



bha! bha!
PERSIAN BISTRO

Fifth Avenue's Most Unique

Summer Offering

Prix Fixe \$49

3 - Course Dinner

Nightly Sunday thru Thursday

5 to 6:30 PM

Starters: (Choice of)

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

Entrées: (Choice of)

Yogurt Mushrooms Lamb

Braised pieces of leg of lamb served with sautéed shiitake mushrooms in a cumln-curry yogurt sauce.

Chicken Isfahan

Sautéed breast of chicken topped with eggplant, melted provolone cheese, light saffron cream

Apricot Tamarind Lamb

Braised pieces of leg of lamb with apricots & ginger in a zesty tomato lemon sauce

Salmon Rashti

Seared pieces of fresh salmon sautéed with artichokes, olives, onions & tomatoes, finished with a mustard-dill sauce.

Grilled Koobideh Kabob

One skewer of our signature blend of seasoned ground lamb and beef, served over Adas Polo (lentil and apricot rice)

Upgrade to (\$10.00)

Duck Fesenjune

Succulent slow braised duck with pomegranate & walnut sauce, mango sauce accent & topped with jeweled caramelized dried fruits.

Seafood Khoresh

A medley of shrimp, fish, mussels, scallops, calamari with artichokes and cherry tomatoes in a light mustard dill tomato saffron cream broth

Dessert: Baklava with Persian Ice Cream and Fresh Fruit

Regular Menu Items Available A La Carte

*This menu cannot be combined with any other discounts or promotions, no split plates or substitutions allowed.
Dine in only. Orders must be in by 6:00 pm*

RESERVATIONS: 239-594-5557