MOKHALAFAT

COLD

ZAITUN-E PARIWARDEH
Tangy plate of green olives and walnuts  $7.

CADILAR
Fresh Malatoot Sturgeon caviar, one ounce  24.

KOOKOO SABZI
Flowerless cake of aromatic herbs, walnuts and barberries  5.

BORANI-E ESFEHAN
Sauerkraut blossoms, caramelized onions, with walnuts and home made yogurt  9.

LOUBA SABZ
Blanched green beans, fresh dill, cumin jalapeno peppers cooked with a creamy lime dressing  6.

Soup

AMBAFE-khoresh-Ash
Thickened soup of summer vegetables and grains  $5.

AQRQUIR-A-AKSH
Ahart semi sweet soup of fresh herbs, dried plums, thickened with grains  8.

BARLEJ-SOUP
Creamy and mild  5.

Mazze

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-KHORDAI
Fresh leaves of basil, mint, and tarragon served with rava scallion, radishes and imported feta cheese  6.

KHIAR-SHOOR
Pickled baby cucumbers pickled in salt water  2.

Hot

MEALGO
Grilled shrimp served with a lemon and shrimp butter sauce  $7.

KOTLET-E GUSHT
Croquettes of minced beef and potato  7.

MIRZA GHASEMI
Smoked and rich blend of grilled eggplant, roasted garlic, egg and tomato  7.

BORANI-E KADO
Sauerkraut blossoms and caramelized onions with sauce made from yogurt and raw garlic  6.

KASHK-E BADEMIAN
Velvety roast of eggplant, caramelized onions, and goat’s milk yogurt garnished with minced beef and mixed 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 straitegic dressing  5.

MAKHLUTE
Fresh baby bitter greens with a straitegic dressing  5.

Torshti

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

BADEMIAN
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
Turnover of diced vegetables and herbs  3.

LISET
Minted array of vegetables and eggplant  3.

ANBEH
A relish of thick and smooth muuum and tamarind  3.

ASL

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

KHORESHT

Delicately flavored slow cooked stews served with Basmati rice

BADEMIAN
Slow cooked beef with roasted baby eggplant and saffron seasoned tomatoes  $16.

GHORMSHE-SABZI
Boneless leg of lamb and dried limes in a bouquet of aromatic greens and exotic spices  17.

GHELEH
Split yellow pea in a lemongrass sauce with saffron potatoes and saffron  14.

FESENTIAN
Long Island duck legs in a velvet 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 fennel seeds  $18.

MORGH
Saffron seasoned chicken meat in a light tomato broth and rice perfumed with cumin, cinnamon, and rose petals  15.

LOUBA
String beans and braised beef with saffron, cumin and cinnamon  16.

ADASS
Lentils with caramelized onions, currants and dates  17.

Cheleo Kabab

Marinated and skewered, grilled meats

BARG
Stips of sirloin and grilled tomato  $16.

KUBIDEH
Loin ground sirloin accented with turmeric and saffron  14.

SULTANI
Combination of the above two main courses: Barg and Kebideh  17.

JOOJEH
Boneless breast of chicken marinated in yogurt, saffron and lemon  15.

Kabab

Marinated and grilled entrees served with sauteed potatoes

JOOJEH-BA-ULSTUKHAT
Skewered cornish hen in a lively onion and lemon marinate  $14.

BAREN
Juicy lamb kababs in an olive oil marinade  17.

MAHLE-ROUZ
Char grilled catch of the day with seasonal vegetables Market Price

Khorak

Meat dishes

ABGISHT
Whole lamb shank braised with okra, string beans, chick peas and eggplant  $18.

SHERITZEL
Crisp and tender outlet of chicken breast sauteed lightly in olive oil and lemon  16.

TAS-KABAB
Braised veal shank with lightly cooked carrots, onions and potatoes  17.

Ask your server for vegetarian options.
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 exactly 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

LALA ROKH
ON BEACON HILL

97 Mt. Vernon Street • Boston, MA 02108 • Telephone 617-720-5511 • www.lalarokh.com

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