

*Begin your dining at Saffron's with a complimentary,  
persian tradition of SABZIE.  
SABZIE is a delightful combination of fresh watercress, tarragon, parsley,  
scallions, radishes & feta cheese, served with  
warm pita bread.  
The best way to experience this delectable dish is to crumble & spread the feta  
cheese on to the pita bread, then add a sprinkle of each ingredient, & roll it  
in to the pita bread and ENJOY!*

## **APPETIZERS**

### **WARM SELECTIONS**

- Haleem Bademjon** 6.5  
Eggplant & lentils blended with sour cream-yogurt, caramelized basil & onion, sprinkled with crushed walnuts
- Quail (Beldercheen)** 9.0  
Saffron & lemon marinated quail, grilled & served over fresh carrot juice & watercress
- Soup of the Day** 6.0

### **CHILLED SELECTIONS**

- Spinach (Borani)** 6.5  
Spinach sautéed with onion, mixed with yogurt & saffron
- Salad e-Olvieh** 5.5  
Made with chicken, eggs, peas, carrots, pickles, potatoes & olive oil
- Greek Salad** 5.5  
Romaine lettuce & watercress tossed with fresh tomatoes, cucumber, onion, olive oil, lemon & feta cheese

## **SEAFOOD**

- Salmon Barberry** 18  
Fresh grilled salmon filet topped with barberries & caramelized onion, served over basmati dill rice; accompanied with tomato-cucumber relish, homemade mint yogurt & vegetable kabob
- Seafood Stew** 18  
Fresh poached sea bass, salmon, shrimp & sea scallop finished in saffron-tomato sauce, served with basmati rice & relish

## **KOOFTEH**

- Persian Herbed Meat & Rice Ball (Koofteh-Tabrizi)** 16  
Meatball of ground beef & rice, seasoned with fresh herbs of tarragon, leek, parsley, and onion stuffed with date and feta cheese and served in a tomato, turmeric sauce

## **LAMB**

- Braised Lamb (Mahicheh)** 17  
Lamb shank braised in a tomato-turmeric sauce with basmati dill rice, vegetable kabob & torshi (pickled herb)
- Rack of Lamb (Sheeshleek)** 30  
Whole Rack of Fresh New Zealand Lamb, grilled kabob style & served with basmati dill rice, vegetable kabob & torshi (pickled herb)

## **KABOB & RICE**

- Chicken Kabob (Joojeh)** 17  
Skewers of marinated chicken breast in saffron, olive oil & lemon juice, char-broiled and served over basmati dill rice, accompanied with vegetable kabob & cucumber-tomato relish
- Flank Steak & Ground Beef Kabob (Sultani)** 18  
Skewer of Black Angus flank steak & ground beef kabob, char-broiled, served with saffron basmati rice, relish & vegetable kabob
- Flank Steak & Chicken Kabob (Makhsoos)** 18  
Skewer of Black Angus flank steak & chicken kabob, char broiled, served with saffron basmati rice, & vegetable kabob
- Vegetable Kabob** 17  
Skewer of fresh marinated vegetables, char broiled & served over basmati dill rice with cucumber-tomato relish, torshi (pickled herb) & homemade mint yogurt

## **KHORESH (STEW)**

- Chicken & Mushrooms (Khoresh Gaarch)** 16  
Stew of chicken, mushrooms, peas & lime juice flavored with saffron & sautéed onion, served with basmati rice & cucumber-tomato relish
- Beef Stew (Ghaymeh)** 16  
Stew of beef, yellow split peas & eggplant in a tomato-turmeric sauce, flavored with dried limes, served with basmati rice & relish
- Fesenjoon** 16  
Stew made of crushed walnuts, caramelized onion & pomegranate juice with fresh vegetables, served with basmati rice & relish
- Herb Stew (Ghormeh Sabzie)** 17  
Stew of sautéed fresh herbs (leek, parsley & fenugreek) with kidney beans, flavored with dried limes and onion, served with basmati rice and relish  
Also Available With: **Lamb shank, Salmon, Chicken or Vegetable Kabob**