



3-Course Dinner Menu- \$30

Bandar | San Diego – Gaslamp Quarter

Restaurant Week Dinner Menu

Starter

Hummus Classic

Pureed Garbanzo and Sesame Tahini, with Extra Virgin Olive Oil and Freshly Squeezed Lemon Juice.

Salad

Organic Seasonal Salad

Organic Mixed Greens, Romaine Hearts, Tomatoes, Cucumbers, Feta and our Special House Dressing (Extra Virgin Olive Oil and freshly squeezed Lime Juice).

Entrée

Select one:

***All entrees served with fluffy basmati rice topped with saffron rice*

World Famous Chicken

Juicy chunks of charbroiled, boneless, chicken tenderloin, marinated in our special sauce.

Rack of Lamb (Shish Lik)

Marinated, flavorful, “French-Cut” Rack of Lamb

Shish Kabob (Center-Cut Filet Mignon)

Marinated chunks of filet mignon, charbroiled, and served with grilled vegetables (Tomato, onion, and Bell Pepper).

Wild King Salmon

Charbroiled and garnished with Caramelized Garlic, fresh lime juice, saffron, and spices. Served with grilled vegetables (Tomato, Onion, and Bell Peppers).

Eggplant Vegetarian Stew

A medley of eggplant, yellow split peas, sautéed onions in a fresh tomato based sauce

Additional Option

***Add Dessert for an additional \$6 (Persian Baklava)*