

SOUP

47. Daily Soup \$10

Mild spicy

SALADS

Chef's Recommended

48. Flame Salad \$12

Combination of lettuce, tomato, cucumber, beets and fresh vegetables with special flame dressing.

49. Caesar Salad \$12

Heart of Romaine lettuce, croutons and Parmesan cheese tossed in Caesar dressing

50. Greek Salad \$14

Romaine lettuce, red onion, black olive, tomato, cucumber and feta cheese tossed in fresh lemon juice and olive oil

51. Cucumber Salad (Shirazi) \$8

Fresh chopped cucumber, tomato, onion and our house dressing.

APPETIZERS

52. Pickled Vegetable (Shoor) \$7

Cauliflower, carrots, dill, cucumber, and herbs in vinegar

53. Pickled Eggplant (Torshi) \$7

Traditional pickled vegetables, cauliflower, eggplant, cabbage, carrots, cucumbers, garlic and herbs

54. Herbs, Walnut and Cheese (Sabzi Khordan) \$15

A colorful plate of imported cheese, walnuts and fresh herbs

55. Hummus \$8

Mixed with olive oil, lemon juice and spices

56. Saffron Rice Crust - Tahdig (with one stew) \$11

57. Saffron Rice Crust - Tahdig (with two stews) \$15

58. Saffron Rice Crust - Tahdig (with three stews) \$20

59. Combination of 3 Cold Appetizers and Cucumber Salad \$25

(Sabzi Khordan, Masto kheyar, Masto Musir, Shirazi Salad)

FLAME'S HOMEMADE DIPS

Chef's Recommended

60. Eggplant Dip (Kashk Bademjan) \$12

Fried eggplant mixed with Kashk (whey) flavored with sautéed onions, garlic & mint

61. Yogurt Dip With Shallot (Masto Mousir) \$8

A delicious yogurt flavored with chopped shallots

62. Yogurt Dip With Cucumbers (Masto Kheyar) \$8

Combination of yogurt and chopped cucumber flavored with mint

\$15 minimum order per person. 18% gratuity will be added for parties of six or more.

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**\$3 EXTRA IF SERVED WITH HALF WHITE RICE AND HALF GREEN SALAD.
\$3 EXTRA IF SERVED WITH SPECIAL CHOICE OF RICE**

SEAFOOD

*All served with your choice of imported basmati rice or salad & charbroiled tomato.
If served with half (Only Baghali Polo or Sabzi Polo) & half green salad (\$3 extra)*

23. Fresh Atlantic Salmon \$26
Fresh filet of salmon marinated and charbroiled

24. White Fish (Fried) \$27
Fresh filet of white fish marinated and charbroiled or fried.

CHICKEN

*All served with your choice of imported Basmati rice or salad and charbroiled tomato.
If served with half white rice and half green salad (\$3 extra) • If served with special choice of rice (\$3 extra)*

Chef's Recommended

9. Combination of Boneless Chicken and Filet Mignon (Kabob Bakhtiari) \$28
Combination of marinated charbroiled boneless chicken and charbroiled chunks of filet mignon marinated in our special sauce.

11. Ground Chicken Kabob (Chicken Koobideh) \$18
Two juicy strips of ground chicken.

12. Chicken Steak (Chicken Barg) \$25
Thick strips of juicy marinated charbroiled boneless chicken breast.

13. Combination of Chicken Steak and Ground Chicken Kabob (Chicken Soltani) \$27
Combination of one strip of ground chicken and thick strip of juicy marinated charbroiled boneless chicken.

14. Boneless Chicken Kabob \$21
Delicious marinated charbroiled boneless breast and thigh of chicken.

15. Cornish Hen Kabob \$23
Delicious marinated charbroiled Cornish hen with bone.

LAMB & BEEF

All served with your choice of imported Basmati rice or salad and charbroiled tomato.
If served with half white rice and half green salad (\$3 extra) • If served with special choice of rice (\$3 extra)

Chef's Recommended

1. Ground Veal and Beef Kabob (Veal and Beef Koobideh) \$19

Two skewers of juicy strips of charbroiled seasoned ground veal and beef.

2. Australian Filet Mignon Steak (Barg) \$28

Charbroiled filet mignon marinated in our special sauce.

3. Combination Filet Mignon Steak and Ground Beef (Beef Soltani) \$30

Combination of one strip of ground beef and charbroiled filet mignon marinated in our special sauce.

4. Filet Mignon Shish Kabob (Chenjeh) \$27

Charbroiled, juicy chunks of filet mignon marinated in our special sauce.

5. New Zeland Rack of Lamb Kabob \$33

Our finest cut of charbroiled lamb tenderloin marinated in our delicious sauce with your choice of rice.

6. Australian Tender Lamb Shish Kebab \$29

Juicy chunks of Australian lamb tenderloin marinated with peppers and onions. char-grilled to your taste.

7. Combination Koobideh \$19

One skewer of seasoned ground veal and beef and one skewer of ground chicken koobideh.

SPECIALITY HOUSE STEWS

If served with half white rice and half green salad (\$3 extra) • If served with special choice of rice (\$3 extra)

26. Fresh Herbs Stew (Ghorme Sabzi with Lamb Shank) \$19

Lamb Shank and Sautéed vegetable cooked with dried limes, veal, red kidney beans and special seasonings, served with a side of Basmati rice.

27. Lamb Shank with Eggplant \$18

Lamb shank and eggplant cooked in tomato sauce served with a side of Basmati rice.

28. Fresh Herbs Stew (Ghormeh Sabzi) \$17

Sautéed vegetable cooked with dried limes, veal, red kidney beans and special seasonings, served with a side of Basmati rice.

29. Walnut Pomegranate Stew (Fesenjan) \$18

Boiled walnut pomegranate sauce, mixed with boiled chicken served with a side of Basmati rice.

30. Yellow Split Pea & Potato Beef Stew (Gheymeh) \$17

Beef and split peas cooked with tomato sauce topped with French fries, served with a side of Basmati rice.

VEGETARIAN HOUSE STEWS

31. Fresh Herbs Veggie Stew (Ghorme Sabzi) \$14 32. Walnut Pomegranate Veggie Stew - Fesen- \$15

33. Eggplant Veggie Stew \$14

HOUSE RICE SPECIALITIES

Served with your choice of boiled lamb shank or ground beef kabob with Entrée (\$3 extra) • Side order (\$7 extra)

34. Green Bean & Tomato Rice (Lubia Polo) \$18

Basmati rice with green beans, potatoes, carrots, tomato sauce & diced beef.

35. Barberry Rice (Zereshk Polo) \$18

Basmati rice mixed with barberries & saffron.

36. Fresh Herbs Rice (Sabzi Polo) \$18

Basmati rice mixed with cilantro, garlic, green onion & seasoning.

37. Lima Beans Rice (Baghali Polo) \$18

Basmati rice mixed with dill weed and lima beans, served with fresh seasoned boiled lamb shank.

38. Sour Cherry Rice (Albaloo Polo) \$18

Basmati rice with sour cherries (be careful of the cherry pips).

39. Lentil & Dates Rice (Adas Polo) \$18

Basmati rice mixed with lentils, diced onions, dates and saffron.

40. Golden Crusted Saffron Rice Pie (Tahchin) \$18

Seasoned rice mixed with yogurt and saffron, baked with your choice of chicken or lamb topped with barberries.

BEVERAGES

Soft Drinks \$3

House Doogh \$5

Doogh Abali \$5

Iced Tea \$4

Orange Juice \$5

Cranberry Juice \$5

Coffee \$4

Hot Tea \$3

Arnold Palmer \$5

Fiji Water \$5

Hot Water with Fresh Mint \$2.50

Pitcher Doogh \$15

Perrier Water \$6

TRADITIONAL DESSERTS

41. Traditional Ice Cream \$10

42. Falloudeh (Rice Noodle Sorbet) \$10

43. Tiramisu \$15

44. Zoolbia \$3.50

45. Bakhlava \$3.50

46. Bamieh \$3.50

47. Kanufee \$20

48. Chocolate Cake \$15

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