

# BANDAR®

PERSIAN PRIME RESTAURANT  
ESTABLISHED 1996

## WE SERVE ONLY THE FINEST

Since all our food is prepared fresh to your order, some selections may take up to 30-40 minutes. We appreciate your patience.

### Starters

- EGGPLANT (KASHK-O BADEMJAN)** 18.  
*A medley of eggplant, sautéed fresh garlic and onion with a topping of homemade yogurt*
- DOLMEH (STUFFED GRAPE LEAVES)** 20.  
*Mixture of split peas, tarragon, basil, parsley, cilantro, chives, rosemary and rice, stuffed and cooked in grape leaves*
- FETA AND OLIVE** 16.  
*Traditional feta, Kalamata olives and walnuts*
- SHALLOT DIP (MUST-O MOSIER)** 14.  
*Special homemade yogurt and shallots*
- CUCUMBER DIP (MUST-O KHIYAR)** 12.  
*Homemade yogurt mixed with chopped cucumber and mint*
- CLASSIC HUMMUS** 12.  
*Pureed garbanzo and sesame tahini, with extra virgin olive oil and freshly squeezed lemon juice*
- PESTO HUMMUS** 14.  
*Organic basil pesto, pureed garbanzo, sesame tahini, extra virgin olive oil and freshly squeezed lemon juice*
- AVOCADO HUMMUS** 16.  
*Avocado, pureed garbanzo, cilantro, sesame tahini, extra virgin olive oil and freshly squeezed lemon juice*
- HUMMUS FLIGHT** 38.  
*Classic Hummus, Pesto Hummus, Avocado Hummus*
- GROUP APPETIZER (VEGETARIAN)** 45.  
*Feta and olives, hummus classic, eggplant and cucumber dip*
- TADIG (LIMITED AVAILABILITY)**  
*Fresh crispy rice with 1-3 different stew toppings:  
Plain \$8, one topping \$20, two topping \$35, three topping \$55*

### Soup

- BARLEY SOUP** 15.  
*Organic Barley Soup-Mixture of barley, sautéed onions, garlic, herbs, pinto beans and seasoning.*

### Salad

- BANDAR SALAD (SERVES 2-4)** 20.  
*Organic mixed greens, romaine hearts, cucumbers, feta, tomatoes, and our special house dressing (extra virgin olive oil, fresh lime juice)*
- SHIRAZI SALAD** 16.  
*A mixture of fresh chopped cucumbers, tomatoes, onions, and house dressing (olive oil, fresh lime juice, mint)*

"Bandar prepares the finest Persian food in the city."

-Eleanor Widmer-Reader's

We prepare the finest meals from the best ingredients. 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, may increase your risk of foodborne illness, especially if you have any food allergies and/or dietary restrictions, certain medical conditions. please inform us immediately as not all ingredients are listed.

A 4% Surcharge will be added to all guest checks to help increasing costs and in our support of the recent increases to minimum wage and benefits for our dedicated team members. We are not responsible for lost or stolen articles. For safety, please no strollers-20%-22% gratuity automatically added to total bill-Additional cake fee-We have the right to refuse service to anyone.

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# BANDAR®

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## Entrees

All Entrees are Served with Traditional Fluffy Basmati Rice topped with Saffron Rice

### Poultry

All chicken is marinated in saffron, onion and fresh lemon juice and served with grilled tomato

**WORLD FAMOUS CHICKEN** 34.  
*Flavorful marinated charbroiled boneless Chicken tenderloin*

**CHICKEN SALAD** 38.  
*World famous boneless Chicken tenderloin served with a fresh organic green salad*

**ADAS POLO** 39.  
*Basmati rice mixed with currents, lentils, dates, saffron served with World famous Chicken*

**ZERESHK POLO** 37.  
*Basmati rice topped with sweet and tart Barberries and saffron served with World famous Chicken*

**ALBALU POLO** 42.  
*Basmati rice mixed with Black cherry served with World famous Chicken (may contain cherry seeds)*

**CHICKEN SHISH** 38.  
*World famous Chicken served with grilled bell peppers, onions and tomatoes*

**CHICKEN SOLTANI (Chicken & Beef Combination)** 41.  
*World famous Chicken served with a strip of ground beef filet*

**CORNISH GAME HEN** 35.  
*Charbroiled home style Cornish game hen*

### Beef

**SOLTANI (Prime Filet Mignon)** 55.  
*Charbroiled filet mignon and a strip of seasoned ground filet and grilled tomato*

**BARG (Prime Filet Mignon)** 48.  
*Our signature cut of marinated charbroiled filet mignon and grilled tomato*

**KOOBIDEH (Ground Filet)** 34.  
*Two juicy strips of charbroiled seasoned ground filet and grilled tomato*

**SHISH KABOB (Prime Center-Cut Filet Mignon)** 58.  
*Marinated chunks of filet mignon charbroiled and served with grilled vegetables (tomato, onion and bell pepper)*

### Lamb

**LAMB SHANK** 34.  
*Baby spring lamb shank, simmered in fresh tomato-based sauce and spices*

**LAMB CHOP** 47.  
*Marinated flavorful "French-cut" lamb chop and grilled tomato*

### Seafood

**FRESH GRILLED SALMON** 38.  
*Charbroiled coated with a mixture of garlic, fresh lemon juice, saffron, and served with grilled vegetables (tomato, onion and bell pepper)*

### Stew

**GOURMET STEW (Ghormeh Sabzi)** 39.  
*Steamed fresh herbs (fenugreek, parsley, cilantro, chives, lime, scallion) served with lamb, red beans and traditional dried lime*

**EGGPLANT STEW (Gheimeh Bademjan)** 39.  
*A medley of eggplant, yellow split peas, sautéed onions, in a fresh tomato-based sauce served with lamb*

**POMEGRANATE STEW (Fesenjan)** 42.  
*Sweet flavored pomegranate sauce with finely crushed walnuts served with choice of chicken or lamb*

### Vegetarian

**GOURMET STEW (Ghormeh Sabzi)** 35.  
*Steamed fresh herbs (fenugreek, parsley, cilantro, chives, lime, scallion) served with red beans, traditional dried lime served with grilled vegetables*

**EGGPLANT STEW (Gheimeh Bademjan)** 33.  
*A medley of eggplant, yellow split peas, sautéed onions, in a fresh tomato-based sauce, served with grilled vegetables*

**POMEGRANATE STEW (Fesenjan)** 35.  
*Sweet flavored pomegranate sauce with finely crushed walnuts served with grilled vegetables*

**TRIO STEW** 39.  
*Combination of 3 vegetarian stews served with basmati rice and topped with saffron*

### BANDAR SPECIAL 125.

*Your choice of two different charbroiled entrees, served with grilled vegetables, with two plates of basmati rice topped with saffron*

### Sides

**Side Mixed Rice** 15.

**Side Plain Rice** 10.

### Substitutions

*Substitute rice with any mixed rice or salad* 8.

**For Vegan Options - Ask your Server**