



## APPETIZERS

**SOUP OF THE DAY....\$6 CUP, \$11 BOWL**

**DOLMA.....\$10**

Grape leaves stuffed with rice & herbs, served with cucumber yogurt & Shirazi Salad (GF) (V)

**LEMON & DILL POTATOES.....\$10**

Roasted with preserved lemon & dill, served with a side of hummus (GF) (V)

**FAVA BEAN HUMMUS.....\$11**

Served with grilled homemade pita bread (V)

**BABA GHANOUSH.....\$12**

Roasted eggplant with tahini & spices, served with grilled pita bread (V)

**WALNUT PANAR.....\$13**

Walnut & cream cheese spread with pomegranate reduction, with toasted baguette (V)

**PHEL-A-PHEL.....\$13**

Spicy garbanzo bean falafel served with Shirazi salad, cucumber yogurt & grilled pita bread (V)

**PERSIAN PASTIES.....\$14**

Pastry filled with lamb, potato, tomatoes, white beans, garbanzo beans, herbs & spices, Served with pickled onions, cucumber yogurt & dipping lamb jus

**MEZZE PLATTER.....\$25**

Braised lamb over hummus with garlic sauce served with olives, Persian pickles, Giardiniera, dolma, mast o khiar, Baba Ghanoush & pita

**ARTISAN PLATE.....\$35**

Assorted meats & cheeses, served with tomato jam, truffle honey, boiled egg, mustards, hummus, olives, pickled vegetables, grapes, dried fruit & dates. Served with crostini

# BABA JOON'S KITCHEN

Mon - Fri 12-5pm Sat - Sun 11-5pm

## SALADS

Add Chicken or Beef \$8 | Saffron Shrimp \$9

**SESAME SALAD.....\$10**

Romaine lettuce with sesame ginger dressing, shredded cabbage & carrot, topped with crispy wontons

**CAESAR SALAD.....\$11**

Romaine, Caesar dressing, parmesan & croutons

**FAZELI SALAD.....\$13**

Romaine, beets, goat cheese, pickled onions, sabzi vinaigrette, candied walnuts (GF)

**BABA JOON SALAD.....\$14**

Romaine lettuce, boiled egg, crumbled bacon, tomato, red onion, cucumber, Baba Joon feta vinaigrette

**AHI POKE.....\$18**

Sushi grade ahi, green onions, diced Fallbrook avocado, tossed with sesame ginger dressing. Served with cucumber, crispy wontons & micro cilantro

## TACOS & KABOB

**AWARD WINNING PERSIAN TACOS...\$18**

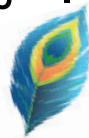
Chicken koobideh served inside lavash bread with pickled onions, sabzi salad & drizzled with mast o musir

**GYRO TACOS.....\$18**

Lamb & beef gyro meat, served inside lavash bread with pickled onions, Shirazi salad & drizzled with cucumber ranch

**BABA JOON KABOB.....\$20**

1 skewer of beef pieces & 1 skewer of chicken pieces, with basmati rice, Shirazi salad & cucumber yogurt





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Mon - Fri 12-5pm Sat - Sun 11-5pm

## WRAP & SANDWICHES

**MEDITERRANEAN WRAP.....\$15**

Roasted eggplant, garlic, tomatoes, olives, feta & romaine, toasted in a sun dried tomato wrap with a side of coleslaw (V)

**HAM & CHEESE.....\$15**

Walnut panar spread, sliced ham & swiss cheese, whole grain aioli, toasted baguette. Served with a petite Caesar salad

**CHICKEN CIABATTA CLUB.....\$17**

Sliced roasted chicken, bacon, baby spinach, tomatoes, Persian pesto, served on a toasted ciabatta bun with a petite caesar salad

**CHEESEBURGER SLIDERS.....\$18**

Harris Ranch ground beef patties on pretzel buns with aged cheddar, tomatoes, lettuce, red onion, and Fazeli burger sauce with a side of coleslaw

**PRIME RIB.....\$19**

Shaved prime rib, roasted peppers & onions, aged swiss, horseradish aioli, served on a toasted baguette with a side of coleslaw & au jus

## FLATBREADS

**BAKED POTATO.....\$15**

Bacon bechamel, fingerling potatoes, bacon, sour cream, green onion

**GYRO.....\$18**

Lamb & beef gyro meat, red onion, cucumber, tomatoes, cucumber ranch

**FESENJOON.....\$18**

Persian pomegranate & walnut with chicken cooked to perfection. Finished with yogurt & pomegranate seeds

**GHEYMEH.....\$18**

Slow cooked Persian beef & yellow split peas. Finished with yogurt & shoestring potato

**STEAK & BLUE.....\$20**

Bacon bechamel, prime rib, red onions, gorgonzola, pomegranate reduction

**SAFFRON SHRIMP.....\$20**

Saffron poached shrimp, bacon bechamel, roasted peppers & onions, topped with a pepper jack-white cheddar blend & cilantro



## DESSERT

**BAGHLAVA.....\$7**

Honey soaked filo dough layered with chopped walnuts. Finished with local honey drizzle, powdered sugar & mint

**PERNOLI (PERSIAN CANNOLI)....\$7**

Cardomom & rosewater infused mascarpone filling. Finished with chopped pistachios & mint

**SAFFRON GELATO.....\$7**

Saffron & rosewater gelato with chopped pistachios

**TEA POT (SERVES 8).....\$12**

Weekends Only

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.