# BHA! BHA! PERSIAN BISTRO

#### NAPLES

### 3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

### FIRST

Spicy New Zealand Green-Shell Mussels Simmered In Tomato Garlic Herb Broth, Kalamata Olives

#### **Beet Salad**

Golden And Red Beets On A Bed Of Spinach With Pears And Toasted Pistachio, French Feta

Seasoned Ground Meat, Toasted Almonds, Yogurt Drizzles And Persian Lavash Bread

## SECOND

Braised Pieces Of Leg Of Lamb Served With Sautéed Mushrooms Medley In A Cumin-Curry Yogurt Sauce

**Apricot Tamarind Lamb** Braised Pieces Of Leg Of Lamb With Apricots & Ginger In A Zesty Tomato Lemon Sauce

Grilled Koobideh Kabob One Skewer Of Our Signature Blend Of Seasoned Ground Lamb And Beef, Served Over Adas Polo (Lentil And Apricot Rice) Chargrilled Vegetables

Chicken Isfahan Sautéed Breast Of Chicken Topped With Eggplant, Melted Provolone Cheese, Light Saffron Cream

> Salmon Rashti Seared Pieces Of Fresh Salmon Sautéed With Artichokes. Olives, Onions & Tomatoes, Finished With A Mustard-Dill Sauce

Duck Fesenjune +\$10 Succulent Slow Braised Duck With Pomegranate & Walnut Sauce, Mango Sauce Accent And Topped With Jeweled Caramelized Dried Fruits

Seafood Khoresh +\$10 A Medley Of Shrimp, Fish, Mussels, Scallops, Calamari With Artichokes And Cherry Tomatoes In A Light Mustard Dill Tomato Saffron Cream Broth

Grilled Medallions Of Lamb Leg +\$15 4 Sirloin Scallopini Marinated In Rosemary & EVOO, Quickly Grilled, Saffron Basmati Rice, Feta Potatoes & Grilled Vegetables

Grilled Rosmary Skewers Of Pomegranate Lacquered Shrimp +\$15 On A Bed Of Smoked Eggplant Tomato Puree & Grilled Braised Carrots



With Persian Ice Cream And Fresh Fruit



THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES. \*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS