



Alpharetta Restaurant Week

Tuesday - Sunday | 5:00 pm - 9:00 pm

\$40 per person, please select one from each course

Participation required for all guests at the table (group order)

FIRST COURSE

DILL LABNEH

strained yogurt, dill, walnuts, garlic, citrus

HUMMUS

chickpea, tahini puree

KASHK BADEMJOON

fried eggplant spread, cream of whey, garlic, onion

SECOND COURSE

KOOBIDEH KABOB

in-house ground lamb,
beef, onion, saffron

SALMON KABOB

skin-on salmon fillets,
saffron, onion

JOOJEH KABOB

chicken breast, saffron,
onion, citrus

CHICKEN KOFTA

minced chicken breast,
fresno pepper, onion,
parsley, tomato

FALAFEL PLATE

fried garbanzo and fresh
herbs. Kale salad,
pickled beets

CHOOSE A SIDE:

SABZI POLO

tahdig, scallions, parsley,
cilantro, fenugreek, basmati
rice

BET CARPACCIO

red beets, whipped feta,
burnt honey, sour orange,
pistachio and almond dukkah

POLO SEFID

tahdig, saffron butter,
basmati rice

HEIRLOOM TOMATO SALAD

red onion, radish, mint,
taftoun bread, cucumber

THIRD COURSE

BAKLAVA

walnut, phyllo dough, pistachio, cinammon, saffron, orange

PERSIAN ICE CREAM

saffron, rosewater, pistachio