All entrees are served with homemade persian bread, fresh herbs and feta cheese.

Appetizers

All our appetizers are perfect to share with friends and family.

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

Soup & Salads

**Shirazi Salad**
- Diced tomatoes, cucumbers, and red onion mixed with dry mint
- Persian Caesar Salad
  - Heart of romaine lettuce, sesame seeds, croutons parmesan cheese and our special Caesar dressing
- Greek Salad
  - 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
- Green Salad
  - Romaine and iceberg lettuce, tomato, and cucumber
- Soup of the day
  - These classic Persian stews are just like grandma used to make. Served on a bed of fluffy basmati rice topped with saffron.

Special Stews with Rice

**Ghormeh sabzi**
- 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.

**Ghaiseh Bademjan**
- Chunks of beef, split peas, fried onion, dried lemon, tomato sauce, topped with sliced potatoes and fried Eggplant served with fluffy basmati rice

**Fesenjan**
- 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

Vegetarian Delight
- Three of our most delicious appetizers. Shirazi Salad, Grilled Vegetables, Yogurt and Cucumber

Persian Rice

**Zereshk Polo** $2.75
- Rice mixed with barberries

**Baghali polo** $2.75
- Rice mixed with dill and lima beans

**Albaloo Polo** $2.75
(Shoora Polo)
- Rice mixed with dill and lima beans

Soup & Salads

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. Salad No Rice $2.50 extra.

**If served with Special Persian Rice, $2.75**

**Beef**

- **Soltani Kabob**
  - Flat tender slices of beef fillet and ground beef, skewered and charbroiled to perfection
  - $16.99

- **Barg Kabob**
  - Flat tender slices of beef fillet, marinated in a special house recipe skewered and charbroiled to perfection
  - $14.69

- **Shi-Nej Shish Kabob**
  - Succulent chunks of beef fillet, marinated in a special house recipe skewered and charbroiled with bell pepper and onion.
  - $13.89

- **Soltani Shish Kabob**
  - Seasoned ground sirloin mixed with grated onions and rolled around skewer broiled on open flame.
  - $15.99

- **Koobideh Kabob**
  - Lamb shank stewed in our special blend of herbs, vegetables and cooked to perfection.
  - $10.99

- **Lamb Chop Kabob**
  - Market Price

**Lamb Kabobs and Lamb Stews**

**Lamb Shank**
- Lamb shank stowed in our special blend of herbs, vegetables and cooked to perfection.
  - $12.49

**Lamb shank with Eggplant**
- Served with Baghali polo a traditional Persian rice with lima beans and steamed fresh dill
  - $13.69

**Lamb shank with special tomato sauce, onion, eggplant & sour grapes**
- $12.99

**Lamb fillet, skewered and charbroiled with grilled vegetables**
- $14.99

**Lamb chops Kabob**
- Lamb chops, marinated and charbroiled to perfection.

**Poultry**

**Chicken Soltani Kabob**
- Combination of chicken chenjeh and chicken koobideh (chicken koobideh can be substitute to beef koobideh)
- $15.59

**Chicken Chenjeh Kabob**
- Wait till you try it!
- $12.89

**Chicken Boneless Kabob**
- Boneless chicken thigh, marinated in lime juice, olive oil, onion, garlic and saffron, skewered and charbroiled
- $11.89

**Chicken with Bone Kabob**
- Skewered and charbroiled, marinated pieces of cornish hen marinated in lime juice, olive oil, onion, garlic and saffron
- $12.49

**Chicken Koobideh Kabob**
- Ground (leg & breast) of chicken mixed with special spices and charbroiled
- $10.79

**Seafood**

**Fish Kabob**
- Charbroiled salmon fillet, seasoned with lemon saffron sauce and flavored with butter.
  - Served with dill and lime beans rice and grilled vegetables.
  - $14.49

**Shrimp Kabob**
- Shrimp marinated in special saffron recipe and broiled to perfection, served with rice, dill and lime beans and grilled vegetables.
  - $14.49

**Shrimp and Salmon Kabob**
- 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.)
  - $14.49
Avesta is one of the ancient books of Persia. It gathered during the 4th or 6th centuries and it divided into 21 volumes. 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 CE) 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. It gathered during the 4th or 6th centuries and it divided into 21 volumes. 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 CE) 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.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Avesta 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

FOR PARTIES OF 5 OR MORE 15% GRATUITY WILL BE ADDED
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