DINNER MENU

PERRIER \$3.50

DOOGH \$3.50/\$10

appetizers		
KASHKEH BODEMJAN g a spread, topped with yogurt an	rilled eggplant mashed into d mint oil. served with pita.	\$12
HUMMUS cooked, mashed garbolive oil, lemon juice, salt, and ga	panzo beans, tahini, arlic. served with pita.	\$9
DOLMEH seven cooked grape peas and fresh herbs.	leaves filled with rice, split	\$8
MUST KHIAR yogurt mixed v served with pita.	vith cucumber and mint.	\$9
MUST MUSIR yogurt mixed v served with pita.	vith shallots.	\$10
TORSHI spiced pickled vegeta	bles.	\$8
DIP TRIO serving of hummus, must khiar. served with pita.	kashkeh bodemjan and	\$15
COMBO PLATTER hummus, dolmeh, shirazi, must khiar. served with pita.		\$18
TADIGH traditional crispy rice served with gheymeh or gormeh	from the bottom of the pot. sabzi.	\$16
FALAFEL BITES three crispy falafel served on must and topped with a dollop of green sauce.		\$7
salads		
SHIRAZI SALAD chopped cucumbers, tomatoes and onions with an olive oil vinaigrette.		\$8
GREEN SALAD romaine lettuce, onion, tomato, cucumber, served with our house dressing.		\$8
MAYDOON SALAD romaine lettuce, onion, tomato, cucumber, pepperoncini, olives and feta cheese topped with our house dressing. add chicken for \$10.		\$14
MIDTOWN SALAD romaine cucumber, pickled onions, feta codressing. add chicken for \$10.	/spinach mix, tomato, heese, and homemade green	\$12
sides ~ \$2		
1 PITA	GREEN SAUCE	

kabobs	MAYDON
All kabobs are served with basmati rice, grilled tomato, and a roasted pepper. Add a side green or shirazi salad for \$3.	@ MAYDOONRESTAURANT

\$16/\$22

\$22

\$30

\$26

\$38

\$22

\$28

\$24

\$30

\$31

\$30

\$16

\$6

\$6

mains add a side green or shirazi salad for \$3

MAYDOON BOWL choice of either shredded lamb. \$18 ground beef kabob, chicken kabob, or falafel. Served with rice, cucumber, tomato and onions, topped with pickled onions and our signature dressing & green sauce. LAMB SHANK braised lamb shank, cooked in an onion, \$22 tomato and turmeric broth, served with rice. CHELO MORGH braised chicken cooked in an onion, \$18 tomato and turmeric broth, served with rice. GHEYMEH sauteed diced beef prepared with onions and yellow split peas in a saffron tomato sauce, topped with slivered fried potatoes, served with rice. GORMEH SABZI a slow cooked stew of sautéed fresh \$20 herbs, special seasonings, kidney beans, dried lime, and chunks of beef, served with rice. FESSEN JOON tender chicken cooked in a walnut \$20 pomegranate sauce. served over saffron rice. TASTE OF MAYDOON

choice of protein served with mixed greens, must khiar, hummus, pita and rice.

KOOBEDEH \$23 CHICKEN \$27

SHISH KABOB \$28 **VEGGIE KABOB \$22**

desserts

PERSIAN ICE CREAM flavored with saffron, rosewater & pistachio (1 scoop).	
BAKLAVA phyllo dough pastry with walnuts, pistachio and cinnamon.	\$7
COMBO 1 scoop ice cream + 1 baklava	\$10

KOOBEDEH one or two skewers of charbroiled seasoned ground sirloin or ground chicken.

BARG thin slices of our finest choice filet mignon

SOLTANI a skewer of our finest choice filet mignon

CHICKEN BARG a skewer of thinly sliced marinated

CHICKEN SHISH KABOB a skewer of Persian

marinated chicken kabob, with bell peppers & onions,

CHICKEN SOLTANI a skewer of Persian marinated chicken with a skewer of charbroiled ground sirloin.

RACK OF LAMB marinated rack of lamb served with rice, grilled tomato and anaheim pepper.

LAMB SHISH KABOB marinated lamb tenders skewered and charbroiled with bell peppers & onion.

VEGGIE KABOB a skewer of grilled squash, zucchini, bell peppers, onions and mushrooms.

16oz jar of our green sauce -- a mix of cilantro,

MAYDOON DRESSING JAR 160z jar of our signature salad dressing

MAYDOON GREEN SAUCE

parsley, garlic and jalapeño

CHICKEN KABOB a skewer of Persian spiced marinated chicken kabob, grilled over an open flame.

marinated in a special house marinade.

grilled over an open flame.

grilled over an open flame.

chicken filet

CHENJEH a skewer of Persian spiced beef,

and a skewer of charbroiled ground sirloin.

SHISH KABOB a skewer of grilled Persian spiced steak,

with bell peppers and onions, grilled over an open flame.