

# **A**VESTA Persian Grill

**2691 Wilcrest Dr  
Houston, Texas 77042  
Tel: 713.781.5555  
Avestahouston.com  
Westheimer Road & Wilcrest Dr**

Try Our Lunch Specials  
During the **Week**



**All entrees are served with homemade persian bread,  
Fresh herbs and feta cheese**

**Appetizers**

Our appetizers are perfect to share with friends and family

<b>Tadig</b> .....	4.99
Rice crust(when available) topped with your choice of stews Ghaimh or Ghormeh Sabzi	
<b>Persian Hummus</b> .....	4.99
(VEGAN)- Cooked, mashed garbanzo beans, blended with tahini, olive oil, lemon juice ground cumin, and garlic	
<b>Kashk-e-Bademjan</b> .....	4.99
Baked Pureed eggplant, garlic, dry mint,ground walnut caramelized onion topped with kashk (Whey)	
<b>Boran-e-Bademjan</b> .....	4.99
Baked Pureed eggplant, garlic dry mint, caramelized onion and creamy yogurt	
<b>Yogurt and Moosir</b> .....	4.99
Our rich and creamy yogurt mixed with dried Shallots	
<b>Yogurt and Cucumber</b> .....	4.99
Homemade creamy yogurt with chopped cucumbers and flavored with diced mint	
<b>Plain Yogurt</b> .....	4.99
Our home made creamy yogurt, rich and delicious	
<b>Herb Plate(Sabzi Khordani)</b> .....	4.99
A colorful plate of imported feta cheese with walnuts and fresh herbs, mint , basil, parsley, red onion, tomatoes, cucumbers, and radishes	
<b>Torshi</b> .....	3.59
A mixture of marinated herbs and vegetables, carefully aged in vinegar and spices	
<b>Roasted Garlic and Jalapeño</b> .....	3.59
Chopped Jalapeño mixed with garlic, olive oil and balsamic vinegar	

**Soup & Salads**

<b>Shirazi Salad</b> .....	4.99
Diced tomatoes, cucumbers, and red onion mixed with dry mint	
<b>Caesar Salad</b> .....	5.29
Heart of romaine lettuce, sesame seed, croutons parmesan cheese and our special caesar Dressing	
<b>Greek Salad</b> .....	5.29
Romaine and iceberg lettuce, tomato, cucumber, green bell pepper, red onion, Kalamata olives and feta cheese, served with vinegar and extra virgin olive oil dressing	
<b>Green salad</b> .....	4.99
Romaine and iceberg lettuce, tomato and cucumber	
<b>Soup of the day</b> .....	3.79

**Special Stews with Rice**

These classic Persian recipe are just like grandma used to make  
Served on a bed of fluffy basmati rice topped with Saffron.

<b>Ghormeh sabzi</b> .....	10.29
This stew is pure goodness.Mixture of sautéed herbs, consisting of parsley, leek, fenugreek leaves, cooked with beef chunks, kidney beans, and pierced dehydrated limes.	
<b>Ghaimh Bademjan</b> .....	10.29
Chunks of beef, split peas, fried onion, dried lemon, tomato sauce, topped with slivered potatoes and fried Eggplant served with fluffy basmati rice	
<b>Fesenjan</b> .....	10.99
This rich stew is both nutty and tangy. It's made with pomegranate and walnut puree and has a smooth and creamy consistency. Served with tender pieces of boneless chicken breast	
<b>Vegetarian Delight</b> .....	9.99
Three of our most delicious appetizers Shirazi Salad, Kashk-e- Bademjan, Yogurt and Cucumber wit fluffy basmati rice in one plate.	

**Persian Rice**

**Zereshk Polo \$2.50**  
Rice mixed with barberries

**Baghali polo \$2.50**  
Rice mixed with dill and lima beans

**Albaloo Polo \$2.50**  
**(Sour Cherry Rice)**  
Rice mixed with Black cherries



# All Kabobs are served on a bed of fluffy basmati rice topped with saffron, grilled tomato

If served with 1/2 rice and 1/2 salad, \$1.75 extra, No Rice \$2.50 extra

If served with Special Persian Rice, \$2.50

## Beef

---

---

<b>Soltani Kabob</b> .....	16.59
Flat tender slices of beef fillet and ground beef, skewered and charbroiled to perfection	
<b>Barg Kabob</b> .....	14.49
Flat tender slices of beef fillet, marinated in a special house recipe skewered and charbroiled to perfection	
<b>Chenjeh Shish Kabob</b> .....	13.49
Succulent chunks of beef fillet, marinated in a special house recipe skewered and charbroiled with bell pepper and onion.	
<b>Chenjeh Sultani Kabob</b> .....	15.79
Succulent chunks of beef fillet and ground beef skewered and charbroiled to perfection	
<b>Koobideh Kabob</b> .....	9.99
Seasoned ground sirloin mixed with grated onions and rolled around skewer broiled on open flame	

## Lamb Kabobs and lamb Stews

---

---

<b>Lamb Shank</b> .....	11.99
Lamb shank stewed in our special blend of herbs, vegetables and cooked to perfection. Served with Baghali polo a traditional Persian rice with lima beans and steamed fresh dill	
<b>Lamb shank with Eggplant</b> .....	12.99
Lamb shank with special tomato sauce, onion, eggplant & sour grapes	
<b>Lamb shish Kabob</b> .....	12.99
Lamb fillet, skewered and charbroiled with bell pepper and onions	
<b>Lamb Chops Kabob</b> .....	Market Price
Lamb chops, marinated and charbroiled to perfection.	

## Poultry

---

---

<b>Chicken Soltani Kabob</b> .....	14.49
Combination of chicken chenjeh and chicken koobideh (chicken koobideh can be substitute to beef koobideh)	
<b>Chicken Chenjeh Kabob</b> .....	12.49
Wait till you try it!	
<b>Chicken Boneless Kabob</b> .....	10.99
Boneless chicken thigh, marinated in lime juice, olive oil, onion, garlic and saffron, skewered and charbroiled	
<b>Chicken with Bone Kabob</b> .....	11.99
Skewered and charbroiled, marinated pieces of cornish hen marinated in lime juice, olive oil, onion, garlic and saffron	
<b>Chicken Koobideh Kabob</b> .....	9.99
Ground (leg & breast) of chicken mixed with special spices and charbroiled	

## Seafood

---

---

<b>Fish Kabob</b> .....	13.99
Charbroiled salmon fillet, seasoned with lemon saffron sauce and flavored with butter. Served with dill and lima beans rice and grilled vegetable.	
<b>Shrimp Kabob</b> .....	13.99
Shrimp marinated in special saffron recipe and broiled to perfection, served with rice, dill and lima beans and grilled vegetables	
<b>Shrimp and Salmon Kabob</b> .....	13.99
Chunks of Salmon and Jumbo Shrimps served with baghali polo (lima beans and fresh steamed dill rice) and grilled vegetables, (Shrimp or Salmon can be substitute to Chunks of Beef fillet or Chicken breast )	



## Avesta Combination Plates

<b>Royal Platter for Six</b> .....	80.99
Skewers of Barg and Chenjeh, four skewers of Beef koobideh,one skewers of chicken koobideh, Skewer of Chicken with bone (Cornish hen), skewer of Chicken chenjeh,skewer of Boneless Chicken thigh Kabob. Served with grilled tomatoes, and three flavors of rice; basmati rice, Zereshk polo (barberry rice), and Baghali polo (Lima beans and fresh steamed dill rice). Served family style and its great for any events	
<b>Koobideh Combination</b> .....	9.99
Combination of Beef koobideh and chicken koobideh served on a bed of fluffy basmati rice	
<b>Shish Kabob Combination</b> .....	11.99
Skewers of juicy chicken breast tenderloin and chunks of beef fillet, served on a bed of fluffy basmati rice and grilled Vegetable	

## Beverages

<b>Soft Drinks</b> .....	1.99
Coke ,Diet Coke,Coke Zero, Sprite, Fanta, Lemonade, Dr Pepper	
<b>Persian Hot Tea</b> .....	1.99
<b>Coffee</b> .....	1.99
<b>Pitcher of Doogh</b> .....	6.99
<b>Doogh (Yogurt Soda,No refils)</b> .....	2.49

## Desserts

<b>Baklava</b> .....	4.99
Rich, Sweet pastry, made of layers of filo pastry, filled with chopped nuts and sweeted with syrup	
<b>Persian Ice Cream</b> .....	4.29
Homemade ice cream with saffron, rose water, cardamon, and almonds	

## Side Orders

<b>Persian Bread</b> .....	1.25
<b>Feta Cheese 4pc</b> .....	1.25
<b>Grilled Vegetables</b> .....	2.00
<b>Grilled Onion</b> .....	1.50
<b>Gheimh</b> .....	3.00
<b>Ghormeh Sabzi</b> .....	3.00
<b>Fesenjan</b> .....	4.00
<b>Basmati Rice</b> .....	3.00
<b>Zereshk Polo</b> .....	4.50
<b>Albaloo Polo</b> .....	4.50
<b>Baghali Polo</b> .....	4.50

**Avesta is one of the ancient book of Persia.** It gathered during the 4th or 6th centuries and it divided into 21 volumes text.Avesta is name given to the most ancient language of the Iranian branch. The collection suffered a disaster when Alexander of Macedonia invaded Iran 2317 years ago in 321 BCE and destroyed the library at Persepolis , put an end to the Achaemenian empire, and devastated the royal treasuries in which the Avesta was reportedly kept. An effort was begun during the Parthian period (250 BCE-224 BCE) to collect what remained in priestly memories and scattered records. The arduous task was completed and the collection was collated, screened, augmented, and canonized centuries later during the reign of the Sassanian King Chosroes I (Khosrow Anushiravan) in about 560 BCE.

