



## Catering Menu

Open 7 days a week – Holidays Included

Sunday-Thursday: 11:30am-10:00pm

Friday-Saturday: 11:30am-11:30pm

[info@bandarrestaurant.com](mailto:info@bandarrestaurant.com)

[www.bandarrestaurant.com](http://www.bandarrestaurant.com)

Bandar Restaurant

845 4<sup>th</sup> Ave. San Diego CA 92101

Downtown/Gaslamp Quarter

Phone: 619-238-0101 / Fax: 619-232-7948

*Please make your Catering Selections and fill out the Catering Request Form for pricing or email your selections and guest count to [info@bandarrestaurant.com](mailto:info@bandarrestaurant.com). Thank you!*



## *Starters*

### **EGGPLANT (KASHK-O BADEMJAN)**

*A medley of eggplant, sautéed fresh garlic and onion with a topping of homemade yogurt*

### **DOLMEH (STUFFED GRAPE LEAVES)**

*Mixture of split peas, tarragon, basil, parsley, cilantro, chives, rosemary, rice stuffed and cooked in grape leaves*

### **SPANAKOPITA - (FROM THE OVEN)**

*Traditional phyllo dough, spinach, garlic, & feta cheese*

### **SHALLOT DIP (MUST-O MOSIER)**

*Special homemade yogurt and shallots*

### **CUCUMBER DIP (MUST-O KHIYAR)**

*Homemade yogurt mixed with chopped cucumber and mint*

### **CLASSIC HUMMUS**

*Pureed garbanzo and sesame tahini, with extra virgin olive oil & freshly squeezed lemon juice*

### **AVOCADO HUMMUS**

*Avocado, pureed garbanzo, cilantro, sesame tahini, extra virgin olive oil and freshly squeezed lemon juice*

### **PESTO HUMMUS**

*Organic basil pesto, pureed garbanzo, sesame, tahini, extra virgin olive oil & freshly squeezed lemon juice*

### **GROUP APPETIZER (VEGETARIAN)**

*Feta & olives, hummus classic, eggplant & cucumber dip*

### **LENTIL SOUP**

*A delicious mixture of lentils, onions, celery, carrots, parsley, tomato and special house seasoning*

### **BANDAR SALAD (SERVES 2-4)**

*Organic mixed greens, romaine hearts, cucumber, feta, tomatoes & special house dressing (olive oil, lime juice)*

### **BANDAR SALAD (INDIVIDUAL)**

### **SHIRAZI SALAD**

*A mixture of fresh chopped cucumbers, tomatoes, onions, and house dressing (olive oil, fresh lime juice, mint)*

### **SIDES**

*Feta & Olive, Torshi, Pickles, Plain Yogurt, Tadig - 1-3 toppings (limited availability)*

### **SUBSTITUTES**

*Substitute Rice with Any Mixed Rice, Salad or Half Salad*



## Lunch Menu

### Beef

#### **KOOBIDEH (GROUND FILET)**

*Two Juicy Strips of Charbroiled Seasoned Ground Filet*

#### **BARG (PRIME CENTER-CUT FILET MIGNON)**

*Our Signature Cut of Marinated Charbroiled Tender Filet Mignon*

#### **SOLTANI (PRIME CENTER-CUT FILET MIGNON)**

*Combination of Charbroiled Filet Mignon and A Strip of Seasoned Ground Filet (Barg and Koobideh)*

#### **LUBIA POLO**

*Diced Filet Mignon and Fresh Green Beans, caramelized onions, cooked in a Fresh Tomato Based Sauce, mixed with Basmati Rice served with a strip of koobideh*

### Poultry

*-All Chicken is Marinated in Saffron, Onion and Fresh Lemon Juice*

#### **WORLD FAMOUS CHICKEN**

*Juicy Chunks of Charbroiled Boneless Chicken Tenderloin*

#### **CHICKEN SALAD**

*Our World Famous Boneless Chicken Tenderloin served with a fresh organic green salad*

#### **CHICKEN COMBINATION**

*Combination of our World Famous Boneless Chicken Tenderloin and a strip of Koobideh*

#### **ADAS POLO (LENTILS RICE & CHICKEN)**

*Basmati Rice Mixed with Current Raisins, Lentils, Dates, and Saffron, Served with Charbroiled Chicken Tenderloin*

#### **ZERESHK POLO (BARBERRY RICE & CHICKEN)**

*Charbroiled Chunks of Chicken Tenderloin, Served with Rice and Barberry (Sweet & Tart Red Berries)*

#### **ALBALU POLO (BLACK CHERRY RICE)**

*Chunks of Charbroiled Chicken Tenderloin, Served with Rice and Black Cherry*

#### **CHICKEN SHISH KABOB**

*Charbroiled Chicken Tenderloin Served with Grilled Vegetables (Tomato, Onion, Bell Pepper)*

#### **CORNISH GAME HEN (JOOJEH KABOB)**

*Marinated Charbroiled Chunks of Homestyle Cornish Game Hen*

#### **CHICKEN BARG**

*A Thick Strip of Juicy Charbroiled Chicken Tenderloin*

#### **CHICKEN SOLTANI (COMBINATION OF CHICKEN & BEEF)**

*Chicken Tenderloin and a strip of Charbroiled Ground Filet*

### Lamb

#### **LAMB SHANK**

*A Whole Baby Spring Lamb Shank, simmered in Fresh Tomato Based Sauce and Spices*

#### **BAGHALA POLO**

*A Whole Baby Spring Lamb Shank, simmered in Fresh Tomato Based Sauce and Spices, Served with Dill & Lima Bean Rice*

### Seafood

#### **WILD KING SALMON**

*Charbroiled and Coated with a mixture of Garlic, Fresh Lemon, Saffron and Seasoning, Served with Grilled Vegetables (Tomato, Onion, and Bell Pepper)*

### Stew

#### **GOURMET STEW (GHORMEH SABZI)**

*Steamed and Sautéed Fresh Herbs, Red Beans, Traditional Dried Lime, Cooked with Baby Spring Lamb Shank*

#### **EGGPLANT STEW (GHEIMEH BADEMJAN)**

*A Savory Medley of Eggplant, Yellow Split Peas, and Sautéed Onions in a Fresh Tomato Based Sauce and Baby Spring Lamb Shank*

#### **POMEGRANATE STEW (FESENJAN)**

*Sweet flavored Pomegranate Sauce, Finely Crush Walnuts Served with choice of Chicken or Baby Spring Lamb Shank*

### Vegetarian

#### **EGGPLANT STEW (GHEIMEH BADEMJAN)**

*A Savory Medley of Eggplant, Yellow Split Peas, and Sautéed Onions in a Fresh Tomato Based Sauce, Served with Grilled Vegetables*



## Dinner Menu

### Beef

#### **SOLTANI (PRIME CENTER-CUT FILET MIGNON)**

*Combination of Charbroiled Filet Mignon and A Strip of Seasoned Ground Filet (Barg and Koobideh)*

#### **BARG (PRIME CENTER-CUT FILET MIGNON)**

*Our Signature Cut of Marinated Charbroiled Tender Filet Mignon*

#### **KOOBIDEH (GROUND FILET)**

*Two Juicy Strips of Charbroiled Seasoned Ground Filet*

#### **SHISH KABOB (PRIME CENTER-CUT FILET MIGNON)**

*Diced Filet Mignon and Fresh Green Beans, Caramelized Onions, cooked in a Fresh Tomato Based Sauce, mixed with Basmati Rice served with a strip of koobideh*

#### **LUBIA POLO**

*Diced Filet Mignon and Fresh Green Beans, caramelized onions, cooked in a Fresh Tomato Based Sauce, mixed with Basmati Rice served with a strip of koobideh*

### Poultry

*-All Chicken is Marinated in Saffron, Onion and Fresh Lemon Juice*

#### **WORLD FAMOUS CHICKEN**

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#### **CHICKEN SALAD**

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*A Thick Strip of Juicy Charbroiled Chicken Tenderloin*

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*Chicken Tenderloin and a strip of Charbroiled Ground Filet*

### Lamb

#### **LAMB SHANK**

*A Whole Baby Spring Lamb Shank, simmered in Fresh Tomato Based Sauce and Spices*

#### **BAGHALA POLO**

*A Whole Baby Spring Lamb Shank, simmered in Fresh Tomato Based Sauce and Spices, Served with Dill & Lima Bean Rice*

#### **LAMB CHOP (SHISH LIK)**

*Marinated flavorful "French-cut" lamb chop*

#### **BONELESS LAMB**

*Boneless lamb tenderloin marinated, charbroiled to your taste and served with grilled vegetables*

### Combination

#### **BANDAR SPECIAL (Recommended for 2)**

*Your choice of any two charbroiled entrees*

### Seafood

#### **WILD KING SALMON**

*Charbroiled and Coated with a mixture of Garlic, Fresh Lemon, Saffron and Seasoning, Served with Grilled Vegetables (Tomato, Onion, and Bell Pepper)*

### Stew

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