# Zafron Restaurant Set Menus



All menus are accompanied by fresh baked bread and Sabzi (Walnuts, feta cheese, tarragon, mint, radishes and olives)

Please note: Any substitutions may require an adjustment in price; these prices are not including tax and gratuity

All menus are, share family style, table of 4 sharing appetizer and main course

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# Zafron in house set menus

### Option 1

#### \$40.00 per person At Zafron Restaurant

Note: not including tax and tip

## Appetizer:

- Kashk Bademjoon- Eggplant topped with crispy mint, fried onion & cream of whey
- **Hummus** Puree's chickpeas, sesame tahini, garlic mixed with Evoo and lemon juice
- Sabzi- Fresh herbs with Wall nut, feta Cheese and olives and fresh Bread

#### Entrees

- Vegetarian Kabob- Seasonal mélange of products, roasted over open fire
- **Zafron Chicken** Chicken breast marinated in lime Zafron sauce.
- Koobideh Kabob- Ground brisket beef

- Fava bean and dill rice
- Zafron basmati rice



#### \$45.00 per person At Zafron Restaurant

Note: not including tax and tip

# Appetizer:

- Kashk Bademjoon- Eggplant topped with crispy mint, fried onion & cream of whey
- **Hummus** Puree's chickpeas, sesame tahini, garlic mixed with Evoo and lemon juice
- Sabzi- Fresh herbs with Wall nut, feta Cheese and olives and fresh Bread

### Entrees

- Fire Roasted Salmon- Marinated fresh Salmon
- Zafron Chicken- Chicken breast marinated in lime Zafron sauce.
- Koobideh Kabob- Ground brisket beef

- Fava bean and dill rice
- Zafron basmati rice.
- Lentil & Raisin rice



#### 55.00 per person At Zafron Restaurant

Note: Not including tax and tip

# Appetízer:

- Kashk Bademjoon- Eggplant topped with crispy mint, fried onion & cream of whey
- **Hummus** Puree'd chickpeas, sesame tahini, garlic mixed with EVOO and lemon juice
- Sabzi- Fresh herbs with Wall nut, feta Cheese and olives and fresh Bread

### Entrees:

- Chilean Sea bass- Fire roasted Chilean sea bass.
- Koobideh Kabob- Ground brisket beef
- Zafron Chicken- Chicken breast marinated in lime Zafron sauce.

- Fava bean and dill rice
- Lentil and raisin rice
- Zafron basmati rice.



### \$65.00 per person At Zafron Restaurant

Note: Not including tax and tip

### Appetizer:

- Kashk Bademjoon- Eggplant topped with crispy mint, fried onion & cream of whey
- **Hummus** Puree'd chickpeas, sesame tahini, garlic mixed with EVOO and lemon juice
- **Mediterranean Salad** Romaine tomato, Cucumber, Almonds, onion, olives, grapes, and feta cheese.
- Sabzi- Fresh herbs with Wall nut, feta Cheese and olives and fresh Bread

#### Entrees:

- Chilean Sea bass- Fire roasted Chilean sea bass.
- Tenderloin Kabab- Charbroiled Filet mignon,
- Koobideh Kabob- Ground brisket beef
- **Zafron Chicken** Chicken breast marinated in lime Zafron sauce.

- Fava bean and dill rice
- Lentil and raisin rice
- Orange zest Rice
- Zafron basmati rice.



#### \$80.00 per person At Zafron Restaurant

Note: Not including tax and tip

### Appetizer:

- Kashk Bademjoon- Eggplant topped with crispy mint, fried onion & cream of whey
- **Hummus** Puree'd chickpeas, sesame tahini, garlic mixed with EVOO and lemon juice
- **Mediterranean Salad** Romaine tomato, Cucumber, Almonds, onion, olives, grapes, and feta cheese.
- Sabzi- Fresh herbs with Wall nut, feta Cheese and olives and fresh Bread

### Entrees:

- Shrimp Kabab- Marinated in Zafron zesty EVOO citrus sauce
- Shish Kabob- Filet Mignon, Grilled bell pepper and onion. Smoked tomato
- Zafron Chicken- Chicken breast marinated in lime Zafron sauce.
- Koobideh Kabob- Ground brisket beef

### Ríce:

- Fava bean and dill rice
- Lentil and raisin rice
- Zafron basmati rice.

### Dessert:

Chocolate mousse cake