

# 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  
Sasy 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

Complimentary bread with each Starter ordered.  
Additional basket 2

Be sure to try our famous Pomegranate Martini

- 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

# 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 15

**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 10

**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

# Entrees

## Beef \*

### Soltani Barg

a combination of one Koobideh kabob and one Barg kabob 16

### Barg Kabob

tenderloin, marinated in a traditional Persian marinade of onion and saffron, and precisely charbroiled 14

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 14

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 15

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 11

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 12

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



## Delivery • Pick Up

PomToGo.com

864-241-3012

Visit our remote order website or 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.

## 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](http://www.pomegranateonmain.com)

## 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

# Salads

## SOUP

Add one of our delicious house made Soups to any Salad, Wrap or Entrée.

Cup 4 Bowl 7



## Traditional

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

## 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**

## Mediterranean

Romaine lettuce, tomato, cucumber, green pepper, red onion, Kalamata olives and feta served with our Lemon Mint Vinaigrette 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 **4**

Roasted Salmon\* **7**

Koobideh Kabob\* **3**

Torsh Kabob\* **7**

Barg Kabob\* **7**

One Barg and one Koobideh\* **9**

**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.

*All dressings are house made.*

## Beverages

Coca Cola Products

Perrier

Sweet and Unsweet Tea

Hot Persian Tea

## Dessert

Your server will share the daily dessert options with you.



1001 Nights Chocolate Cake

## Wine, by the glass:

Valminor

Albarino

Spain

8.5

La Columbe

Rose`

France

7.5

Bodega Norton

Malbec

Argentina

8

Silver Palm

Cabernet Sauvignon

California

8.5

Pomegranates are a fruit from a shrub or small tree. They are native to the middle eastern area formerly referred to as Persia. They have been cultivated all of the Mediterranean region since ancient times. Pomegranate trees thrive in hot, dry areas. The Persian name for pomegranate is *Annar*.

They were introduced into Latin America and California by Spanish settlers in the late 1700's, and are now cultivated in the drier areas of California and Arizona, and are widely found across the US today.

We hope you enjoy the flavor that Pomegranates bring to some of our dishes.

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

- 18% gratuity will automatically be added for parties of 6 or more  
Split Plate \$5

All Entrées are Gluten Free.  
If you have other allergy related needs, please ask your server for assistance.

## 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**

## 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



You haven't lived until you've tried our famous Pomegranate Martini!

### Side of Veggies

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



### 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 Torsht Kabob

cuts of tenderloin immersed in a zesty sweet and sour Pomegranate and walnut marinade, charbroiled 25  
Silver Palm Cabernet

#### Barg Kabob (Tenderloin)

tenderloin marinated in a traditional Persian marinade of onion and saffron, and precisely charbroiled 24  
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 28  
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 27

#### Tenderloin Torsht and Koobideh

a combination of one Koobideh kabob and one Torsht kabob 28

#### 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 30

#### Shrimp & Saffron Chicken

a combination of one Shrimp Kabob and one Chicken kabob 31

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.

## 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 28  
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 Torsht 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 20  
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 19  
Domaine du Vieux Lazaret Ventoux

### Try our

## Tour of Persia

Three Course for 4 or more - 32 per person  
Four Course for 4 or more - 37 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

37 per person

### •One Duo - Starters

- Chicken Torsht, Shrimp and Lamb Kabobs
- Traditional Persian Rice – choice of 2
- Persian Hot Tea

## Delivery • Pick

### Up

PomToGo.com or 864-241-3012

Use VIP Curbside Service for pick-up orders

### 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 24  
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 19  
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

07/14/2021



You haven't lived  
until you've  
tried our famous  
Pomegranate Martini!

## Wine

### Whites – light, aromatic and full of fruit

Hess	Chardonnay	Monterey	8/32
1749	Sauvignon Blanc	Loire, France	7/28
Frisk	Riesling	Australia	6.5/26
Avia	Pinot Grigio	Slovenia	8/32
Valminor	Albarino	Spain	8.5/34

Ask  
your  
Server  
about  
our  
wine  
features  
.

### Whites – medium to full bodied

Anne Amie	Pinot Gris	Oregon	9/36
Nielson	Chardonnay	California	8.5/34
Sonoma Cutrer	Chardonnay	Russian River	10/40
La Colombe	Rose`	France	7.5/30
Darioush	Viognier	California	54*

### Sparkling

Zonin Prosecco	Brut Sparkling	Italy	8.5
Veuve De Vernay	Brut Sparkling	France	8/32
La Perlina	Moscato	Italy	8/32
Francois Montand	Brut Sparkling Rose`	France	9.5
Piper Heidsieck	Brut	Champagne, France	65

### Reds – medium bodied, aromatic

Castillo Monseran	Garnacha	Carinena, Spain	8/32
Shooting Star	Merlot	Lake County	8/32
Meiomni	Pinot Noir	California	10/40
Sartori	Pinot Noir	Italy	8/32
Sasyr	Sangiovese/Syrah	Italy	8.5/34
Evolution	Pinot Noir/Syrah/Zin Blend	Oregon	8/34
Matanza's Creek	Merlot	Sonoma County	42
Ventoux	Red Blend	Provence, France	10.5/42*
Banfi Belnero	Sangiovese Blend	Tuscany	53
Belle Glos	Pinot Noir	Santa Maria	70

### Reds – full bodied, rustic and big

Bodega Norton	Malbec	Argentina	8/32
Reunion	Malbec	Argentina	9.5/38
Perrin Reserve	Cotes du Rhone	France	8.5/34
Jim Barry	Shiraz	South Australia	9/36
Les Cadrans	Bordeaux	France	9.5/38
Silver Palm	Cabernet Sauvignon	California	8.5/34
Steele	Cabernet Franc	California	10/40
Fortress	Cabernet Sauvignon	Sonoma Valley	9.5/38
Valravn	Zinfandel	Sonoma Valley	42
Arrowood	Cabernet	Sonoma Valley	47
Renzo Masi	Chianti Riserva	Italy	40
Brunel Les Cailloux	Chateauneuf du Pape	France	86*
Groth	Cabernet Sauvignon	Napa Valley	82*
Caymus Special Select	Cabernet	Napa Valley	180*
Darioush	Cabernet Sauvignon	Oak Knoll	155*



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\*excluded from ½ price wine night

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

07/14/2021



@pomonmain