

بیجا  
RESTAURANT

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

*Please Ask Your Server for Daily Specials*



Negini Koobideh  
Kebab



Platter #2

# Appetizers

## Special Salad

14.<sup>99</sup>

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

## Garden Salad

12.<sup>99</sup>

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

## Shirazi Salad

12.<sup>99</sup>

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

Shirazi Salad



Maust-o-Borani



Mirza Ghasemi

## Maust-o-Museer

13.<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>

## Zeitoun Parvardeh

15.<sup>99</sup>

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

## Mirza Ghasemi

14.<sup>99</sup>

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

## Kashk-e-Bademjan

16.<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)

## Cold Mazeh Platter

28.<sup>99</sup>

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

## Hot Mazeh Platter

32.<sup>99</sup>

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

Kashk-e-Bademjan



Tahdig

# Kebabs

Soltani Kebab

Served with crunchy baked saffron rice (Tahdig).

## Koobideh Kebab / کباب کوبیده 24.<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 43.<sup>99</sup>

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



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 37.<sup>99</sup>

One skewer of charbroiled Persian style seasoned veal tenderloin.

## Shishlik / شیشلیک 43.<sup>99</sup>

One skewer of 6 selected pieces of lamb chops.

## Torsh Kebab / کباب ترش 39.<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** 35.<sup>99</sup>

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

**Vaziri Breast / وزیرى سينه** 35.<sup>99</sup>

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

Joojeh Kebab Leg



**Joojeh Kebab Breast (Boneless)** 27.<sup>99</sup>

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)** 27.<sup>99</sup>

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.<sup>99</sup>

بال مرغ كبابى

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



Naeb Special Platter

**Naeb Special Platter 37.<sup>99</sup>**

One skewer of chicken leg and three pieces of lamb chops served on top of eggplant and mushrooms.

**Chenjeh Kebab 37.<sup>99</sup>**

One skewer of Persian style seasoned veal tenderloin served with crunchy baked saffron rice.



Chenjeh Kebab



Fried Fish with Sabzi Polo

**Fried Fish with Sabzi Polo 38.<sup>99</sup>**

# Platters

## Royal Platter 109.<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 69.<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 80.<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 #3 114.<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 27.<sup>99</sup>

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

## Gheimeh Stew 22.<sup>99</sup>

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

## Gheimeh Bademjan Stew 27.<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 22.<sup>99</sup>

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

## Fesenjan Stew 23.<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>	Gheimeh (Only Stew)	18. <sup>99</sup>
Barg Skewer	31. <sup>99</sup>	Gheimeh 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 & Gheimeh	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@naebrestaurant.ca



Naeb.restaurant



Naeb-restaurant