

Starters

Shirazi Salad

freshly diced cucumbers, tomatoes, onions, mint and Persian citrus dressing
1749 Sauvignon Blanc

Borani Spinach

smooth blend of sautéed spinach, onion, yogurt and garlic
Sasyr Sangiovese / Syrah

Hummus

pureed chickpeas, sesame tahini, garlic, olive oil and lemon juice
1749 Sauvignon Blanc

Mirza Ghasemi

rich, smokey blend of roasted eggplant, tomato and garlic
Sartori Pinot Noir

Complimentary bread with each Starter ordered.
Additional basket 2

Ask your server about our specialty Hummus flavors.

Side of sliced Cucumber and/or Tomato 2

Mast Khiyar

mixture of freshly diced cucumber, yogurt, raisins, walnuts and fresh herbs
1749 Sauvignon Blanc

Kashk Bademjan

sautéed eggplant and onion, topped with Persian cream of whey, crispy fried onion and mint
Anne Amie Pinot Gris

Mast Mousir

yogurt, Persian shallot, salt and white pepper

Single Starter 4.5 Large Starter 8

DUO - any two Starters 9

TRIO - any three Starters 13

CHAHR - any four Starters 16

House Salad

Fresh mixture of seasonal greens, tomato, red onion and cucumber served with Persian Citrus Dressing; as a meal 7, or add to any meal 4 Any entrée may be served as a salad (in place of rice) for the entrée price Frisk Riesling

All Entrées are Gluten Free.

If you have other allergy related needs, please ask your server for assistance.

Entrees

Beef entrees are served with Basmati rice and a grilled tomato.

Beef *

Tenderloin Torsh Kabob

cuts of tenderloin immersed in a zesty sweet and sour Pomegranate and walnut marinade, charbroiled 23
Silver Palm Cabernet

Barg Kabob (Tenderloin)

tenderloin marinated in a traditional Persian marinade of onion and saffron, and precisely charbroiled 22
Bodega Norton Malbec

Shish Kabob

cuts of tenderloin marinated in a zesty sweet and sour Pomegranate and walnut sauce, eggplant, Portobello mushroom, bell pepper, pineapple, zucchini, onion and tomato 26
Jim Barry Shiraz

Koobideh Kabob

ground chuck, seasoned and charbroiled 16
Bodega Norton Malbec

Soltani Combinations *

(No substitutions please)

Lamb and Koobideh

a combination of one Koobideh kabob and one Lamb kabob 30

Barg and Koobideh

a combination of one Koobideh kabob and one Barg kabob 26

Tenderloin Torsh and Koobideh

a combination of one Koobideh kabob and one Torsh kabob 27

Shrimp and Koobideh

a combination of one Koobideh kabob and one Shrimp kabob 28

Barg & Saffron Chicken

a combination of one Barg Kabob and one Chicken kabob 28

Shrimp & Saffron Chicken

a combination of one Shrimp Kabob and one Chicken kabob 30

All dishes have been listed with the rice that is traditionally served with the entrée. You are welcome to substitute any of the following rice options at no charge – plain Basmati rice, Basmati rice with cranberries, Basmati rice with lentils and raisins or Basmati rice with dill and lima beans.

Dinner



864-241-3012

Sides

Shrimp *

add three marinated jumbo shrimp to any entrée 9

Grilled Wings *

chicken wings marinated in a zesty lemon saffron sauce and charbroiled on skewers 8

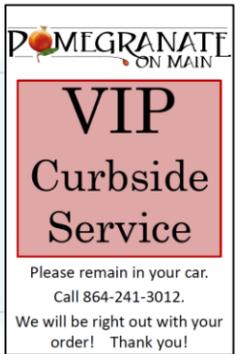
Castillo Monseran Garnacha

Side of Veggies

a medley of grilled veggies as found in the Veggie Kabob 8

VIP Curbside Service

Call ahead to place your order. Park in our designated space across the street. Call when you arrive and we will deliver your order to your car.



Seafood and Poultry *

Roasted Salmon

fresh filet of salmon, marinated in a traditional Persian marinade of onion and saffron, served with a grilled tomato and basmati rice mixed with dill and lima beans 26
Domaine du Vieux Lazaret Ventoux

Shrimp Kabob

marinated jumbo shrimp, charbroiled to perfection and served with a grilled tomato and basmati rice mixed with dill and lima beans 25
La Colombe Rose`

Chicken Torsh Kabob

cuts of chicken breast, immersed in a zesty sweet and sour pomegranate and walnut marinade, charbroiled and served with a grilled tomato and basmati cranberry rice 19
Evolution Red Meritage

Saffron Chicken Kabob

boneless cuts of chicken breast in a lemon saffron marinade, charbroiled and served with a grilled tomato and basmati cranberry rice 18
Domaine du Vieux Lazaret Ventoux

Lamb *

Rack of Lamb Kabob

immersed in a rosemary marinade, charbroiled and served with a grilled tomato and basmati rice mixed with lentils and golden raisins 30
Jim Barry Shiraz

Grilled Marinated Lamb Medallions

boneless cuts of lamb, immersed in a mint and yogurt marinade, charbroiled and served with a grilled tomato and basmati rice mixed with lentils and golden raisins 26
Steele Cabernet Franc

Lamb Shank

slow cooked lamb shank, seasoned to perfection and served with a side of basmati rice mixed with dill and lima beans 22
Perrin Reserve Cotes du Rhone

Stews

Eggplant Stew (Bademjan)

your choice of Chicken or Beef, pan fried eggplant, slow cooked in a tomato based stew, served with basmati rice 18
Perrin Reserve Cotes du Rhone

Pomegranate and Walnut Stew (Fesenjan)

your choice of Chicken or Beef in a savory stew of finely ground walnuts and pomegranate, served with basmati rice 18
Sartori Pinot Noir

Vegetarian

Veggie Kabob

a medley of eggplant, Portobello mushroom, zucchini, pineapple, bell pepper and onion, seasoned and charbroiled, served with a grilled tomato and basmati rice 17
Domaine du Vieux Lazaret Ventoux

Vegetarian Bademjan Stew

pan fried eggplant, slow cooked in a tomato based stew, served with basmati rice 16
Perrin Reserve Cotes du Rhone

Vegetarian Fesenjan Stew

a savory stew with sautéed Portobello mushrooms slow cooked in finely ground walnuts and pomegranate, served with basmati rice 16
Sartori Pinot Noir

Please note; all Starters are Vegetarian as well.

• 18% gratuity will automatically be added for parties of 6 or more
• Split Plate \$6

Try our
Tour of Persia
Three Course for 4 or more - 30 per person
Four Course for 4 or more - 35 per person

- One Trio - Starters
- Barg, Chicken, Rack of Lamb, Koobideh and Veggie kabobs
- Traditional Persian Rice – choice of 2
- Persian Hot Tea
- Dessert of your choice – Fourth Course

No Substitutions please.

Tour for Two
36 per person

- One Duo - Starters
- Chicken Torsh, Shrimp and Lamb Kabobs
- Traditional Persian Rice – choice of 2
- Persian Hot Tea

Starters

Shirazi Salad

freshly diced cucumbers, tomatoes, onions, mint and Persian citrus dressing
1749 Sauvignon Blanc

Hummus

Pureed chickpeas, Sesame tahini, garlic, olive oil and lemon juice
1749 Sauvignon Blanc

Borani Spinach

smooth blend of sautéed spinach, onion, yogurt and garlic
Sasyr Sangiovese /Syrah

Mirza Ghasemi

rich, smokey blend of Roasted eggplant, tomato and garlic
Sartori Pinot Noir

Mast Khiyar

mixture of freshly diced cucumbers, yogurt, raisins, walnuts
Valminor Albarino

Mast Mousir

yogurt, Persian shallot, salt and white pepper

Kashk Bademjan

sautéed eggplant and onion topped with Persian cream of whey, crispy fried onion fresh herbs and mint
Hess Chardonnay

- Single Starter 4.5
- Large Single Starter 8
- DUO - any two Starters 9
- TRIO - any three Starters 13
- CHAHR - any four Starters 16

Ask your server about our specialty Hummus flavors
Side of sliced Cucumber, Carrots and/or Tomato 2

Complimentary bread with each Starter ordered.
Additional basket 2

Lunch

Lunch Catering Menu

Wrap Platters

70

- Serves 8
- House salad
- An assortment of Chenjeh, Koobideh, Chicken and Hummus wrap

Kabob Platters

80

- Serves 8
- Choice of rice
- Chicken, Torsh, Koobideh and Veggie Kabobs
- extra rice - 10

Starter Assortment

30

- Assortment of Kashk Bademjan, Hummus, Borani Spinach, Mirza Ghasemi
- Includes freshly baked flat bread

Box Lunches

Menu price

Choose from any Salad, Wrap or Entrée on the menu

864-241-3012

www.pomegranateonmain.com

POMEGRANATE ON MAIN

864-241-3012

Entrees

Beef *

Soltani Barg

a combination of one Koobideh kabob and one Barg kabob 15

Barg Kabob

tenderloin, marinated in a traditional Persian marinade of onion and saffron, and precisely charbroiled 13
Bodega Norton Malbec

Koobideh Kabob

ground chuck, seasoned and charbroiled 9
Bodega Norton Malbec

Torsh Kabob

cuts of tenderloin, marinated in a zesty sweet and sour Pomegranate sauce mixed with walnuts, charbroiled 13
Silver Palm Cabernet

Seafood and Poultry *

Roasted Salmon

fresh filet of salmon, marinated in a traditional Persian marinade of onion and saffron, served with a grilled tomato and basmati rice mixed with dill and lima beans 14
Sartori Pinot Noir

Chicken Kabob

boneless cuts of chicken breast, marinated in a lemon saffron sauce, Charbroiled and served with a grilled tomato and basmati cranberry rice 10
Castillo Monseran Garnacha

Stews

Fesenjan

your choice of Chicken or Beef in a savory stew of finely ground walnuts and pomegranate, served with basmati rice 11
Sartori Pinot Noir

Bademjan

your choice of Chicken or Beef, pan fried eggplant, slow cooked in a tomato based stew, served with basmati rice 11
Perrin Reserve Cotes du Rhone

Vegetarian

Veggie Kabob

a medley of eggplant, portobello mushroom, zucchini, pineapple, bell pepper and onion, seasoned and charbroiled, served with a grilled tomato and basmati rice 10
Hess Chardonnay

Vegetarian Fesenjan

a savory stew with sauteed portobello mushrooms slow cooked in a finely ground walnut and pomegranate sauce, served with basmati rice 10
Sartori Pinot Noir

Vegetarian Bademjan

pan fried eggplant slow cooked in a tomato based stew, served with basmati rice 10
Perrin Reserve Cotes du Rhone

Wraps

Hummus Wrap house made hummus containing pureed chickpeas, sesame tahini, garlic, olive oil and lemon juice, wrapped in a freshly baked flat bread with a mixture of mint, diced tomatoes, onions, cucumbers and Persian citrus dressing 9

Salmon Wrap * fresh filet of salmon, marinated in a traditional Persian marinade of onion and saffron, and wrapped in a freshly baked flat bread with a mixture of diced tomatoes, lettuce, pickles and Persian citrus dressing 14

Chenjeh Wrap * marinated cuts of tenderloin, charbroiled and wrapped in a freshly baked flat bread with a mixture of diced tomatoes, onions, pickles, cilantro, mayo, and Persian citrus dressing 10

Koobideh Wrap * a juicy strip of seasoned ground chuck, charbroiled and wrapped in a freshly baked flat bread with a mixture of diced tomatoes, onions, pickles, cilantro, mayo and Persian citrus dressing 9

Chicken Wrap juicy cuts of marinated boneless chicken breast, charbroiled and wrapped in a freshly baked flat bread with a mixture of diced tomatoes, onions, pickles, cilantro, mayo and Persian citrus dressing 10

Portobello Wrap portobello mushroom, charbroiled and wrapped in a freshly baked flat bread with a mixture of mint, diced tomatoes, onions, cucumbers, feta cheese and Persian citrus dressing 10

Traditional

a bed of fresh seasonal greens with tomato, cucumber, red onion and served with our Persian Citrus dressing 7

Mediterranean

Romaine lettuce, tomato, cucumber, green pepper, red onion, Kalamata olives and feta served with our Lemon Mint Vinaigrette dressing 8

Salads

Signature

seasonal greens and romaine lettuce, a blend of freshly diced cucumbers, tomatoes, onions and mint, shredded cabbage and carrots, basmati rice, lentils, raisins and served with our Cumin Lime dressing 8

Spinach

Spinach, romaine, tomato, red onion, walnuts, feta cheese and granny smith apples served with our Pomegranate Vinaigrette 9

Avocado

Romaine lettuce, avocado, tomato, potato and garbanzo beans served with our Rice Vinegar & Olive Oil dressing 9

Add your favorite Kabob to any of the Salads:

Grilled Chicken Kabob 3

Roasted Salmon * 6

Koobideh Kabob * 2

Torsh Kabob * 6

Barg Kabob * 6

One Barg and one Koobideh * 8

Persian Citrus dressing: fresh squeezed orange, lemon and lime juices, olive oil, salt and pepper.

Cumin Lime dressing: fresh squeezed lime juice, olive oil, honey, toasted cumin seeds, rice vinegar, cilantro, salt and white pepper.

Rice Vinegar & Olive Oil: rice vinegar, olive oil, cilantro, garlic, salt and pepper.

Lemon Mint Vinaigrette: fresh squeezed lemon juice, olive oil, fresh mint, honey, salt and pepper.

Pomegranate Vinaigrette: pomegranate juice, olive oil, salt, pepper, minced onion, pomegranate molasses and rice vinegar.