

BANDAR.

PERSIAN PRIME RESTAURANT
SINCE 1996

11:30am-3:00pm
Monday through Sunday - No Holidays

Starters

- EGGPLANT (KASHK-O BADEMJAN)** 12.
A Medley of Eggplant, Sauteed Fresh Garlic and Onion with a Topping of Homemade Yogurt
- DOLMEH (STUFFED GRAPE LEAVES)** 12.
Special mixture of Split Peas, Tarragon, Basil, Parsley, Cilantro, Chives, Rosemary, basmati rice, stuffed and Cooked in Grape Leaves
- SPANAKOPITA (FROM THE OVEN)** 12.
Traditional Phyllo Dough, Spinach, Garlic and Feta Cheese
- SHALLOT DIP (MUST-O MOSIER)** 8.
Special Homemade Yogurt and Shallot
- CUCUMBER DIP (MUST-O KHIYAR)** 8.
Homemade Yogurt Mixed with Chopped Cucumber and Mint
- CLASSIC HUMMUS** 10.
Pureed Garbanzo and Sesame Tahini, with Extra Virgin Olive Oil and Freshly Squeezed Lemon Juice
- AVOCADO HUMMUS** 12.
A mixture of Avocado, Pureed Garbanzo, Cilantro, Sesame Tahini, Extra Virgin Olive Oil and Freshly Squeezed Lemon Juice
- PESTO HUMMUS** 11.
Organic basil Pesto, Pureed Garbanzo, Sesame Tahini, Extra Virgin Olive Oil and Freshly Squeezed Lemon Juice
- GROUP APPETIZER (VEGETARIAN)** 32.
Feta & Olive, Hummus Classic, Eggplant & Cucumber Dip
- SIDE DISHES**
Feta & Olive, Torshi, Pickles, Plain Yogurt Tadig - 1-3 Toppings (limited availability)

Soup

- LENTIL SOUP** 8.
A Delicious Cooked Mixture of Lentils, Onion, Celery, Carrots Parsley, Tomato and Special House Seasoning

Salad

- BANDAR SALAD (SERVES 2-4)** 12.
Organic Mixed Greens, Romaine Hearts, Cucumbers, Feta, Tomatoes, and our Special House Dressing (Extra Virgin Olive Oil, Fresh Lime Juice)
- BANDAR SALAD (INDIVIDUAL)** 6.
- SHIRAZI SALAD** 12.
A Mixture of Fresh Chopped Cucumbers, Tomatoes, Onions, & House Dressing (Extra Virgin Olive Oil, Fresh Lime Juice, Mint)

Our food is organic, gluten free and charbroiled. We use fresh ingredients with no artificial additives.

*please note: consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Lunch Specials

“All Main Courses are Served with Traditional Fluffy Basmati Rice Topped with Saffron Rice ”

Beef

- KOOBIDEH (GROUND FILET)** 16.
Two Juicy Strips of Charbroiled Seasoned Ground Filet
- BARG (PRIME CENTER-CUT FILET MIGNON)** 25.
Our Signature Cut of Marinated Charbroiled Tender Filet Mignon
- SOLTANI (PRIME CENTER-CUT FILET MIGNON)** 31.
Combination of Charbroiled Filet Mignon and A Strip of Seasoned Ground Filet (Barg and Koobideh)
- LUBIA POLO** 14.
Diced Filet Mignon and Fresh Green Beans, caramelized onions, cooked in a Fresh Tomato Based Sauce, mixed with Basmati Rice served with a strip of koobideh

Poultry -All Chicken is Charbroiled and Marinated in Saffron, Onion and Fresh Lemon Juice

- WORLD FAMOUS CHICKEN** 16.
Juicy Chunks of Charbroiled Boneless Chicken Tenderloin
- CHICKEN SALAD** 21.
Our World Famous Boneless Chicken Tenderloin served with a fresh organic green salad
- CHICKEN COMBINATION** 22.
Combination of our World Famous Boneless Chicken Tenderloin and a strip of Koobideh
- ADAS POLO (LENTILS RICE & CHICKEN)** 18.
Basmati Rice Mixed with Current Raisins, Lentils, Dates, and Saffron, Served with Charbroiled Chicken Tenderloin
- ZERESHK POLO (BARBERRY RICE & CHICKEN)** 17.
Charbroiled Chunks of Chicken Tenderloin, Served with Rice and Barberry (Sweet & Tart Red Berries)
- ALBALU POLO (BLACK CHERRY RICE)** 17.
Chunks of Charbroiled Chicken Tenderloin, Served with Rice and Black Cherry
- CHICKEN SHISH KABOB** 17.
Charbroiled Chicken Tenderloin Served with Grilled Vegetables (Tomato, Onion, Bell Pepper)
- CORNISH GAME HEN (JOOJEH KABOB)** 17.
Marinated Charbroiled Chunks of Homestyle Cornish Game Hen
- CHICKEN BARG** 19.
A Thick Strip of Juicy Charbroiled Chicken Tenderloin
- CHICKEN SOLTANI (COMBINATION OF CHICKEN & BEEF)** 25.
Chicken Tenderloin and a strip of Charbroiled Ground Filet

Lamb

- LAMB SHANK** 17.
A Whole Baby Spring Lamb Shank, Simmered in Fresh Tomato Based Sauce and Spices
- BAGHALA POLO** 18.
A Whole Baby Spring Lamb Shank, Simmered in Fresh Tomato Based Sauce and Spices. Served with Dill & Lima Bean Rice

Seafood

- WILD KING SALMON** 20.
Charbroiled and Coated with a mixture of Garlic, Fresh Lemon, Saffron and Seasoning, Served with Grilled Vegetables (Tomato, Onion and Bell Pepper)

Stew

- GOURMET STEW (GHORMEH SABZI)** 18.
Steamed and Sauteed Fresh Herbs, Red Beans, Traditional Dried Lime, Cooked with Baby Spring Lamb Shank
- EGGPLANT STEW (GHEIMEH BADEMJAN)** 18.
A Savory Medley of Eggplant, Yellow Split Peas, Sautéed Onions, in a Fresh Tomato Based Sauce and Baby Spring Lamb Shank
- POMEGRANATE STEW (FESENJAN)** 20.
Sweet flavored Pomegranate Sauce, Finely Crushed Walnuts Served with choice of Chicken or Baby Spring Lamb Shank

Vegetarian

- EGGPLANT STEW (GHEIMEH BADEMJAN)** 16.
A Savory Medley of Eggplant, Yellow Split Peas, Sautéed Onions, in a Fresh Tomato Based Sauce, Served with Grilled Vegetables