

# ARYA

## Valentine's Day

***Enjoy a Romantic Dinner and Live Jazz Band***

### **Appetizer**

**Your choice of one to share:**

Sambosa: phyllo dough filled with potatoes and herbs

Borani Bademjoon: Eggplant, topped with caramelized onion, fried mint, whey

Pomegranate Pistachio Meatball in our Pinot noir molasses sauce

### **Salad**

#### ***Insalata di Amore***

*with mixed greens, walnuts, feta, in a pomegranate vinaigrette, pomegranate*

### **Entree's**

***Your choice of one of the following:***

#### **Chicken and Beef Combo**

Our house Specialty boneless chicken kabob with our koobideh kabob (ground beef)  
served with basmati rice and grilled tomatoes

#### **Baghali Polo with Lamb Shank**

*Basmati rice mixed with dill and lima beans,  
served with our specially seasoned lamb shank with saffron and herbs*

#### **N.Y Steak**

New York steak grilled and topped with our Red Wine mushroom sauce, with veggies and potatoes

#### **Lobster Ravioli**

Lobster filled raviolis sautéed with fresh tomatoes, asparagus, sun-dried tomatoes,  
in a lobster crême sauce

#### **Chicken Shish Kebab**

Charbroiled juicy chunks of chicken breast marinated in our special herbs and saffron sauces, with bell  
peppers and onions. Served with basmati rice and grilled tomato.

#### **Red Velvet Salmon**

Fresh filet of salmon specially seasoned for your love then grilled to perfection and accompanied by  
sautéed spinach and garlic mashed potatoes and topped with a red velvet cherry sauce.

#### **Vege Tower**

Layers of mushroom, spinach, eggplant, tomato, on top of Adas polo rice: (lentils, dates, raisins)  
in our yogurt saffron sauce

#### **Shrimp Kabob**

Shrimp Kabob skewered with peppers, onion, pineapple and charbroiled to perfection  
served with basmati rice topped with saffron, grilled tomatoes, side of sweet and sour sauce.

### **Dessert Trio**

***Chocolate decadence, with home made baklava, vanilla ice cream***

***\$ 59.95 per person plus tax and tip***

***Upgrade your Entree:***

***Lamb Chops: Rack of Lamb in our chimichurri sauce \$15 more***

***8 oz Filet Mignon with our Red wine mushroom sauce \$15 more***

