

Sandwiches/Wraps

- 19.Koobideh Kabob Wrap** \$12
One skewer of fine minced beef broiled over open fire wrapped in lavash bread
Lettuce, tomato, mayo
- 20.Chicken Koobideh Wrap** \$12
One skewer of fine minced chicken broiled over open fire wrapped in lavash bread
Lettuce, tomato, mayo
- 21.Boneless Chicken Wrap** \$16
Marinated diced boneless breast of chicken charbroiled wrapped in lavash bread
Lettuce, tomato, mayo
- 22.Shish Kabob Wrap** \$18
Chunks of marinated beef tenderloins wrapped in lavash bread
Lettuce, tomato, mayo

Lunch Menu

Available Only Mon-Fri 11am-2pm

- 23.Koobideh Kabob** \$12
One Skewer of fine minced beef broiled over open fire, served with saffron steamed basmati rice & barbecued tomato
- 24.Chicken Koobideh** \$12
One Skewer of fine minced chicken broiled over open fire, served with saffron steamed basmati rice & barbecued tomato
- Mix Koobideh Kabob** \$18
- 27.Boneless Chicken Kabob Halal** \$15
Marinated diced boneless breast of chicken Charbroiled served with saffron steamed basmati rice & barbecued tomato
- 29.Zereshk Polo with Chicken Halal** \$18
Boneless chicken Kabob served with sweet & sour barberry (zereshk) & saffron steamed basmati rice & barbecued tomato
- 30.Salmon Kabob** \$20
Marinated Salmon barbecued with a hint of olive oil, lemon juice, spice & garlic served with salad or saffron steamed rice & barbecued tomato
- 31.Shish Kabob** \$18
Chunks of marinated beef tenderloin Charbroiled over open fire, served with grilled onion, bell pepper, tomato & saffron steamed basmati rice
- 32.Stew Dishes** \$12
A choice of Ghormeh Sabzi, Gheymeh, or Fesenjan (\$14) served with saffron steamed basmati rice

Office Lunch Catering Available as low as \$15
Please Call: (661)713-3727

Persian Catering

All Catering comes with Free Salad & Hummus

- Package #1** (Minimum 10 People) \$18
Koobideh (Beef or Chicken), Boneless Chicken, White basmati rice with saffron & Grill Tomato.
- Package #2** (Minimum 10 People) \$25
Package #1 Plus Beef Shish Kabob, with one appetizer and grilled vegies.

Special Menu

Ask For Availability

- Cheese Burger** \$16
Angus beef, cheese, lettuce, tomato, onion on a wheat bun with ketchup and mayo served with fries
- Kotlet Special (Persian Kotlet)** \$16
Made with beef, on a Lavash bread wrap with pickle, parsley and onion

Kids Corner

- Kids beef koobideh** \$13
- Kids chicken koobideh** \$13
- Kids Boneless chicken** \$16
- Kids burger** \$12
Beef on Hawaiian bread with ketchup and fries

Coffee Bar Menu

- | | |
|----------------|------|
| Drip Coffee | \$ 3 |
| Hot tea | \$ 3 |
| Latte | \$ 5 |
| Americano | \$ 4 |
| Mocha | \$ 5 |
| Cappuccino | \$ 5 |
| Turkish Coffee | \$ 4 |
| Espresso | \$ 2 |



Catering | Togo | Delivery



#43 W/ Greek Salad

#38 W/ Greek Salad

(661)259-4100

23502 Lyons Ave #204
Newhall, CA 91321
Parking Behind The Building

www.Persian-Catering.com

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Drinks

Soda Can: Coke/Diet Coke/Dr Pepper/Sprite	\$2
Ice Tea: Black/Hibiscus	\$4
Speciality Drink: Gatorede/Sangria/Juice	\$4
Non Alcholic Beer	\$5
Yogurt Drink (Doogh)	\$4
Bottle Water	\$2
Perrier	\$4

Salads & Soup

1.Ash Reshte	\$10
2.Green Salad Lettuce, tomato, Cucumber and carrot with ranch dressing	\$8
3.Shirazi Salad A Persian famous salad, diced cucumber, tomato, onion and parsley with balsamic vinegar	\$8
4.Greek Salad A zesty combination of feta cheese, black olives, lettuce, tomato, cucumber with balsami	\$8
5.Caesar Salad Romaine lettuce, croutons and parmesan cheese with Caesar dressing	\$10
6.Chicken Caesar Salad Chicken fillet, Romaine lettuce, croutons and parmesan cheese	\$16
7.Salmon Salad Salmon fillet, lettuce, tomato, Cucumber and carrot with the choice of house or ranch dressing	\$20
8.Taboule (parsley salad)	\$10

Appetizers

*Fries	\$6
*Aged Olive Mixed with walnut, Pomegranate	\$10
9.Tadigh Fried rice with a choice of one topping of any available stew	\$12
10.Tadigh Combination (Choice of 2 topping)	\$16
11.Dolmeh Cooked grape leaves with rice, tarragon, split peas, basil, parsley and herbs	\$ 8
12.Kashke-e-Bademjan Fried and stewed eggplant, onion & Garlic with a topping of kashk (whey), Fried mint with olive	\$12
13.Hummus Chick peas, Tahini, garlic, lemon and olive oil	\$8
14.Mast-o-Khiar Strained yogurt with diced cucumber and dry mint	\$8
15.Mast-o-Mosier Strained yogurt with wild chopped shallots	\$10
16.Olivieh Salad Traditional home made Persian Potato Salad	\$10
17.Torshi Traditional home made and aged vegetables in wine vinegar	\$8
18.Appetizer Combination A Combination of Hommus, Mast-o-khiar, Shirazi Salad & Potato Salad	\$18

DINNER MENU

Fish and Poultry

33.Salmon kabob Fresh marinated Salmon grilled with a hint of olive oil, lemon juice, spice and barbecued tomato served with saffron steamed basmati rice	\$26
34.Chicken Barg Kabob Skewered and pounded breasts of chicken broiled and served with saffron steamed basmati rice and barbecued tomato	\$22
35.Chicken Koobideh Two skewers of fine minced chicken broiled over open fire served with saffron steamed basmati rice and barbecued tomato	\$18
36.Chicken Soltani Combination of Chicken Barg Kabob and Chicken Koobideh	\$28
37.Cornish Chicken Kabob Portions of marinated whole of Cornish hen skewered charbroiled over open fire served with barbecued tomato and saffron steamed basmati rice	\$22
38.Boneless Chicken Kabob (Halal) Marinated diced boneless breast of chicken charbroiled served with Saffron steamed basmati rice and barbecued tomato	\$20
39.Zereshk Polo with Chicken (Halal) Boneless chicken kabob served with the sweet and sour barberry and saffron steamed basmati rice	\$25
Mix Koobideh Kabob	\$18

Beef and Lamb

40.Beef Barg Kabob Thin cut of tenderlions	\$25
41.Koobideh Kabob Two skewers of fine minced beef broiled over open fire served with Saffron steamed basmati rice and barbecued tomato	\$18
42.Lamb Kabob(Halal) (Halal) Charbroiled fillet of lamb with grilled onion, green pepper and tomato, served with Saffron steamed basmati rice	\$30
43.Shish Kabob Chunks of marinated beef tenderloins charbroiled over open fire, served with Grilled onion, bell pepper, tomato and saffron steamed basmati rice	\$22
44.Soltani Kabob Combination of Barg Kabob and Koobideh Kabob	\$30

You may substitute the Basmati rice with any of the side orders listed below for an extra charge:

Zereshk Polo (Barberry Rice)	\$6.00
Albaloo Polo (Sour Cherry Rice)	\$4.00
Loobia Polo (Green Beans and meat)	\$6.00
Baghale Polo (Lima Beans)	\$4.00
1/2 Rice - 1/2 Salad	extra \$2.00

LOCAL FREE DELIVERY
with your \$25 minimum order

Stew Dishes

45.Ghormeh Sabzi (Halal) Stewed chunks of beef and fresh herbs, cooked with red kidney beans, dry lime served with saffron steamed basmati rice	\$16
46.Gheymeh Chunks of beef and split peas cooked together in tomato sauce, served with saffron steamed basmati rice	\$15
47.Gheymeh Bademjan Combination of Gheymeh and Bademjan (Italian eggplant)	\$20
48.Fesenjan (Vegetarian Available) Chunks of chicken fillet cooked together in pomegranate paste and crushed walnuts, served with saffron steamed basmati rice	\$20

Vegetarian Dishes

Vegetable Kabob One skewer of grilled vegetables (zucchini, Italian eggplant, green bell pepper, onion & tomato Served with lima bean & dill rice	\$16
Falafel plate Served with tabouli or shirazi & hummus	\$16

Chef's Specials

49.Rack of Lamb(Halal) (Lamb Chops) Served with Baghale Polo and Grilled Vegetables	\$35
50.Baghale Polo with lamb shank(Halal) (halal) Lamb shank cooked to perfection in tomato sauce with herbs and onions, served with Baghale Polo (saffron steamed basmati rice seasoned with dill and lima beans)	\$25
51.Albalou Polo(Halal) Sour cherries cooked with special sweet sour sauce served with saffron steamed basmati rice and Boneless chicken kabob	\$24
52.Loobia polo Fried and cooked chunks of beef tenderloin and green beans in tomato sauce prepared with saffron steamed basmati rice and side of beef koobideh kabob (2 skewers)	\$24

Combinations

For two or three persons

53.Kabob Combination A skewer of Shish kabob, Boneless Chicken kabob, Koobideh and chicken koobideh kabob served with saffron steamed basmati rice and barbecued tomato	\$50
54.Stew Combination Combination of Gheymeh, Ghormeh Sabzi and Fesenjan served with saffron steamed basmati rice	\$45

Desserts

55.Dessert of the day Ask for today's special (chocolate mousse cake, cheese cake, Gelato, Sorbet)	\$8
56.Baghlava (two pieces) Flour, honey, rosewater, pistachios pasted together	\$5
57.Rosewater Ice Cream Milk, Rosewater, Cardamom, Pistachio and Saffron	\$8
58.Faloodeh Rosewater, Cardamom and shredded Starch	\$8

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