



We offer authentic Persian cuisine and Mediterranean specialties,
combining modern and traditional styles,
using unique Persian and Mediterranean ingredients
along with the best and freshest of
Pacific Northwest.

We use traditional family recipes, add a modern twist and use
local and fresh and organic Ingredients.

We prepare everything in-house daily from scratch.

If you have any other dishes that are not listed in the menu, please let us know
and we will prepare it to perfection.

**WE OFFER CATERING FOR GROUPS OF 10+ AND A MINIMUM OF \$250. PLEASE CALL
TO INQUIRE OR FOR CUSTOM ORDERS.**

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APPETIZERS

Smoked eggplant, garlic and tomatoes and turmeric

Roasted cauliflower with garlic, tahini and lemon zest

Roasted eggplant and red peppers with goat cheese

Marinated green olives, pomegranate molasses and walnuts

Pickled eggplant with garlic and herbs

Roasted beets, with pomegranate seeds, gorgonzola and pistachios

Grilled sweet peppers and asparagus in balsamic glaze

Roasted parsnips, potatoes, beets, turnips, with thyme and sage

Roasted eggplant & yogurt dip or Roasted beet & yogurt dip

Yogurt, cucumber, fresh herbs and walnut dip

Hummus and olive dip

BiBiGanoosh: fire roasted eggplant, tahini, lemon juice

Fresh herb frittata with walnuts and barberries

Eggplant and zucchini frittata with walnuts and barberries



SALADS

BiBi's Caesar

Roasted cauliflower, kale, almonds, parmesan

Arugula, fennel, cucumber, tomatoes and dressing

Seasonal greens, pomegranate, avocados, tarragon dressing

Kale, toasted pine nuts, parmesan, lemon lime dressing

Quinoa, tomatoes, cucumber, parsley, mint and feta and vinaigrette

Lentil Salad with sautéed shallots, parsley, cumin and lemon dressing

Marinated tomatoes, cucumbers and feta cheese, lime dressing

BiBi's Hearty Olivie Salad

Chicken salad with potatoes, soft boiled eggs, dill pickles, olives,

green peas, mustard, light mayo lime juice and olive oil

(served with soft rustic bread)

BiBi's Dolmeh

Stuffed grape leaves, eggplant or peppers with ground beef, parsley, rice, tarragon,

mint, and garlic

(may also be prepared vegetarian)



PERSIAN KABOBS

Marinated in saffron and lemon juice

Chicken kabob

Beef kabob

Salmon kabob

Lamb kabob

Koobideh kabob (minced beef)

Veggie kabob

(eggplant, mushrooms, zucchini, and onion)

Spicy shrimp kabob



STEWES

Slow cooked and offered as vegetarian or with choice of meat

Bademjoon

grilled eggplants, tomatoes, turmeric and saffron with beef, lamb or chicken

Fesenjoon

grated walnuts, pomegranate paste, with chicken, duck or meatballs

Loobia

sautéed green beans, tomato sauce, lime juice, saffron with beef or lamb

Karafs

chopped celery, parsley, mint and lime juice with beef or lamb

Sabzi

fresh chopped herbs, kidney beans, dried lime, with beef or lamb

Gheymeh

yellow split peas, tomato sauce, thin fried potatoes with beef or lamb

Artichoke

mushrooms, walnuts, artichoke hearts and fresh herbs with beef

Ghalieh Mahi

spicy red snapper or halibut or jumbo shrimp stew with tamarind, chopped fenugreek and cilantro



MIXED RICE

With chicken, lamb, beef, fish or vegetarian

Albaloo polo

mixed rice with sweet and sour cherries, almond and pistachio slivers

Tahchin Bademjoon

oven baked rice with eggplant and saffron yogurt

Zereshk polo

oven baked rice with sweet and sour barberries

Loobia polo

mixed rice with green beans, tomato sauce and spices

Adas polo

mixed rice with lentils, raisins, dates, and caramelized onions

Bagali polo

mixed rice with fava beans, fresh chopped herbs

Shirin polo

mixed rice with almond slivers, pistachios, barberries and orange peel

Sabzi polo

mixed rice with finely chopped dill, parsley, coriander, and chives



SOUPS

Persian bean and noodle soup with yogurt sauce and caramelized onions

Barley soup with fresh Herbs

BiBi's version of classic Borscht

Creamy tomato and thyme Soup

Pinto beans, caramelized shallot and roasted tomato soup

DESSERTS

Saffron rice pudding

Hand crafted pistachio rum balls

Persian traditional pastries

BiBi's tiramisu