



Mirage Persian Cuisine
 6631 Roswell Road Sandy Springs 404-843-8300

All vegetarian dishes are marked with (V)

Soups

Lentil Soup (V)

Tomato base and aromatic vegetables with lentils in homemade vegetable broth 4

Tomato Fennel Soup

Creamy soup of tomatoes, onions, fennel and homemade chicken broth (Highly Recommended) 5

Ash-e Reshteh (Persian Noodle Soup) (V)

Hearty soup of spinach, legumes, rice noodles, and aromatic herbs & spices, topped with sautéed onions, fried dried mint, cream of whey, and caramelized garlic bits 5

Starters

Shirazi Salad (V)

Diced tomatoes, red onions, cucumber, and parsley served with our mint lemon dressing 5

Pickled Baby Cucumbers (V)

Crispy young cucumbers brined in salt, vinegar, garlic and tarragon 4

Mast (V)

Creamy plain whole milk yogurt 3

Mast-O-Khiar (V)

Cool and creamy herbed dripped yogurt and cucumber dip 5

Mast-O-Mousir (V)

Creamy dripped yogurt and Persian shallots dip 5

Mirage's Hummus (V)

Homemade purée of chickpeas, garlic, sesame seed paste, lemon juice, and cumin 6

Kashk-O-Bademjan (V)

Sautéed and blended eggplants, onions, and garlic, garnished with sautéed onions and blackened dried mint and topped with rich Persian cream of whey. (Highly Recommended) 7

Mirza Qasemi (V)

Smoke roasted eggplants blended with sautéed onions, roasted garlic, tomatoes and eggs 7

Dolmeh (V)

Grape leaves stuffed with rice, onions, raisins, and fresh herbs, simmered in a sweet and tangy pomegranate sauce 8

Tahdig

*Literally translated "Bottom of the Pot." Crispy layer of basmati rice topped with one of our stews
 First to disappear on any Persian dinner table, guaranteed*

With Vegetarian Qeymeh Stew (V) 6 With Beef Stew (Qeymeh or Qormeh Sabzi) 8

Cold Appetizer Sampler (V)

Pickled Baby Cucumbers, Mast-O-Khiar, and Shirazi Salad 12

Hot Appetizer Sampler (V)

Kashk-O-Bademjan, Mirza Qasemi, Hummus, and Dolmeh 16





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Salads

Shirazi Salad (🍴)

Diced tomatoes, red onions, cucumber, and parsley served with our mint lemon dressing 5

Tossed Salad (🍴)

Romaine lettuce, tomato, cucumber & red onion with your choice of our home made walnut or pomegranate vinaigrette 6

Mediterranean Salad (🍴)

Tomato, cucumber, red onion, feta cheese, parsley and olives on a bed of romaine lettuce with our home made Tahini sauce 9

Falafel Salad (🍴)

Mediterranean salad with freshly made falafels and served with our home made Tahini sauce 12

Mirage Salad (🍴)

Romaine lettuce, tomatoes, red cabbage, topped with glazed slivered almonds and pistachios, slivered orange zest prepared in a saffron sauce, shredded carrots, raisins and barberries, with your choice of our home made walnut or pomegranate vinaigrette 10

Add to any Salad

Add Falafels +3

Add Lamb Kabob +7

Add Chicken Kabob +5

Add Salmon Kabob +8

Mix Rice Dishes

Add a skewer of vegetable (🍴), ground beef, or ground chicken kabob to any mix rice dish +5

Rice is a staple of our cuisine. Persians pride themselves in their variety of glorious and healthy rice dishes prepared with steamed long grain Basmati rice and ingredients such as fresh herbs, nuts, exotic dry and fresh fruits, legumes, spices and precious Persian saffron. Enjoy our offerings of mix rice dishes by themselves as a meal, or add a skewer of vegetable kabob or any of our other kabobs for an unforgettable dining experience.

Loubia Polo with Beef Tenderloin Tips

Basmati rice with green beans & chopped beef tenderloin tips prepared in a special tomato based sauce 11

Vegetarian Loubia Polo (🍴) (recommended with chicken kabob)

Steamed Basmati rice with green string beans prepared in a special tomato based sauce 7

Adas Polo (🍴) (recommended with lamb kabob)

Basmati rice and lentils topped with sautéed green and black raisins, golden fried onions, and saffron 6

Zereshk Polo (🍴) (recommended with Salmon Kabob)

Basmati rice with sautéed sweet and sour barberries glazed in special saffron based broth 8

Shirin Polo (🍴) (recommended with any kabob)

"The Jewel of All Persian Rice Dishes." Steamed Basmati rice with slivered almonds and pistachios, sautéed barberries, gold and black raisins, and sautéed orange zest prepared in our special saffron and rosewater sauce. Traditionally served in all weddings in Iran 9





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Entrees

Kabobs are cooked on an open fire on metal skewers and are served with fire roasted tomato and steamed rice as noted. For plain Basmati rice substitutions see next page

Beef Kabobs

Koubideh

Two skewers of char grilled ground sirloin and onion served with saffron Basmati rice 12

Barg

One skewer of fire roasted strip slices of marinated beef tenderloin served with saffron Basmati rice 16

Soltani (The Feast of Sultans)

One skewer of beef tenderloin strip slices & one skewer of ground sirloin served with saffron Basmati rice 19

Shish Kabob

Center cut beef tenderloin, bell peppers and onions served with saffron Basmati rice 19

Chenjeh Kabob

Char grilled marinated hanger steak kabob served with saffron Basmati rice 14

Chicken Kabobs

Chicken Shish Kabob

Boneless fire roasted chicken breast, bell pepper, and onions flavored in a saffron-yogurt based marinade and served with Basmati Rice topped with saffron 13

Joujeh Kabob

Bone-in fire roasted Cornish hen, flavored in a saffron-citrus marinade and served w/ saffron Basmati rice 15

Mirage Special Chicken Kabob w/Shireen Polo

Tender chunks of chicken breast marinated in garlic, ginger and other spices prepared on an open fire and served with Shireen Polo rice mixed with raisins, barberries, almond & pistachio slivers, orange zest, and shredded carrots 17

Chicken Koubideh

Two skewers of fire grilled seasoned ground chicken and onion served with saffron Basmati rice 13

Chicken Barg

One skewer of tender fire roasted strip slices of chicken breast flavored in a saffron and citrus based marinade and served with saffron Basmati rice 14

Lamb Kabobs

Lamb Shish Kabob with Adas Polo (Barreh Kabob)

Tender cuts of lamb, onion and green pepper seasoned in a mint-yogurt based marinade, prepared on an open fire to perfection. Served with Adas Polo rice mixed with lentils and topped with sautéed raisins 18

Rack of Lamb with Adas Polo

Succulent marinated New Zealand rack of lamb, onions, and green peppers, prepared on an open fire to perfection and served with Adas Polo rice mixed with lentils and topped with sautéed raisins 24

Salmon Kabob with Baqali Polo

Saffron and citrus marinated salmon filet grilled on an open fire to perfection and served with roasted vegetables and our aromatic dill weed and fava beans Basmati rice 20





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Khoreshts (Stews)

“Khoresh” is a delicate and refined stew. It is a combination of braised meats (beef, lamb, or veal) or poultry with vegetables, fresh or dried fruits and beans, grains, and sometimes nuts. It is seasoned subtly with fresh herbs or spices and simmered for a long time over low heat. Whole sun-dried Omani lime is a common ingredient in many Persian khoreshs. Served traditionally with steamed white Basmati rice.

Fesenjoon

Chicken breast slow braised in a sweet and tangy sauce of roasted ground walnuts and pomegranate juice and served with steamed Basmati rice topped with saffron 13

Qormeh Sabzi

Beef sirloin and red kidney beans simmered with finely chopped onions, parsley, scallions, leeks, chives, coriander, and fenugreek leaves, seasoned with sun-dried Omani limes and served with steamed Basmati rice topped with saffron 12

Qeymeh

Beef sirloin braised with sautéed onions and yellow split peas in a tomato based sauce, seasoned with sun-dried Omani limes and spices and topped with golden fried potatoes, served with steamed Basmati rice 11

Bademjoon

Beef sirloin braised in a tomato based sauce with sour grapes and topped with sautéed eggplants, served with white steamed Basmati rice topped with saffron 13

Braised Lamb Shank with Baqali Polo

Slow braised lamb shank served with Basmati rice steamed with fava beans and finely chopped dill weed topped with saffron 15

Vegetarian Qeymeh (☸)

Yellow split peas and sautéed onions braised in a tomato based sauce, seasoned with sun-dried Omani limes and spices and topped with golden fried potatoes, served with steamed Basmati rice 11

Vegetarian Qeymeh Bademjoon (☸)

Yellow split peas and sautéed onions braised in a tomato based sauce, seasoned with sun-dried Omani limes and spices and topped with sautéed eggplants, served with steamed Basmati rice 12

Plain Basmati Rice Substitutions

Adas Polo – Steamed Basmati rice mixed with lentils and topped with sautéed onions and raisins 3

Zereshk Polo – Steamed Basmati rice with saffron marinated sweet and sour barberries 4

Baqali Polo – Rice with green fava beans and finely chopped dill weed 3

Loubia Polo – Steamed Basmati rice with green string beans braised in an aromatic tomato base 3

Shirin Polo – Rice with raisins, barberries, almond & pistachio slivers, orange zest, shredded carrots 4

Seasonal Vegetables – 2

French Fries – Hand cut 2

Traditional Condiments





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Seven Spices Torshi

Fresh vegetables minced and pickled in grape vinegar with a variety of spices and herbs 3.50

Eggplant Torshi

Eggplants pickled in vine vinegar with fresh herbs and other spices 3.50

Garlic Torshi

Fresh garlic pickled in vine vinegar with fresh herbs and other spices 3.50

Onion Torshi

Pearl onions pickled in vinegar with fresh herbs and other spices 3.50

Hot Pepper Torshi

Indian style hot pepper chutney 3.50

Torshi Sampler

Choose any 3 Torshis - 9

Desserts

Baklava 4

Persian Ice Cream – Made with Saffron, rosewater, and pistachios 6

Faloudeh – Traditional Persian frozen sorbet made with thin rice noodles and rosewater 6

Makhloot – A combination of Persian ice cream and Faloudeh 7

Zoolbia Bamieh - Traditional Persian sweet fritters & ladyfingers made of honey, yogurt, saffron and rosewater 5

Saffron Rice Pudding – Home made rice pudding with saffron, rose water, almonds, cinnamon, pistachios 4

Molten Chocolate Lava Cake – Home Made 6

Mini Desserts – Please ask your server to see our variety of mini desserts served in shot glasses 2.50

Beverages

Persian Hot Tea 2.50

Mirage Turkish Coffee 3

Coffee (no refill) 2.50

Cappuccino 4

Juices – Pomegranate, Mango, or Guava 3

Soda (1 Free Refill) 2

Iced Tea 2

Espresso 3

Traditional Persian Beverages

Dooghe Mirage – Home made yogurt drink made with yogurt, salt, water, and dry herbs 2

Pitcher of Dooghe Mirage – 7

Dooghe Abali – Carbonated yogurt drink 3

Rose Water Sharbat (Sharbate Golab) – 3

Orange blossom Sharbat (Sharbate Bahar Narenj) 3

Sekanjebin Sharbat – Made with fresh mint, sugar, and vinegar 3

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

We Cater - Private party room with capacity of 56 people available

