

DINNER

by lemon press 



FOOD IS THE HEART OF IDENTITY. *nourish your soul*

IN PERSIAN CULTURE, A MEAL IS NEVER JUST A MEAL—IT IS AN ACT OF POETRY, A PRESERVATION OF HISTORY, AND A SACRED GESTURE OF WELCOME. IT IS ROOTED IN THE SPIRIT OF TA'AROF, AN INTRICATE DANCE OF ETIQUETTE AND RADICAL HOSPITALITY WHERE THE GUEST IS ALWAYS THE MOST HONORED PERSON IN THE ROOM.

TO US, THESE FLAVORS ARE A LIVING BRIDGE TO OUR HERITAGE. OUR MEMORIES ARE SCENTED WITH THE AROMA OF SAFFRON-STAINED RICE, THE BRIGHTNESS OF DRIED LIMES, AND THE WARMTH OF A KITCHEN FILLED WITH FAMILY. THIS MENU ISN'T JUST A LIST OF DISHES; IT IS OUR STORY, TOLD THROUGH RECIPES PASSED DOWN FROM GENERATION TO GENERATION, REFINED BY TIME AND SHARED WITH LOVE.

EXECUTIVE CHEF: SIMBA DUBE

persian cafe by the sea
41 MAIN STREET — NANTUCKET, MA

DINNER

LOQMEH

BREAD BOWL

HOUSE BUTTER & DIP.....14

BREAD MARINATED OLIVES

SABZI & LEMON.....12

OYSTERS

CUCUMBER & MINT MIGNONETTE.....27 (6) 52 (12)
+BAERI CAVIAR BUMP +\$4



CAVIAR

BAERI (1oz)

DELICATE & SMOOTH.....130

KRISTAL (10Z)

SUBTLE WITH ALMOND FINISH.....150

OSCIETRE PRESTIGE (10Z)

NUTTY & BUTTERY.....170

*all served with
creme fraiche, toasted
brioche, egg yolk, chive*

SMALLS

PERSIAN MUSSELS

GARLIC, TOMATO-FENNEL, WHITE WINE, SOURDOUGH.....29

LAMB LOLLIPOPS

GRILLED TOMATO, PISTACHIO DUKKAH, MAST O KHIAR.....28

BONE MARROW

COAL-GRILLED, DATE GEL, PICKLED ONION, BARBARI.....19

ROASTED CHARRED CAULIFLOWER

ALMONDS, BROWN BUTTER, GOLDEN RAISIN, CARAMELIZED CAULIFLOWER
FOAM, CRISPY KALE.....23

GRILLED BABY CARROTS

LABNEH, ALEPPO HONEY.....22

MIRZA GHASSEMI

SMOKED EGGPLANT, TOMATO, GARLIC, TURMERIC, EGG, BARBARI BREAD.....19

ROASTED BEETS

FETA, STRAWBERRIES, SEEDS, BALSAMIC PEARLS, MINT.....22

GRILLED ROMAINE

BEET HUMMUS, QUINOA CRUNCH, PERSIAN LIME, CONFIT LEMON.....20

HUMMUS

BEET, PERSIAN PICKLES, SABZI, LIME OIL, PITA.....19

TABOULI

PARSLEY, TOMATO, ONION, BULGUR WHEAT, LEMON OLIVE OIL.....19

KEBAB SKEWER

JOOJEH CHICKEN \$25 / STEAK BARG \$29 / LAMB KOOBIDEH \$30 / VEGETABLE \$24

SALADS

SHIRAZI STYLE SALAD

LOCAL GREENS, SUGAR BOMB TOMATOES, PERSIAN CUCUMBER,
RED ONION, SUMAC LIME VIN, MINT.....\$19

HARISSA AVO

KALE, GREENS, QUINOA, PERSIAN PICKLE, CORN, AVOCADO,
CHICKPEAS, PITA, FETA, MAST O KHIAR, HARISSA.....\$28

PROTIEN +SALMON (6 OZ) \$18 +CHICKEN (6 OZ) \$14



PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY BEFORE PLACING YOUR ORDER.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS SIGNIFICANTLY
INCREASES THE RISK OF FOODBORNE ILLNESSES, ESPECIALLY FOR VULNERABLE INDIVIDUALS.

FOR THE TABLE

KHORESHT GHORMEH SABZI

LAMB SHOULDER, BURNT HERBS, RED KIDNEY BEANS, DRIED LIME, TAHDIG.....54

SALMON

ZAFFRON ZUCCHINI RISOTTO, CRISP SKIN, BASIL OIL.....48

SEYD

CATCH OF THE DAY, SABZI KORDON, ZATAR TRUFFLED POTATO, FENNEL
APPLE SALAD.....62

SHORT RIBS & CHIPS

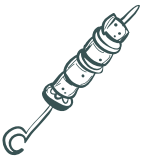
HOUSE SALAD, ZA'ATAR FRIES.....54

DUCK FESENJOON

SMOKED DUCK BREAST, CONFIT DUCK LEG, WALNUT
POMEGRANTE SAUCE, RICE.....62

CHELOW KEBAB

10 OZ KEBABS LAMB KOOBIDEH, STEAK BARG, JOOJEH CHICKEN
KEBABS WITH, GRILLED TOMATO, ONION & SHISHITO PEPPER,
MAST O KHIAR & YOUR CHOICE OF RICE.....165



SIDES TO COMPLETE YOUR MEAL

YOGURT WITH PITA.....14

CHOOSE ONE: LABNEH – STRAINED YOGURT CHEESE, MAST O KHIAR –
CUCUMBER MINT YOGURT, SHALLOT YOGURT

TORSHI SOOR.....12

HOUSE MADE PICKLED VEGTABLE

SALAD-E SHIRAZI.....12

TOMATO, CUCUMBER, ONION

SABZI KHORDAN.....10

HERBS, FETA, WALNUTS, DATES, PITA

RICE

ZERESHK POLO.....19

BARBERRIES, BUTTER, ZAFFRON

SABZI POLO.....16

DILL, FENUGREEK, CILANTRO

ZAFFRAN POLO.....18

ZAFFRON

TAHDIG.....16

PERSIAN CRISPY RICE

CHELO.....15

PLAIN