, tomato, mayo

21.Boneless Chicken Wrap \$16 Marinated diced boneless breast of chicken charbroiled wrapped in lavash

bread Lettuce, tomato, mayo

22. Shish Kabob Wrap \$18 Chunks of marinated beef tenderloins wrapped in lavash bread

Lunch Menu

Available Only Mon-Fri 11am-2pm

23.Koobideh Kabob \$12

One Skewer of fine minced beef broiled over open fire, served with saffron steamed basmati rice & barbecued tomato

24.Chicken Koobideh \$12

One Skewer of fine minced chicken broiled over open fire, served with saffron steamed basmati rice & barbecued tomato

Mix Koobideh Kabob

Lettuce, tomato, mayo

Lettuce, tomato, mayo

\$15 27. Boneless Chicken Kabob Halal

Marinated diced boneless breast of chicken Charbroiled served with saffron steamed basmati rice & barbecued tomato

29. Zereshk Polo with Chicken Halal \$18

Boneless chicken Kabob served with sweet & sour barberry (zereshk) & saffron steamed basmati rice & barbecued tomato

30.Salmon Kabob

Marinated Salmon barbecued with a hint of olive oil, lemon juice, spice & garlic served with salad or saffron steamed ric & barbecued tomatoe

31.Shish Kabob \$18

Chunks of marinated beef tenderloin Charbroiled over open fire, served with grilled onion, bell pepper, tomato & saffron steamed basmati rice

32.Stew Dishes

A choice of Ghormeh Sabzi, Gheymeh, or Fesenjan (\$14) served with saffron steamed basmati rice

Office Lunch Catering Available as low as \$15 Please Call: (661)713-3727

Persian Catering

All Catering comes with Free Salad & Hummus

Package #1 (Minimum 10 People)

\$18

Koobideh (Beef or Chiken), Boneless Chicken, White basmati rice with saffron & Grill Tomato.

Package #2 (Minimum 10 People)

\$25

Package #1 Plus Beef Shish Kabob, with one appetizer and grilled vegies.

Special Menu

Ask For Availablity

Cheese Burger

\$18

\$16

Angus beef, cheese, lettuce, tomato, onion on a wheat bun with ketchup and mayo served with fries

Kotlet Special (Persian Kotlet)

\$16

Made with beef, on a Lavash bread wrap with pickle, parsley and onion

Kids Corner

\$13 Kids beef koobideh Kids chicken koobideh \$13 Kids Boneless chicken \$16 \$12 Kids burger Beef on Hawaian braed with ketchup and fries

Coffee Bar Menu

Drip Coffee \$3 Hot tea Latte **Americano** Mocha \$5 Cappuccino \$5 **Turkish Coffee** \$4 **Espresso** \$2

(661)259-4100 23502 Lyons Ave #204 · Newhall, CA 91321



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23502 Lyons Ave #204 Newhall, CA 91321 Parking Behind The Building

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Drinks

Soda Can: Coke/Diet Coke/Dr Pepper/Sprite	\$2
Ice Tea: Black/Hibiscus	\$4
Speciality Drink: Gatorede/Sangria/Juice	\$4
Non Alcholic Beer	\$5
Yogurt Drink (Doogh)	\$4
Bottle Water	\$2
Perrier	\$4
reitiei	94
Salads & Soup	
1.Ash Reshte	\$10
2.Green Salad	\$8
Lettuce, tomato, Cucumber and carrot with ranch dressing	4-
3.Shirazi Salad A Persian famous salad, diced cucumber, tomato, onion and parsley with balsamic v	\$8 /inegar
4.Greek Salad	\$8
A zesty combination of feta cheese, black olives, lettuce, tomato, cucumber with balsami	40
5.Caesar Salad Romaine lettuce, croutons and parmesan cheese with Caesar dressing	\$10
6.Chicken Caesar Salad Chicken fillet, Romaine lettuce, croutons and parmesan cheese	\$16
7.Salmon Salad Salmon fillet, lettuce, tomato, Cucumber and carrot with the choice of house or ranch dr	\$20 ressing
8.Taboule (parsley salad)	\$10
Appetizers	
	<u></u>
*Fries *Aged Olive	\$6 \$10
Mixed with walnut, Pomegranate	ΨΙΟ
9.Tadigh Fried rice with a choice of one topping of any available stew	\$12
10.Tadigh Combination (Choice of 2 topping)	\$16
11.Dolmeh	\$8
Cooked grape leaves with rice, tarragon, split peas, basil, parsley and her	
12.Kashke-e-Bademjan Fried and stewed eggplant, onion & Garlic with a topping of kashk (whey), Fried mint with olive	\$12
13.Hummus Chick peas, Tahini, garlic, lemon and olive oil	\$8
14.Mast-o-Khiar	\$8
Strained yogurt with diced cucumber and dry mint	
15 Mast-o-Mosier	\$10
15.Mast-o-Mosier Strained yogurt with wild chopped shallots	\$10
Strained yogurt with wild chopped shallots 16.Olivieh Salad	\$10 \$10
Strained yogurt with wild chopped shallots	\$10
Strained yogurt with wild chopped shallots 16.Olivieh Salad Traditional home made Persian Potato Salad	

DINNER MENU

Fish and Poultry

33.Salmon kabob Fresh marinated Salmon grilled with a hint of olive oil, lemon juice, spice and barbecued tomato served with saffron steamed basmati rice	\$26
34.Chicken Barg Kabob Skewered and pounded breasts of chicken broiled and served with saffrosteamed basmati rice and barbecued tomato	\$22 n
05 Chieken Kashidah	¢10

35.Chicken KoobidehTwo skewers of fine minced chicken broiled over open fire served with saffron steamed basmati rice and barbecued tomato

37.Cornish Chicken Kabob	\$22
Combination of Chicken Barg Kabob and Chicken Koobideh	<u></u>

Portions of marinated whole of Cornish hen skewered charbroiled over open fi served with barbecued tomato and saffron steamed basmati rice

38.Boneless Chicken Kabob (Halal)
Marinated diced boneless breast of chicken charbroiled served with
Saffron steamed basmati rice and barbecued tomato

36.Chicken Soltani

39.Zereshk Polo with Chicken (Halal) \$2
Boneless chicken kabob served with the sweet and sour barberry and saffron steamed basmati rice

Mix Koobideh Kabob \$1

Beef and Lamb

\$2

41.Koobideh Kabob
Two skewers of fine minced beef broiled over open fire served with Saffron steamed basmati rice and barbecued tomato

42.Lamb Kabob(Halal)
(Halal) Charbroiled fillet of lamb with grilled onion, green pepper and tomato, served with Saffron steamed basmati rice

43.Shish KabobChunks of marinated beef tenderloins charbroiled over open fire, served with Grilled onion, bell pepper, tomato and saffron steamed basmati rice

44.Soltani KabobCombination of Barg Kabob and Koobideh Kabob

You may substitute the Basmati rice with any of the side orders listed below for an extra charge:

Zereshk Polo (Barberry Rice) \$6.00
Albaloo Polo (Sour Cherry Rice) \$4.00
Loobia Polo (Green Beans and meat) \$6.00
Baghale Polo (Lima Beans) \$4.00

1/2 Rice - 1/2 Salad extra \$2.00

LOCAL FREE DELIVERY

with your \$25 minimum order

Stew Dishes

	Stew Distles
	45.Ghormeh Sabzi (Halal) Stewed chunks of beef and fresh herbs, cooked with red kidney beans, dry lime served with saffron steamed basmati rice
\$26	46.Gheymeh Chunks of beef and split peas cooked together in tomato sauce, served with saffron steamed basmati rice
\$22 n	47.Gheymeh Bademjan Combination of Gheymeh and Bademjan (Italian eggplant)
\$18 ffron	48.Fesenjan (Vegetarian Available) \$20 Chunks of chicken fillet cooked together in pomegranate paste and crushed walnuts, served with saffron steamed basmati rice
\$28	Vegetarian Dishes
\$22 pen fire	Vegetable Kabob One skewer of grilled vegetables (zucchini, Italian eggplant, green bell pepper, onion & tomato Served with lima bean & dill rice
\$20	Falafel plate Served with tabouli or shirazi & hummus \$16
	Chef's Specials
\$25 ron	49.Rack of Lamb(Halal) (Lamb Chops) Served with Baghale Polo and Grilled Vegtables \$35
\$18	50.Baghale Polo with lamb shank (Halal) \$25 (halal) Lamb shank cooked to perfection in tomato sauce with herbs and onions, served with Baghale Polo (saffron steamed basmati rice seasoned with dill and lima beans)
\$25	51.Albalou Polo (Halal) Sour cherries cooked with special sweet sour sauce served with saffron steamed basmati rice and Boneless chicken kabob
\$18	52.Loobia polo Fried and cooked chunks of beef tenderloin and green beans in tomato sauce prepared with saffron steamed basmati rice and side of beef koobideh kabob (2 skewers)
\$30	Combinations
ato,	For two or three persons
\$22 with	53.Kabob Combination \$50 A skewer of Shish kabob, Boneless Chicken kabob, Koobideh and chicken koobideh kabob served with saffron steamed basmati rice and barbecued tomato
\$30	54.Stew Combination Combination of Gheymeh, Ghormeh Sabzi and Fesenjan served with saffron steamed basmati rice
S	Desserts
)	55.Dessert of the day Ask for today's special (chocolate mousse cake, cheese cake, Gelato, Sorbet)
)	56.Baghlava (two pieces) Flour, honey, rosewater, pistachios pasted together
))	57.Rosewater Ice Cream Milk, Rosewater, Cardamom, Pistachio and Saffron
	58.Faloodeh Rosewater, Cardamom and shredded Starch

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