

BHA! BHA! PERSIAN BISTRO

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE *beverage, gratuity, and tax not included*

FIRST COURSE

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

Stuffed Eggplant With Lamb

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

SECOND COURSE

Yogurt Mushrooms Lamb

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 *add \$10.00*

Succulent Slow Braised Duck With Pomegranate & Walnut Sauce, Mango Sauce Accent, and Topped With Jeweled Caramelized Dried Fruits

Seafood Khoresh *add \$10.00*

A Medley Of Shrimp, Fish, Mussels, Scallops, Calamari With Artichokes And Cherry Tomatoes, In A Light Mustard Dill Tomato Saffron Cream Broth

THIRD COURSE

Baklava With Persian Ice Cream And Fresh Fruit



**\$1.00 FROM THIS MEAL
DIRECTLY BENEFITS**
SOUTHWEST FLORIDA CHAPTER
**BLESSINGS IN A
BACKPACK**
#DINewithPURPOSE

SIZZLE DINING
SEPTEMBER 7 - 27, 2023

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.