

FLAME **KABOB**

www.flamekabob.com

7961 Skyland Ridge Parkway, Suite 110, Raleigh, NC 27617

(919) 596-2525

Traditional Persian Cuisine

Our family owned and operated restaurant reflects the expertise gained from 40 years of "The Restaurant Business". Our delicious dishes are prepared from scratch everyday. We prepare our full-flavored entrees with great attention to quality. You can be assured that dining with us will be like dining at home, without the work and fuss!

All of our meats are Zabiha Halal

Please ask for our Daily Specials

We cater for ALL occasions and size parties

Major Credit Cards Accepted. Gift Certificates Available



Appetizers/Salads

(All Vegetarian)

Appetizer Deluxe

Eggplant, Hummus and Yogurt Dip, Stuffed Grape Leaves, Feta Cheese and bread

Feta Cheese Plate

Feta cheese, cucumbers, tomatoes and walnuts served with tandoori bread

Veggie Soup (Ash-e-Reshteh)

Famous Persian soup with spinach, herbs, beans, noodles, mint, onions and garlic topped with cream of whey and sauteed mint

Shirazi Salad

Chopped cucumber, tomato, onion, mint with lemon juice and olive oil dressing

Garden Salad

Lettuce, tomato, onion and cucumber with your choice of dressing

Greek Salad.....

Lettuce, tomato, onion, cucumber, feta cheese, olives, and pepperoncini.

Stuffed Grape Leaves (Dolmeh)

Grape leaves picked off the grape vine stuffed with rice and a variety of herbs

Hummus Dip.....

Garbanzo beans (Chickpeas) lightly blended with Tahini Sauce, olive oil, lemon juice and fresh garlic served with homemade Tandoori Bread

Eggplant Dip (Kashk-e-Bademjan)

Baked eggplant blended with cream of whey, mint, onion, and garlic

Yogurt Dip (Mast-o-khiyar).....

Homemade yogurt with cucumber, onion, garlic and dry mint

Mooseer Dip (Mast-o-mooseer)

Homemade creamy and thick yogurt mixture with Persian shallots

Pickled Veggie's (Torshi)

Homemade variety of pickled vegetables, patiently aged in vinegar and spices

18% gratuity will be added to parties of 6 or more



Traditional Persian Dishes

**All dishes served with Basmati rice (white or lentil), char-grilled Tomatoes, half of a Tandoori Bread and a small cup of Yogurt Dip. Rice may be substituted for salad OR 1/2 rice 1/2 salad.*

***Please ask if you like your kabobs SPICY or well done, meats will be cooked to a medium.*

1. **Koobideh Kabob.....singledouble**
Choice of Flame-grilled Ground Beef OR ground spicy Chicken Koobideh
2. **Chicken Breast Kabob.....singledouble**
Flame-grilled boneless chicken breast marinated in yogurt, lemon juice and special house seasonings
3. **Bone in Chicken Kabob (Joojeh).....**
Bone in half small chicken flame-grilled to perfection, cut into pieces marinated in our house seasonings
4. **Steak Tenderloin Kabob (Bargg).....**
Flame-grilled skewered Beef tenderloin marinated in special house seasonings
5. **Lamb Kabob (Barreh).....**
Flame-grilled lean pieces of Lamb marinated in lemon juice and house seasonings
6. **Lamb Chops (Shishlik).....**
Flame-grilled lamb chops marinated in special house seasonings
7. **Lamb Shank.....**
Tender lamb shank slowly simmered in tomato based au jus, and a blend of spices
8. **Koobideh & Chicken (Vaziri).....**
Combination of Koobideh kabob and boneless chicken breast kabob marinated and flame-grilled
9. **Koobideh & Beef Kabob (Soltani)**
Combination Koobideh kabob AND beef OR lamb kabob
10. **Chicken & Beef or Lamb.....**
Combination of boneless chicken breast and steak tenderloin OR lamb marinated and flame-grilled
11. **Flame Sampler Combo.....**
Combination of 3 skewers of Boneless Chicken Breast Kabob and Koobideh Kabob (ground beef) OR (ground spicy chicken) and one skewer of (steak tenderloin) OR (lamb kabob)
12. **Family Feast Combo.....**

5 skewers of Koobideh (chicken/beef)	2 appetizers (Eggplant/Hummus)
2 skewers of (beef tenderloin/lamb kabob)	2 desserts (Baklava/Napoleon)
2 skewers boneless chicken breast kabob	3 whole tandoori bread
4 orders of white or lentil rice	12 oz. yogurt cucumber sauce

**Dishes may be cooked to order: consuming raw or undercooked meat may increase your risk of foodborne illness.*

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Specialty Persian Stews

All stews are served with white basmati rice, ½ tandoori bread, and a small cup of Yogurt Dip.

- 13. Khoresht-e-Gheymeh (Split Pea Stew)**
Sautéed beef, yellow split peas and sundried lime simmered together in tomato base sauce and topped with potato sticks
- 14. Khoresht-e-Gheymeh Bademjaan (Eggplant Stew)**
Sautéed beef, yellow split peas and sundried lime simmered together in tomato base sauce and topped with fried eggplant
- 15. Khoresht-e-Bamyeh (Okra Stew)**
Okra simmered in vegan tomato sauce, garlic and persian spices
- 16. Khoresht-e-Gormeh Sabzi (The Most Popular Persian Stew)**
Sautéed parsley, scallions, spinach, cilantro and other herbs cooked with cubed beef, kidney beans and dried lemon

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Sandwiches

All sandwiches are wrapped in our clay oven Tandoori Bread with lettuce, tomato, onion, cucumber, yogurt sauce. Spicy sauce by request. Add Feta cheese for \$1.50

17. **Koobideh Kabob Sandwich** singledouble
Ground Beef or Ground Spicy Chicken with grated onion and our special seasoning
18. **Chicken Breast Kabob Sandwich** singledouble
19. **Lamb or Beef Tenderloin Kabob Sandwich**.....
20. **Veggie Sandwich**.....
Choice of veggie burger, eggplant dip or hummus as base
21. **Ground Beef Cutlet Sandwich (Kotlet)**
Pan fried ground beef patties: potato, egg, onion and persian spices

Specialty Rices/Vegetarian

22. **Albaloo Polo**
Basmati rice with sweetened sour cherries. It is particularly good with chicken.
23. **Morasa Polo**
Basmati rice topped with sweetened orange peel, carrots, dried red barberries (Zereshk) and made crunchy with pistachios and almonds
24. **Baghali Polo**.....
Basmati rice with dill and fava beans
25. **Zereshk Polo**.....
Basmati rice studded with tart, dried red barberries

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Side Items

- Grilled Mixed Vegetables** – Single Skewer
(tomato, onion, green pepper, zucchini and squash)
- Grilled Tomato or Onion** – Per Skewer
- Koobideh Kabob** (Ground Beef OR Ground Spicy Chicken).....
- Chicken Breast Kabob**
- Jojuh-Kabob** (Bone in).....
- Steak Tenderloin Kabob** (Bargg) – Single Skewer
- Lamb Kabob** (Barreh) – Single Skewer.....
- Grilled Lamb Chop** (Shishlik)
- Ground Beef patties** (Kutlet) – 3 pieces.....
- Seasoned Fries**.....
- Extra Basmati Rice** (White or Lentil)
- Extra Tandoori Bread**

Desserts

- Napoleon**
Our signature dessert layers fresh cream and pastry cream in puff pastry
- Baklava**
Traditional dessert, filo dough filled with walnut, pistachio, and cinnamon
- Chocolate Mousse Cake**
Homemade rich, silky dark chocolate mousse
- Persian Ice Cream**.....
Persian saffron ice cream, fragrant with rose water, cardamom and topped with pistachio
- Persian Faloodeh**
Paloodeh, a typical Persian dessert, made with very thin starch noodles and sweet crushed ice flavored with rose water

Drinks

- Doogh** (Yogurt Drink)..... glass ...pitcher \$...gallon
- Soda, Iced Tea, Lemonade**

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