

Sheherzade Persian Grill and Dizi

422 College street 416-929-9222

pomegranaterestaurant.ca

Appetizers ❖

All appetizers are served with Barbary Persian flatbread

Maast-e Saadeh Fresh creamy yogurt dusted with dried mint and rose petals **\$3.50**

Spinach Borani A dip of sautéed spinach, garlic and fresh creamy yogurt **\$5.50**

Maast o Museer A delicious creamy yogurt sprinkled with Persian shallots **\$4.50**

Kal Kabob A rich dip of charred eggplant in a sautéed tomato and garlic puree with ground walnut and pomegranate molasses **\$9.50**

Zeitoon Parvardeh The *Rudbar-style* (in the Caspian region) with whole green pitted olives, ground walnuts, crushed garlic, pomegranate molasses, sprinkled with mint **\$4.95**

Sabzi Khordan A platter of fresh herbs, red onion and radish to enjoy with your meal **\$3.95**

Poloor A delightful spread of chopped fresh herbs, walnuts, crumbled feta cheese and scallions **\$5.95**

Salad Shirazi Diced English cucumber, red onion, and tomato salad topped with herbs in a lime vinaigrette **\$4.50**

Entrees ❖

Dizi or 'Abgoosht' ❖

This is one of the most popular dishes in Iran, prepared and served in clay or stone pots called 'Dizi';
It is a stew of lamb shank, lamb rib, chickpeas, white beans, potato, onion, tomato and spices cooked for over 4 hours

Abgoosht forms a complete 2-course meal: first the broth is carefully drained from the pot into a soup bowl. The broth is sipped as a soup and often soaked with torn pieces of barbary flatbread in a style called '*tareed*' (the slang version is *tileet*).

The meat and the beans are then pounded into a coarse puree to be scooped up with flatbread to be enjoyed with creamy yogurt and torshi. **\$16.50**

Kabobs – From the Grill ❖

All our meat is certified HALAL

Served with chelo, salad and grilled tomato

*We use only pure and simple seasonings such as **Persian saffron, lemon, onion, salt and pepper** Chelo, or the Persian rice served with kabob is simpler in style and normally fresh butter is essential to melt on top of the rice to bring out an aroma that enhances the flavour of the rice*

Kabob Barg	'Leaf kabob', the cut of the meat is flat and delicate compared to other kabob styles. This succulent veal tenderloin is grilled almost well-done as is the standard for Persian kabobs, it is basted with saffron infused butter	\$ 19.95
Shishlik	Lamb loin chops marinated in Persian spices and grilled on a skewer, it is also known as <i>Kabob Barreh</i>	\$ 18.95
Kabob Chenjeh	Some know it as <i>Kenjeh</i> or <i>Tikkeh Kabob</i> , this veal sirloin is grilled in juicy chunks	\$ 16.95
	Kabob-e Torsh —Kabob Chenjeh basted & served with a ground walnut and pomegranate molasses	\$ 17.95
Kabob Bakhtiari	Grilled strips of marinated veal tenderloin alternated with boneless chicken breast pieces	\$ 16.95
Kabob Kubideh	Two succulent skewers of our own blend of ground beef. The <i>classic</i> kabob	\$ 14.95
Jujeh Kabob Breast	Fine, flat <i>leaf-like</i> cut boneless strips of tender chicken marinated in a lemon-saffron sauce and grilled on a skewer	\$ 15.95
	Jujeh Kabob Boneless Leg	\$ 14.50

Try one of the following Mixed Pleasures ❖

Soltani	Kabob Barg Dinner + 1 Skewer Kabob Kubideh	\$25.95
Vaziri	Jujeh Kabob Breast Dinner + 1 Skewer Kabob Kubideh	\$21.95
Salari	Jujeh Kabob Leg Dinner + 1 Skewer Kabob Kubideh	\$19.50
Shahi	Chenjeh Kabob Dinner + 1 Skewer Kabob Kubideh	\$21.95

Add to your dinner order ❖

1 skewer **Kubideh \$6.50** / 1 skewer **Jujeh breast \$ 10.00** / 1 skewer **Jujeh leg \$9.00** /

1 skewer **Kabob Barg \$ 14.00**

Akbar Jujeh sauce –pomegranate **garlic** sauce to eat with kabob (especially Jujeh) **\$1.50**

Kabob Torsh sauce – pomegranate **walnut** sauce to eat with kabob **\$1.50**

Vegetarian ❖

Adasi Bushehri	A soup-style stew of red lentils, onions, garlic, cumin and tomatoes drizzled with tamarind or pomegranate molasses. Served with zereshk polo, spinach borani and salad	\$12.95
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Noosh-e Jaan! We hope you enjoy your meal!

Parties of 6 or more guests will be charged a set gratuity of 15%

