

Faz Dinner



starters

****Soup of the Day** - Cup 5 Bowl 7

***Kashk O'Bademjan** – Warm Eggplant Puree with Onion, Garlic, Mint and Kashk (Whey) 8

***Mediterranean Platter** – Hummus, Tabouleh, Olives, Marinated Mushrooms & Pepperoncini 12 Sides 6

Fried Calamari – Served with a Spicy Harrisia Aioli 11

****Warm Olives** – Dressed in preserved Lemon, Thyme & Pickled Chilies 7

***Roasted Feta** – with Fresh Herbs, Tomatoes & Olives served with Warm Flatbread 8

Antipasto Platter – Grilled Asparagus, Marinated Button Mushrooms, Pickled Vegetables, Prosciutto, Olives & Pepperoncini 12



salads

***Faz Salad** – Crisp Romaine, Mediterranean Cucumber, Mint & Red Onion with Sheep's Milk Feta & Verjus Vinaigrette 8

***Caesar Salad**

Whole Leaf Romaine with Shaved Parmigiano 8

***Butter Leaf Lettuce with Roasted Beets**

with a mix of Ricotta & Fresh Herbs & Sherry Vinaigrette 8

from the hearth oven

***Margherita** – A Classic with Tomatoes, Smoked Mozzarella Cheese, Basil & Oregano 10

Chicken Pesto – Braised Chicken with Basil Pesto, Roasted Peppers & Mozzarella Cheese 12

***Roasted Vegetable** – A Mosaic of Eggplant, Zucchini, Bell Pepper, Mozzarella & Feta Cheese, Basil & Garlic 12

Italian Sausage – with Caramelized Onions, Roasted Peppers, Marinara Sauce & Mozzarella Cheese 12

sides 4

*Jeweled Rice *Barberry Rice *Fava Bean & Dill Rice

*Sautéed Spinach *Roasted Beets

house made pasta

Cappellini – with Sun Dried Tomato, Mushroom, Baby Spinach, EVOO & Roasted Garlic 11

Fettuccini Marco Polo – with Gulf Shrimp, Fresh Tomatoes, Spinach and a Light Curry Cream Sauce 16

Chicken Linguini – Breast of Chicken, Shallots in a White Wine Cream Sauce 13

Veal Cannelloni – filled with Veal, Spinach, Parmesan Romano & Ricotta on a bed of Marinara Sauce 14

***Eggplant Parmesan** 13

Ravioli - Chef's Choice 13

spit & grill

Fresh Fish of the Day A/Q

All Natural Roasted 1/2 Chicken

served with Roasted Fingerling Potatoes & Fresh Vegetables 16

Pomegranate Chicken

served with Jeweled Rice & Sautéed Spinach 17

Braised Lamb Shank

served with Fava Bean & Dill Basmati Rice 18

kabobs

All Kabobs served with Saffron Basmati Rice

♥ **Rolled Beef Kabob** Spiced Beef Kabob with Onion & Saffron 12

♥ **Rolled Chicken Kabob** Spiced Ground Chicken with Saffron & Onion 13

♥ **Combination** - One spiced Chicken Kabob & One spiced Beef 15

♥ **Vegetable Kabob** – Onion, Bell Pepper, Fennel, Chayote Squash, Eggplant, Tomato & Jalapeno 12

♥ **Chicken Kabob** – Boneless Breast of Chicken, Marinated in Extra Virgin Olive Oil, Lemon Juice & Onion 14

♥ **Barg Kabob** – Marinated Lamb Tenderloin 18

♥ **Soltani** – A combination of Barg Kabob & Rolled Beef 21

All our Meats are 100% All Natural

Halal Meats Available

specialty rice

Add a \$2 to substitute a different rice

Javaher Polow (Jeweled Rice) – Rice mixed with Julienned Carrot, Candied Citrus & Raisins

Zereshk Polow – Rice mixed with Barberries

Bahgali Polow – Rice mixed with Dill & Fava Beans



mediterranean stews

Served with Saffron Basmati Rice

Persian Style Stew of the Day Check with Server 12

* Vegetarian ** Vegan ♥ Gluten Free Dishes