

# PERSIAN HOUSE RESTAURANT

1026 SW Morrison St.  
Portland - Oregon - 97205  
(503) 243 - 1430

## Appetizers

- All appetizers are served with pita bread. -

- |  |        |  |        |
|--|--------|--|--------|
| 1) Sauté Mushroom  | \$5.99 | 2) Baba Ghannooj   | \$4.99 |
| <i>In drawn butter, garlic, fresh lemon juice and white wine.</i>  |        | <i>Smoky roasted eggplant, pureed with our distinctive blend of spices.</i>                  |        |
| 3) Tabouleh  | \$5.99 | 4) Nazkhatun   | \$4.99 |
| <i>A zesty salad of cracked wheat, parsley, tomatoes and scallions with a dressing of olive oil, lemon juice and fresh mint.</i> |        | <i>Combination of eggplant, mint, garlic, onions, and pomegranate sauce.</i>                 |        |
| 5) Mast-o Khair  | \$4.99 | 6) Mast Musir  | \$4.99 |
| <i>Delicious creamy yogurt and chopped cucumbers and Oregon walnuts, flavored with mint and dill.</i>                            |        | <i>Delicious creamy yogurt, flavored with shallots and dill.</i>                             |        |
| 7) Merzaghaseemi   | \$5.99 | 8) Borani-E Esfenaj  | \$4.99 |
| <i>An ensemble of baked eggplant, garlic, tomatoes, eggs, and traditional spices.</i>  |        | <i>A medley of yogurt and sautéed spinach.</i>   |        |
| 9) Borani-E Bademjan   | \$5.99 | 10) Borani-E Labu  | \$5.99 |
| <i>Delicious creamy yogurt sautéed spinach, and sautéed eggplant, flavored with mint.</i>  |        | <i>Combination of yogurt, sautéed spinach, mint, beets and garlic.</i>                       |        |
| 11) Kashk-E Bademjan   | \$4.99 | 12) Hummus   | \$4.99 |
| <i>Mixture of sautéed eggplant, onions, mint, garlic, and special topping.</i>   |        | <i>Mashed chickpea dip with a touch of tangy sesame, olive oil, garlic, and lemon juice.</i> |        |
| 13) Four Seasons   |        |  | \$8.99 |
| <i>Combination of Hummus, Baba Ghannooj, Tabouleh and Dolmeh. Served with Borani dip.</i>  |        |  |        |

## Soup & Salads

- |  |         |   |        |
|--|---------|---|--------|
| 14) Shirazy Salad  | \$4.99  | 15) Mediterranean Salad   | \$9.99 |
| <i>Combination of fresh chopped cucumbers, tomatoes, parsley, onion and Persian dressing (Olive oil, lime juice, black pepper)</i> |         | <i>Combination of romaine lettuce, black olives, tomatoes, cucumbers, feta cheese, red onion, carrots, hazelnuts, mint, and vinaigrette dressing.</i> |        |
| 16) Organic Salad  | \$10.99 | 17) Lentil Soup   | \$3.99 |
| <i>Organic salad blend with organic tomatoes, cucumbers, red onions, carrots, hazelnuts, radish and organic balsamic dressing.</i> |         | <i>Known as Portland's most authentic and tasty lentil soup.</i>  |        |

## Entrées

- Includes Traditional bread with butter -  
- Choice of Soup or Side Salad \$2.99 with a purchase of an entrée -

### Chicken

- 18) Lemon Chicken \$11.99  
*Breast of Chicken marinated in fresh lemon juice, onion, garlic, herbs, and topped with sauteed onions and garlic.*
- 19) Lemon Chicken with Sour Cherry \$13.99  
*Our tasty lemon chicken covered with sour cherries (a special breed of cherries that are sharp and tangy)*
- 20) Lemon Chicken with Barberry \$13.99  
*Our tasty lemon chicken covered with barberries (small Persian tart berries that are simmered in saffron, cinnamon, and brown sugar).*
- 21) Mediterranean Chicken \$13.99  
*Breast of chicken with basil, garlic, red pepper, zesty orange, fennel, black olives, and white wine.*
- 22) Chicken with Artichokes \$13.99  
*Breast of chicken marinated in fresh lemon juice, herbs, oregano and artichokes.*
- 23) Fessenjan \$13.99  
*Breast of chicken simmered in delicious sweet and sour flavored pomegranate sauce with finely crushed walnuts (superb dish).*

### Beef

- 24) Ghormeh Sabzi \$14.99  
*A savory medley of beef, chopped vegetables, kidney beans, and Persian spices. Served with Persian saffron rice.*
- 25) Loby Polo \$14.99  
*Sauteed green beans, onions, tomatoes, beef, chickpeas, saffron and various seasonings mixed with Persian white rice.*
- 26) Ghaimeh Bademjan (beef stew with eggplant) \$14.99  
*A savory medley of beef, yellow split peas, and special tomato based sauce lightly spiced to perfection with lime juice and eggplant. Served with Persian saffron rice.*
- 27) Okra Stew (okra beef stew) \$14.99  
*A combination of okra, yellow split peas, small chunks of seasoned beef, lime juice and special tomato sauce. Served with Persian saffron rice.*

### Lamb

- 28) Lamb Shank (baghalee polo) \$14.99  
*A whole lamb shank simmered in our own homemade sauce, subtly seasoned. Served with Persian dill rice and lima bean rice.*
- 29) Lamb Paella \* \$16.99  
*Combination of onion, mushrooms, peppers, black olives, mixed vegetable, artichokes, saffron rice, and tender lamb pieces.*
- 30) Lamb Stew \$14.99  
*Tender pieces of lamb with potatoes, onions, beans, and tomatoes simmered in traditional sauce.*
- 31) Lamb and Chicken \* \$16.99  
*One skewer of select pieces of succulent char broiled loin of lamb and breast of chicken. Served with vegetables and your choice of Persian dill or saffron rice.*
- 32) Spinach & Prune with Lamb \$15.99  
*Sautéed spinach with prunes, scallions, and orange juice with tender lam b. Your choice of Persian dill rice or saffron rice.*

## Seafood

- 33) Seafood Paella \* \$16.99  
*Our variation of the famous dish from Spain. Includes scallops, shrimp, mussels, clams, peppers, mushrooms, artichokes, prawns, black olives, saffron rice, fresh garlic, olive oil and wine.*
- 34) Sabzi Polo-va-mahi \$14.99  
*Persian style rice mixed with sautéed parsley, leek, coriander, dill weed, and saffron. Served with fish of the day.*
- 35) Salmon Fessenjan (salmon with pomegranate sauce) \$14.99  
*Fresh fillet of salmon carefully seasoned and oven broiled. Topped with pomegranate sauce. Served with saffron rice and vegetable.*
- 36) Jumbo Prawns \* \$16.99  
*Large jumbo prawns pan sautéed with bell pepper, mushrooms, onion, garlic, and topped with armaretto.*

## Kabobs\*

Prep time greater than 45 min. Please check with your server.

- 37) Kabob-E Barg \* \$15.99  
*Beef tenderloin steaks, juice of onion and various seasonings. Served with saffron rice and broiled tomatoes.*
- 38) Kabob-E Koubideh \* \$12.99  
*Two skewers of juicy seasoned ground beef. Served with grilled tomato and Persian saffron rice.*
- 39) Kabob-E Soltani \* \$18.99  
*Combination of #38 Kabob-E Barg and #39 Kabob-E Koubideh.*
- 40) Chicken Kabob \* \$13.99  
*Char broiled marinated juicy breast of chicken. Served with Persian saffron rice and grilled tomatoes.*
- 41) Ground Lamb Kabob \* \$14.99  
*Two juicy strips of char broiled seasoned ground lamb with Persian saffron rice and grilled tomatoes.*
- 42) Shish Leek \* (filet mignon Shish Kabob) \$16.99  
*One skewer charbroiled juicy big junks of filet mignon. Served with grilled onions, tomatoes and saffron rice.*
- 43) Chicken Soltani \* \$16.99  
*One skewer of #39 Kabob-E Koubideh and one skewer #41 Chicken Kabob served with rice.*
- 44) Lamb Shish Kabob \* \$16.99  
*Select pieces of succulent char broiled loin of lamb. Served with grilled tomato and saffron rice.*

## Special Offers

### ■ TOUR OF PERSIA

**\$19.99**

*Includes 5 courses. Please choose from the following :*

- 1. Lentil Soup or Salad*
- 2. Pick from any Appetizer*
- 3. Pick from any Entree (Kabobs excluded)*
- 4. Dessert (Baghlavah)*
- 5. Persian Tea*

### ■ WINE LOVERS

*Special offers on Tuesdays & Thursdays nights. Please check with your server for 30% off wine (by the bottle) specials.*

# Vegetarian

All dishes \$11.99

## 45) Veg-Paella \*

*Our variation of the famous dish from Spain. Scallions, mushrooms, red and green peppers, green peas, artichokes, fresh garlic, black olives, and saffron rice.*

## 46) Nargesi

*A very traditional dish with sautéed spinach, lemon juice, eggs, garlic, onions, and traditional spices served over saffron rice.*

## 47) Dolmeh Felfel (stuffed green pepper)

*Tender sweet pepper stuffed with spinach, basmati rice, yellow split peas, and fresh herbs in a delicately spiced Persian tomato sauce, then oven baked.*

## 48) Dolmeh (stuffed grape leaves)

*Four large grape leaves stuffed with vegetables, lentils, yellow split peas, and walnuts in a delicate tomato based sauce. Served with a traditional Persian sauce.*

## 49) Addas Polo \*

*Combination of lentils, raisins, dates, vegetables, and saffron rice.*

## 50) Green Bean Khoresh

*Sautéed green beans, onion, tomato, chick peas, saffron, various seasonings, and saffron rice.*

## 51) Okra Khoresh

*A combination of yellow split peas, lime juice, okra with special Persian tomato sauce. Your choice of Persian dill rice or saffron rice.*

## 52) Spinach & Prune Khoresh

*Sautéed spinach with prunes, scallions, and orange juice. Your choice of Persian dill rice or saffron rice.*

## 53) Celery Khoresh

*A combination of celery, parsley, fresh mint, fresh lime juice, and saffron. Your choice of Persian dill rice or saffron rice.*

## 54) Carrot & Prune Khoresh

*A medley of garlic, cardamon, carrots, prunes, and fresh orange juice. Your choice of Persian dill rice or saffron rice.*

## 55) Fresh Herb Khoresh

*Chopped sautéed scallions, coriander, parsley, leeks, cooked pinto beans, various seasonings, and lemon juice. Your choice of Persian dill rice or saffron rice.*

## 56) Eggplant Khoresh

*A combination of yellow split peas, dry lime, eggplant, and special Persian tomato sauce. Your choice of Persian dill rice or saffron rice.*

\* = Preparation time greater than 45 minutes (please ask server for details)

>> Quality takes time! <<

Minimum order of \$9.99 per person.

15% Gratuity charged for parties of 5 persons or more.