



Pars Cuisine

Pars Cuisine has been offering traditional Persian and Mediterranean entrees in Albuquerque since 1984. The restaurant has been awarded "Best of Albuquerque" for the last nine years by the Weekly Alibi, "Best of City" in 2008 and named Persian paradise by New Mexico business Weekly. Pars Samovar Bar features wines, beers, Persian cocktails, espresso and a large selection of tea leaves. Also top up your enjoyment by smoking hookah with a variety of flavors tobacco on the patio. \$10 will be charged for the extra plate. A Kids' Menu also is offered for children 10 and under. To ensure seating, please call 505-345-5156 or visit parscuisine.us to make a reservation. Pars also offered Belly dancer on Tuesday, Friday and Saturday Nights between 6:30 pm and 8:30 pm

Dinner

(\$26.00 Per Person)

Please select one item per category

Appetizer

Hummus - Cooked garbanzo beans, fresh garlic & herbs, mixed with tahini sauce and served with pita bread.

Sabzi Khordan - Fresh basil, green onions, cilantro, radishes, walnuts and feta cheese, served with tanuri bread

Soup Joow - A delicious creamy mixture of wheat barley, carrots, herbs, spices and chicken broth

House salad - Fresh greens, cucumbers, red onions, feta cheese and tomatoes

Entree

Lamb and Chicken Shish Kabab - Skewer of marinated lamb and chicken, bell pepper, tomatoes and onions, broiled over an open fire, served with Zereshk Polo (basmati rice, slivered almonds and saffron)

Chelo kabab koobideh - Two skewers of marinated Kellers Farm organic ground beef or ground chicken, broiled over an open fire, served with grilled tomatoes and Zereshk Polo.

Mediterranean Delight - A healthy and delicious combination plate of falafel, hummus, tabouli salad, dolmas, kalamata olives, feta cheese and pita bread

Mazeh Combination Stew - Three delicious homemade Persian Stew Samplers: Ghormeh Sabzi, Ghymeh and Fesenjoon vegetarian served with basmati rice

Dessert

Halva - A unique sesame seed, vanilla and pistachio treat

Persian Ice Cream - Vanilla ice cream with pistachio, saffron and rosewater

Baklava (Persian or Greek) - Our homemade version of the traditional dessert made with puff pastry, walnuts and honey

Beverages

Pot of Persian Hot Tea - House special flavor black tea

Turkish Coffee - A house specialty, using rich ground coffee beans

Glass of featured wines - Red and white wine to enhance any dish

Lunch

(\$13.00 Per Person)

Appetizers or Salad

Hummus - Cooked garbanzo beans, fresh garlic and herbs, mixed with tahini sauce and served with pita bread

House Salad - Fresh greens, cucumbers, red onions, feta cheese and tomatoes

Entrees

Kabab - Choice of chicken, lamb, or kabab Koobideh (Organic ground beef or chicken) or gyros served with basmati rice

Falafel - Ground chickpeas, parsley and spices, deep-fried and served with basmati rice

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4320 The 25 Way NE #100

(505) 345-5156

<http://parscuisine.us>