

MAYDOON

P E R S I A N



C U I S I N E

D I N E D O W N T O W N 2 0 2 4

for \$45
select a curated plate from each course

course one

ASH RESHTEH hearty Persian noodle soup with herbs, beans, and aromatic spices.

FATTOUSH SALAD tomato, cucumber, mint, parsley, sumac onions, served with a lemon-pomegranate dressing.

course two

SABZI POLO MAHI herb-infused rice served with grilled salmon

ADANA KABOB 2 skewers of ground sirloin, peppers, red pepper flakes, garlic, sumac. served with basmati rice. (spicy)

BAGHALI GATOGH a vegetarian bean stew with butter beans, garlic, turmeric, and dill.

course three

SPICE CAKE fluffy saffron and cardamom spiced cake

BAKLAVA POP TART a Persian spin on the popular toaster pastry

@MAYDOONRESTAURANT