



LALA
ROKH

®

ON BEACON HILL

M O K H A L A F A T

• Appetizers •

COLD

ZAITUN-E PARWARDEH	
Tangy pate of green olives and walnuts	\$7.
CADJAR	
Fresh Malossol Sturgeon caviar, one ounce	24.
KOOKOO SABZI	
Flourless cake of aromatic herbs, walnuts and barberries	5.
BORANI-E ESFENAJ	
Sauteed spinach, caramelized onions, with walnuts and home made yogurt	6.
LOUBIA SABZ	
Blanched green beans, fresh dill, cubed jalapeno peppers cooled with a creamy lime dressing	6.

SOUP

YARMA SHOURBA ASH	
Thickened soup of summer vegetables and grains	\$5.
ABGHUR A ASH	
A tart semi sweet soup of fresh herbs, dried plums, thickened with grains	6.
BARLEY SOUP	
Creamy and mild	5.

MAZZE

Enjoy these flavorful side dishes by themselves or as accompaniments to your main course

MAST KHIAR	
Creamy, thick, home made yogurt with cucumbers and aromatic herbs	\$3.
MAST MUSIR	
Mild, sweet Persian shallots diced with home made yogurt	3.
SABZI KHORDAN	
Fresh leaves of basil, mint, and tarragon served with raw scallion, radishes and imported Jeta cheese	6.
KHIAR-SHOOR	
Picante baby cucumbers pickled in salt water	2.

HOT

MEYGO	
Grilled shrimp served with a lemon and shrimp butter sauce	\$7.
KOTLET-E GUSHT	
Croquets of minced beef and potato	7.
MIRZA GHASEMI	
Smokey and rich blend of grilled eggplant, roasted garlic, egg and tomato	7.
BORANI-E KADO	
Sauteed zucchini and onions served with homemade yogurt and raw garlic	6.
KASHK-E BADEMJAN	
Velvety roast of eggplant, caramelized onions, and goat's milk yogurt garnished with minced beef and mint oil	7.

SALAD

SHIRAZI	
Cucumber, red onion, and tomato with a virgin olive oil and fresh lime dressing	\$6.
FASLE	
Romaine, tomato, red onion, cucumber with vinaigrette dressing	5.
MAKHLUTE	
Fresh baby bitter greens with a vinaigrette dressing	5.

TORSHI

Relishes of vegetables/fruits in white vinegar to complement and enhance main courses

BADEMJAN	
Whole baby eggplant stuffed with garlic and herbs	\$3.
SIR	
Whole garlic cloves aged to sweetness in the sun for at least one year	3.
SABZI	
Tureen of diced vegetables and herbs	3.
LITEH	
Minced array of vegetables and eggplant	3.
ANBEH	
A relish of thick and smooth mango and tamarind	3.

Ask your server for vegetarian options.

ASL

• Main courses served with Basmati rice — imported long grain rice •

KHORESHT

Delicately flavored slow cooked steews served with Basmati rice

BADEMJAN	
Slow cooked beef with roasted baby eggplant and saffron seared tomatoes	\$16.
GHORMEH SABZI	
Boneless leg of lamb and dried lime in a bouquet of aromatic greens and exotic spices	17.
GHEIMEH	
Split yellow peas in a lemony sauce with saffron potatoes and veal	14.
FESENJAN	
Long Island duck legs in a velvety sweet and tangy sauce of pomegranate and walnuts	18.

POLLO

Mild but distinctive flavored Basmati rice with fragrant herbs, meat and vegetables

BAGHLA	
Whole lamb shank and rice spiced with fresh dill and fava beans	\$18.
MORGH	
Saffron seared dark chicken meat in a light tomato broth and rice perfumed with cumin, cinnamon and rose petals	15.
LOUBIA	
String beans and braised beef with saffron, cumin and cinnamon	16.
ADASS	
Veal and lentils with caramelized onions, currants and dates	17.

CHELO KABAB

Marinated and skewered, grilled meats

BARG	
Strips of sirloin and grilled tomato	\$16.
KUBIDEH	
Lean ground sirloin accented with turmeric and saffron	14.
SULTANI	
Combination of the above two main courses: Barg and Kubideh	17.
JOOJEH	
Boneless breast of chicken marinated in yogurt, saffron and lemon	15.

• Main courses served with potato •

KABAB

Marinated and grilled entrees served with sauteed potatoes

JOOJEH BA USTUKHAN	
Skewered cornish hen in a lively onion and lemon marinade	\$14.
BAREH	
Juicy lamb kababs in an olive oil marinade	17.
MAHI-E ROUZ	
Char grilled catch of the day with seasonal vegetables	Market Price

KHORAK

Meat dishes

ABGUSHT	
Whole lamb shank braised with okra, string beans, chick peas and eggplant	\$18.
SHENITZEL	
Crisp and tender cutlet of chicken breast sauteed lightly in olive oil and lemon	16.
TAS KABAB	
Braised veal shank with lightly cooked carrots, onions and potatoes	17.

No smoking please, per city ordinance. 18% Gratuity included for parties of five or more.

THE LEGEND OF LALA ROKH

In 1817, the poet Thomas Moore, inspired by exotic stories European travelers were bringing back from the Orient, published Lala Rokh, a romance. The title character is a beautiful young princess whose name means "tulip cheeks," a term of endearment still used in the Persian language today.

Her story is truly an enchanting one. Lala Rokh is betrothed to a prince in a distant kingdom, who sends a grand procession of palanquins and elephant-borne thrones to meet her and bring her back to him. During the journey, she is entertained each evening by the poet Feramorz, who recites a series of magical, fantastical tales. In spite of herself, she falls in love with the handsome young poet, and as they near the end of their travels, knowing they must soon part, she descends into a state of deep melancholy. Only then does Feramorz reveal himself to be the prince in disguise. Of course, they marry and live happily ever after.

In Moore's epic, this classic love story, along with the traditional folk tales of Feramorz, are exactingly wrought in unforgettable verse. Here at Lala Rokh, we bring the same exacting care to the preparation and presentation of traditional Persian cuisine. Our aim is not just to fill the stomach, but to create a dining experience that satisfies the body, mind and soul. So sit back. Leave the everyday world behind. And live the romance.

Menu Recipes: Mrs. A. Zoka-Bina

Owners/Operators: Azita Bina Seibel - Babak Bina

Restaurant Design: Sandra Fairbank Design



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Open seven nights a week. Ask your server for private party information.