

پنج رستوران  
NAEB  
RESTAURANT

[www.naebrestaurant.ca](http://www.naebrestaurant.ca)

*Please Ask Your Server for Daily Specials*



Negini Koobideh  
Kebab



Platter #2



# Appetizers

## Special Salad 13.<sup>99</sup>

The heart of iceberg lettuce, cucumber, tomatoes, onion, black olives, red cabbage, feta cheese with special dressing.

## Garden Salad 11.<sup>99</sup>

The heart of iceberg lettuce, cucumber and tomatoes with homemade dressing.

## Shirazi Salad 11.<sup>99</sup>

Freshly diced English cucumber, tomatoes, and onions with olive oil, and verjuice dressing.

Shirazi Salad



## Maust-o-Museer 12.<sup>99</sup>

A delicious blend of creamy yogurt and shallots.

## Maust-o-Khiar 12.<sup>99</sup>

A delicious blend of creamy yogurt, cucumber, and mint.

## Maust-o-Bademjan 13.<sup>99</sup>

A delicious blend of creamy yogurt and grilled eggplant.

## Maust-o-Borani 13.<sup>99</sup>

A delicious blend of creamy yogurt, spinach, and a touch of garlic.

## Dolma 12.<sup>99</sup>

## Zeitoon Parvardeh 13.<sup>99</sup>

A unique blend of olives, pomegranate sauce, ground walnut, and special herbs.

## Mirza Ghasemi 13.<sup>99</sup>

Medley of BBQ eggplant, eggs, garlic, and tomato.

Maust-o-Borani



Mirza Ghasemi



## Kashk-e-Bademjan 15.<sup>99</sup>

Medley of eggplant with yogurt sauce flavored with garlic, onion, and mint.

## Abadan Soup 15.<sup>99</sup>

Unique traditional soup (Ash)

## Potato Wedges 7.<sup>99</sup>

## Cold Mazeh Platter 24.<sup>99</sup>

Combination of your choice of one of our homemade Maust, Olivieh salad, and Zeitoon Parvardeh.

## Hot Mazeh Platter 28.<sup>99</sup>

One ramekin of Kashk-e-Bademjan, red beans stew, and Mirza Ghasemi.

Kashk-e-Bademjan



Red Beans Stew



# Kebabs

Served with crunchy baked saffron rice (Tahdig).

## Koobideh Kebab / کباب کوبیده 23.<sup>99</sup>

Two skewers of charbroiled juicy ground beef.

## Negini Koobideh Kebab 29.<sup>99</sup>

کباب کوبیده نگینی

One skewer of charbroiled juicy ground beef decorated with chicken breast pieces cooked to perfection.

## Soltani Kebab / کباب سلطانی 41.<sup>99</sup>

Combination of one skewer of veal tenderloin and one skewer of ground beef.

Soltani Kebab



Shishlik

## Bonab Kebab / کباب بناب 29.<sup>99</sup>

One skewer of charbroiled kebab made of ground mutton, onion, herbs, and salt cooked to perfection.

## Barg Kebab / کباب برگ 35.<sup>99</sup>

One skewer of charbroiled Persian style seasoned veal tenderloin.

## Shishlik / شیشلیک 41.<sup>99</sup>

One skewer of 6 selected pieces of lamb chops.

## Torsh Kebab / کباب ترش 37.<sup>99</sup>

Persian style veal tenderloin marinated in pomegranate sauce and walnuts and cooked to perfection.

Bonab Kebab







Vaziri Leg

**Vaziri Leg / وزیرى ران 31.99**

Combination of one skewer of Koobideh and one skewer of boneless chicken leg kebab.

**Vaziri Breast / وزیرى سينه 31.99**

Combination of one skewer of Koobideh and one skewer of boneless chicken breast kebab.

Joojeh Kebab Leg



**Joojeh Kebab Breast (Boneless) 26.49**

جوجه كباب سينه (بدون استخوان)

One skewer of boneless chicken breast pieces marinated with aromatic saffron, yogurt, and onion grilled to perfection.

**Joojeh Kebab Leg (Boneless) 26.49**

جوجه كباب ران (بدون استخوان)

One skewer of boneless chicken leg pieces marinated with aromatic saffron, yogurt, and onion grilled to perfection.



Joojeh Kebab Breast

**BBQ Chicken Wings 22.99**

بال مرغ كبابى

One skewer of grilled chicken wings. Served with homemade bread.



# Platters

## Royal Platter

94.<sup>99</sup>

One skewer of Shishlik, one skewer of Joojeh kebab, one skewer of Bonab or Negini kebab and one skewer of chicken wings served with three dishes of crunchy baked saffron rice.

## Platter #1

62.<sup>99</sup>

One skewer of Barg, one skewer of Koobideh, and one skewer of chicken leg served with two dishes of crunchy baked saffron rice. Replace one skewer of chicken leg with one skewer of chicken breast for \$2 extra.

## Platter #2

72.<sup>99</sup>

One skewer of Barg, two skewers of Koobideh and one skewer of chicken leg served with two dishes of crunchy baked saffron rice. Replace one skewer of chicken leg with one skewer of chicken breast for \$2 extra.

## Platter #3

92.<sup>99</sup>

One skewer of Barg, three skewers of Koobideh, one skewer of chicken breast, and one skewer of chicken leg served with three dishes of crunchy baked saffron rice. Replace one skewer of chicken leg with one skewer of chicken breast for \$2 extra.



Platter #3

# Stews

Served with crunchy baked saffron rice (Tahdig).

## Zereshk Polo

25.<sup>99</sup>

Roasted quarter chicken leg in our special sauce mixed with barberries and pistachios.

## Baghali Polo

26.<sup>99</sup>

A traditional dish with broad beans (fava), dill rice, and lamb shank.

## Gheimeh Stew

21.<sup>99</sup>

Traditional stew with chunks of veal shank, saffron broth, dried lemon, yellow split peas, and julienne fries.

## Gheimeh Bademjan Stew

22.<sup>99</sup>

Traditional stew with chunks of veal shank, fried eggplant, saffron broth, dried lemon, and yellow split peas and julienne fries.

## Ghormeh Sabzi Stew

21.<sup>99</sup>

Traditional stew with veal shank, red kidney beans, and fresh herbs.

## Fesenjan Stew

22.<sup>99</sup>

A unique traditional stew with pomegranate juice, walnut, and chicken.

## Dizi

23.<sup>99</sup>

Hearty mutton Persian soup thickened with chickpeas. Served with bread.



Baghali Polo

## Extras

Koobideh Skewer	11. <sup>49</sup>	Crunchy Baked Saffron Rice	5. <sup>99</sup>
Negini Kebab Skewer	27. <sup>99</sup>	Gheimh (Only Stew)	18. <sup>99</sup>
Barg Skewer	31. <sup>99</sup>	Gheimh Bademjan (Only Stew)	20. <sup>99</sup>
Shishlik Kebab Skewer	39. <sup>99</sup>	Ghormeh Sabzi (Only Stew)	18. <sup>99</sup>
Bonab Kebab Skewer	27. <sup>99</sup>	Fesenjan (Only Stew)	20. <sup>99</sup>
Torsh Kebab Skewer	35. <sup>49</sup>	2 Pieces of Quarter Chicken	20. <sup>99</sup>
Joojeh Leg Skewer	23. <sup>99</sup>	Lamb Shank	21. <sup>99</sup>
Joojeh Breast Skewer	23. <sup>99</sup>	Bread	1. <sup>99</sup>
Baghali Polo (Only Rice)	6. <sup>99</sup>	Homemade Bread	4. <sup>99</sup>
Zereshk Polo (Only Rice)	6. <sup>99</sup>	Cheese Plate	4. <sup>49</sup>

## Beverages

Homemade Dough (Yogurt Drink)	
Glass 3. <sup>00</sup>	Pitcher 9. <sup>00</sup>
Pops	2. <sup>49</sup>
Water	2. <sup>49</sup>
Tea Glass	2. <sup>00</sup>

## Tahdig Dishes

Tahdig & Ghormeh Sabzi	14. <sup>99</sup>
Tahdig & Gheimh	14. <sup>99</sup>
Tahdig & Fesenjan	15. <sup>99</sup>
Barberry, Tahdig & Chicken	16. <sup>99</sup>

## Desserts

Dessert of the Day

(905) 246-8000

Info@naebre스토랑.ca



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