



## 3-Course Dinner Menu

### **Starter**

#### **CLASSIC HUMMUS**

*Pureed garbanzo and sesame tahini, with extra virgin olive oil & freshly squeezed lemon juice*

#### **SALAD**

*Organic mixed greens, romaine hearts, cucumber, feta, tomatoes & special house dressing (olive oil, lime juice)*

### **ENTREE**

*Select One - Served with fluffy basmati rice topped with saffron rice*

#### **WORLD FAMOUS CHICKEN**

*Juicy chunks of charbroiled boneless chicken tenderloin*

#### **Rack Of LAMB**

*Marinated flavorful "French-cut" lamb chop*

#### **SHISH KABOB (Prime Center-Cut Filet Mignon)**

*Marinated chunks of filet mignon charbroiled & served with grilled vegetables (tomato, onion & bell pepper)*

#### **WILD KING SALMON**

*Charbroiled and Coated with a mixture of garlic, fresh lemon, saffron and seasoning, served with grilled vegetables (tomato, onion and bell pepper)*

#### **EGGPLANT STEW (Gheimeh Bademjan)**

*A medley of eggplant, yellow split peas, sautéed onions, in a fresh tomato based sauce, served with grilled vegetables*

*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.*

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