

TO - G O M E N U

appetizers

- KASHKEH BODEMJAN** \$9
grilled eggplant mashed into a spread,
topped with yogurt and mint oil
- HUMMUS** \$8
cooked, mashed garbanzo bean, tahini, olive oil,
lemon juice, salt and garlic
- DOLMEH** \$8
cooked grape leaves filled with rice, split peas
and fresh herbs
- MUST KHIAR** \$6
yogurt mixed with cucumber and mint
- MUST MUSIR** \$6
yogurt mixed with shallots
- MAYDOON DRESSING** \$5/\$10
our signature salad dressing in a 16oz or 32oz jar

salads - bowls - wraps

- SHIRAZI SALAD** \$6
chopped cucumbers, tomatoes and onions with an
olive oil vinaigrette
- GREEN SALAD** \$8
romaine lettuce, onion, tomato, and cucumber
served with our house dressing
- MAYDOON SALAD** \$12
romaine lettuce, onion, tomato, cucumber,
pepperoncini, and feta cheese with our
house dressing *Add chicken for \$7

desserts

- PERSIAN ICE CREAM** \$6
saffron, rosewater, pistachio

family meals

FOR TWO • \$50
house salad & rice
1 skewer of JOOJEH KABOB
+ 2 skewers of BEEF KOUBEDEH

entrees

all entrees come with basmati rice, grilled tomato and a roasted pepper. For \$3 extra, they can be served with rice and salad.

- KOUBEDEH** \$12/\$18
one or two skewers of charbroiled seasoned
ground sirloin
- JOOJEH KABOB** \$16
a skewer of Persian spiced marinated chicken kabob
grilled over an open flame
- JOOJEH SOLTANI** \$24
a skewer of Persian marinated chicken
with a skewer of charbroiled ground sirloin
- SHISH KABOB** \$16
a skewer of grilled Persian spiced steak, with
bell peppers and onions, grilled over an open flame
- CHICKEN SHISH KABOB** \$16
a skewer of Persian marinated chicken kabob, with
bell peppers and onions, grilled over an open flame
- VEGGIE KABOB** \$12
a skewer of grilled squash, zucchini, bell peppers,
onions and mushrooms
- CHENJEH** \$18
a skewer of Persian spiced beef,
grilled over an open flame
- LAMB SHANK** \$16
braised lamb shank, cooked in an onion, tomato,
and turmeric broth
- CHELO MORGH** \$14
braised chicken cooked in an onion, tomato,
and turmeric broth
- GHEYMEH** \$15
sauteed diced beef prepared with onions and
yellow split peas in a saffron tomato sauce,
topped with slivered fried potatoes
- GHORMEH SABZI** \$16
a slow cooked stew of sautéed fresh herbs,
special seasonings, kidney beans, dried lime,
and chunks of beef
- MAYDOON BOWL** \$15
choice of shredded lamb, ground beef kabob, or chicken
kabob. served with rice, cucumber, tomato and onions,
topped with pickled onions and our signature dressing



@MAYDOONRESTAURANT



MAYDOON