

lemon press — persian cafe by the sea

SMALLS

OYSTERS

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

GRILLED BABY CARROTS

LABNEH, ALEPPO HONEY \$22

MIRZA GHASSEMI

SMOKED EGGPLANT, TOMATO, GARLIC,
TURMERIC, EGG, BARBARI BREAD \$19

BONE MARROW

COAL-GRILLED, DATE GEL, PICKLED ONION,
TOAST POINTS \$19

HUMMUS

BEEF, PERSIAN PICKLES, SABZI, LIME OIL, PITA \$19

ROASTED CHARRED CAULIFLOWER

ALMONDS, BROWN BUTTER, GOLDEN RAISIN,
CARMELIZED CAULIFLOWER FOAM, CRISPY KALE \$23

PERSIAN MUSSELS

GARLIC, TOMATO, FENNEL, WHITE WINE, SAFFRON,
ORANGE ZEST, SOURDOUGH \$29

GRILLED ROMAINE

BEEF HUMMUS, QUINOA CRUNCH, PERSIAN LIME,
CONFIT LEMON \$20

ROASTED BEETS

FETA, STRAWBERRIES, SEEDS,
BALSAMIC PEARLS, MINT \$22

LAMB LOLLIPOPS

GRILLED TOMATO, PISTACHIO
DUKKAH, \$28

CAVIAR

creme fraiche. toasted brioche. egg yolk. chive

BAERI

DELICATE AND SMOOTH
\$130 / 1 OZ

KRISTAL

NUTTY AND BRINY
\$150 / 1 OZ

OSCIETRE PRESTIGE

RICH AND REFINED
\$170 / 1 OZ

SALADS

SHIRAZI STYLE SALAD

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

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

HARISSA AVO

KALE, GREENS, QUINOA, PERSIAN PICKLE,
CORN, AVOCADO, CHICKPEAS, PITA CRUNCH,
FETA, TZATZIKI, HARISSA VIN (GF, V OPT) \$28

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

SOFREH FOR THE TABLE

KHORESHT GHORMEH SABZI

LAMB SHOULDER, BURNT HERBS, RED KIDNEY
BEANS, DRIED LIME, RICE \$54

SEYD

WHOLE GROUPEL, SABZI KORDON,
ZATAR TRUFFLED POTATO \$60

DUCK FESENJOON

SMOKED DUCK BREAST, CONFIT DUCK LEG, WALNUT
POMEGRANTE SAUCE \$62

SALMON

SAFFRON ZUCCHINI RISOTTO, CRISP SKIN,
MINT OIL \$48

CHELOW KEBAB

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

table feast serves 4

SIDES

TORSHI SOOR

HOUSE MADE PICKLED VEG \$10

SAUTÉED/STEAMED VEG

SEASONAL & LOCAL \$15

BREAD BOWL

HOUSE BUTTER & DIP \$14

LABNEH

STRAINED YOGURT CHEESE W/
PITA \$14

KEBAB SKEWER

10 OZ KEBAB SEVERD WITH GRILLED
VEGGIE AND MAST O KHIAR
JOOJEH CHICKEN \$25 / STEAK BARG \$29
LAMB KOOBIDEH \$30 / VEGETABLE \$24

MAST O KHIAR

CUCUMBER MINT YOGURT
W/ PITA \$14

SALAD-E SHIRAZI

TOMATO CUCUMBER \$12

TAHDIG

PERSIAN CRISPY RICE \$16

SABZI KHRODAN

HERBS, FETA, WALNUTS, DATES \$12

MARINATED OLIVES

HERBS & CAPERS \$12

SHALLOT YOGURT

W/ PITA \$14

RICE

ZERESHK POLO

RICE + BARBERRIES \$19

ZAFFRAN POLO

SAFFRON \$18

SABZI POLO

DILL, FENUGREEK, CILANTRO \$16

CHELO

PLAIN \$15

NINI (LITTLE ONES)

KEBAB PLATE

CHOICE OF KEBAB & RICE \$21

CHICKEN FINGERS & FRIES

\$18

PLAIN CHEESE BURGER & FRIES

\$18

VEGGIES SIDE

\$5

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.

LEMON PRESS

NOURISH YOUR SOUL



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
