



Komaaj has its roots in the Northern region of Iran, a green and fertile land situated between the southern coast of the Caspian Sea and Alborz Mountains.

Inspired by the variety of flavors that are unique to that region, we established Komaaj to bring a taste of Northern Iran to the Bay Area

While remaining true to authentic recipes, we have proudly created our own rendition of Northern Iranian cuisine incorporating fresh and locally sourced ingredients.

Enjoy!

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*We offer catering for parties  
and private events.*

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NORTHERN IRANIAN CUISINE



# BREAKFAST

Served All Day

## Herbs Cheese & Bread | Noon Panir Sabzi

Feta & cream cheese mixed with walnut, chive, dill, tarragon and parsley served with toasted flat bread, cucumber and radish

\$9

## Goat Cheese & Olives | Noon Panir Zeitun

Goat cheese, marinated olives with walnut and pomegranate molasses served with toasted flat bread, radish and fresh herbs

\$10

## Breakfast Bowl

Turmeric rice, cooked beans, cucumber, fish roe, pickled garlic, radish, fresh herbs, cheese (feta or goat)

\$10

Add a poached egg to above items

\$2

## Herb Frittata | Kuku Sabzi

Herb frittata served with sumac, labneh, pickled carrots and a piece of flat bread

\$8

## Iranian Yogurt Parfait | Maast-o-Shireh

Mix of plain yogurt and labneh with ginger served with grape syrup, dried mulberries, dried chickpeas, poppy seeds, pumpkin seeds and fresh seasonal fruits

\$7.50

## Cafenated Avocado Toast

Sourdough bread, avocado, labneh spread, radish, sumac and fresh herbs

\$6.50

## Saffron Cake | Komaaj

Saffron pastry served with honey and rose petals (warm)

\$5

# LUNCH

Served 11:30-3pm

## Fish & Rice | Maabi Sabzi Katte

Dill rice with pomegranate molasses roasted trout fillet, pickles, radish, cucumber and sprouts and goat cheese

\$14.5

## Rice & Stew | Pella Khoreshht

Turmeric rice with a choice of vegan or vegetarian stew:

## Bean & Dill | Baghaali Ghatogh

White beans, dill and egg stew with radish and fresh herbs

\$12.50

## Eggplant & Walnuts | Agbooz Tareh

Walnuts, tomato and roasted eggplant stew with roasted carrots and fresh herbs

\$13.50

## Gilan Lunch Platter

Choice of stew + rice bowl (turmeric rice, greens, fresh vegetables, herbs) and yogurt/olives

\$16

## Lunch Special

Ask the host

# SALADS

## Lettuce Salad | Kaahoo Sekanjebin Dalar

Mixed greens, carrots, radish, barberries and a seasonal fruit with sekanjebin dressing (fermented herbs paste, mint syrup, olive oil and lemon juice)

\$10.50

## Cucumber Salad | Khiaar Dalar

Persian cucumbers, radish, barberries, sprouts and fish roes with dalar dressing (fermented herbs paste, olive oil, vinegar and sunflower seeds) cooked fava beans

\$9.50

## Olive Salad | Zeitun Paravardeb

Mixed greens, parsley, daikon, marinated olives, sprouts and croutons

\$12

## Half Salad + Half Turmeric Rice

\$12

# DIPS

Served with toasted Sangak bread

## Beet Yogurt | Maast Labou

Labneh and plain yogurt with roasted beets, basil, mint and sumac

\$7.50

## Celery Yogurt | Maast Karafs

Labneh and plain yogurt with celery, dill, parsley and sumac

\$7

## Bean & Dill | Baghaali Ghatogh

White beans and dill dip with chopped radish, pickles, fresh herbs

\$10

## Eggplant & Walnut | Agbooz Tareh

Walnut, tomato and roasted eggplant dip with radish, pickles, fresh herbs

\$11

Platters ideal for sharing

## Gilan Dip Platter 1

Bean & dill dip, marinated olives, beet yogurt, herb cheese, dalar with veggies

\$18

## Gilan Dip Platter 2

Eggplant & walnut dip, marinated olives, celery yogurt, goat cheese, dalar with veggies

\$19

# ADD-ONS

Poached Egg \$2

Smoked Salmon \$5

Smoked Trout \$5

Turmeric Rice \$3

Cooked Fava Beans \$2

Feta Cheese \$2

Goat Cheese \$2

Avocado \$2

Sangak Bread \$2

Marinated Olives \$3

Dalar fermented herb paste \$2

Vegetarian

Gluten Free

Vegan

Vegan Alternative Available