

Stroll in The Persian Garden Menu

\$25.00

In honor of Naples Botanical Garden

October 19<sup>th</sup> to 25<sup>th</sup>.

cold cucumber and yogurt soup- made with homemade yogurt, raisins, grapes and walnuts. fresh herbs and dried rose pedals

Persian garden salad- cucumbers, ripe florida tomatoes, imported olives, fresh parsley and garden chives, Bulgarian feta and pomegranate vinaigrette

flash fried eggplants - on tomato saffron sauce with Persian whey and fresh cilantro

ENTRÉES: choice of:

boneless chicken kabob- marinated with garden herbs, perfectly grilled served over a warm lentil salad tossed with apricot, raisins, caramelized onions

koobideh kabobs- 2 skewers of seasoned ground beef fire grilled and served with grilled garden tomatoes and onion on basmati rice

mushroom lamb with noodles- slow braised chunks of lamb in tomato saffron sauce tossed with wheat noodles, garnished with scallions

pomegranate glazed shrimp and salmon- grilled with vegetables and asparagus served on saffron basmati. fresh garden herbs

vegetable paella- various cut garden vegetables sautéed with Persian spices and fresh herbs then simmered with saffron basmati rice.  
(prepared using chicken stock, should you wish, it can be prepared totally vegan. Please let your server know)

Dessert

Bha!'s Bha!'s signature baklava with a touch of rose water