

49. **Greek Style Lamb Kabob** \$14.99
 Large skewer of lamb chunks with bell peppers, onions & tomato, served with basmati rice topped with saffron, a grilled tomato & Greek salad

Poultry

50. **Chicken Koobideh** \$10.99
 Two skewers of ground chicken charbroiled, served with basmati rice & a grilled tomato

51. **Chicken Barg** \$13.99
 Chicken filet skewered & charbroiled served with basmati rice & a grilled tomato

52. **Chicken Soltani** \$16.99
 One skewer of ground chicken, & one chicken filet skewered & charbroiled, served with basmati rice & a grilled tomato

53. **Boneless Chicken Kabob** \$11.49
 Boneless chicken breast skewered & charbroiled, served with basmati rice & a grilled tomato

54. **Cornish Chicken Kabob** \$12.99
 Pieces of chicken with bone skewered & charbroiled, served with basmati rice & a grilled tomato

55. **Chicken Shish Kabob** \$12.99
 Chicken breast, onion, bell pepper, skewered & charbroiled, served with basmati rice & a grilled tomato

Sea Food

56. **White Fish Kabob** \$13.49
 White Fish skewered & charbroiled, served with basmati rice mixed with chopped green herbs & a Greek salad

57. **Fresh Rainbow Trout** \$11.99
 Fried in olive oil Trout, served with basmati rice mixed with chopped green herbs & a Greek salad

Vegetarian

58. **Spanikopita (Large piece, & Greek Salad)** \$9.99
 Spinach, feta cheese, onion, parsley, eggs, olive oil, butter, & dill baked in flakey philo dough

59. **Fasulakia (Large Bowl & Greek Salad)** \$9.99
 Green beans, onion, garlic, olive oil, oregano in a tomato sauce, & bowl basmati rice

60. **Vegetarian Kabob** \$9.99
 Mushroom, bell pepper, onion, tomato & zucchini, marinated with olive oil & herbs skewered & charbroiled, served with basmati rice

Side Orders (Please mention side orders)

61. **Baghata Polo** \$5.99

Basmati rice mixed with dill weed & fava beans

62. **Zereshk Polo** \$5.99

Basmati rice topped with barberries

63. **Albaloo Polo** \$5.99

Basmati rice mixed sour cherries

64. **Sabzi Polo** \$5.99

Basmati rice mixed with chopped green herbs

65. **Adas Polo** \$5.99

Basmati rice mixed with lentils, raisins & dried onions

Persian and Greek foods

In Persia for centuries they had attained one of the finest cultures in ancient history. Under Darius 1 around 522 B.C. he built Persepolis as his capitol. The Persians developed a culture of fine clothing, foods and magnificent palaces. With contact between them and India and other far eastern cultures for spices and other treasures of the far east, the Persian Empire was one of the great cultures of its time.

In 331 B.C. Alexander the Great conquered the Persian Empire and burned Persepolis to the ground. Later he made the city a place that he chose to live out his life. Even though it was a short life Alexander had a lasting and profound impact on all the known world even unto today. One of the main things that Alexander did was to blend his and his soldiers lives with the cultures they conquered. They were encouraged to intermarry and to learn the ways and customs of the peoples in each area.

With this background we can then grasp how the fine foods and many other cultural practices spread from Persia to Greece. Much of the food that is in Greece today as well as in Turkey has its roots in Persia. When the Selucid kings that ruled after Alexander with their new wives and women that bore them children, moved back toward the Greco-Syrian lands as well as back to Greece and Macedonia, the foods and cultures came with them.

Over the centuries the Greek peoples were influenced by Rome and Egypt as well. All of these influences have worked together to create a style of cooking that is unmatched in the world. Then during the Spanish conquest of the Americas came new items like the tomato and noodles from China. Today Persian and Greek foods are a blend of the best of the Middle East's history and spices of the orient as well as all the new ideas that were born using the tomato and noodles.

There is no food on earth that so uses all the best of these cultures and we hope that your dining experience at the Kabob Palace will be as unique and enjoyable as possible.

KABOB PALACE

Featuring The Finest
 Persian & Greek Cuisine

Tel. 909.425.9600 or 802.0947

7750 Palm Ave. Highland, CA, 92346

Ask us about catering

Hours: Monday - Thursday 11 am to 9 pm

Friday & Saturday 11 am to 9 pm

Closed Sundays



DAILY LUNCH SPECIALS \$6.99

(Except Weekends & Holidays)

DAILY CHEF SPECIALS \$7.99

THIS RESTAURANT IS CHEF OWNED

Appetizers

- 1. Combination 1** \$15.99
Sabzi oivien, doimen, hummus & zeiton parvardeh (nourished olives)
- 2. Combination 2** \$14.99
Must o khyar, must o mousir, borani bademjon & salad sharazi
- 3. Persian Dolmeh** \$5.99
Ground beef, rice, tarragon, split peas, green onion, parsley & herbs wrapped in grape leaves
- 4. Greek Dolmathes** \$6.99
Ground beef, rice, onion, oregano & garlic wrapped in grape leaves
- 5. Kashk o Bademajon** \$5.99
Grilled eggplant topped with fried onions, garlic, mint & yogurt cream
- 6. Mirza Ghasemi** \$5.99
Grilled eggplant, eggs, garlic & tomato
- 7. Hummus** \$4.49
Garbanzo beans, tahina, garlic, lemon juice & olive oil
- 8. Borani Bademjon** \$3.99
Yogurt with eggplant
- 9. Spanikopita** \$5.49
Spinach, feta cheese, onion, parsley, eggs, olive oil, butter, & dill, baked in flakey philo dough
- 10. Must o Khyar** \$4.99
Yogurt with cucumber & mint
- 11. Must o Mousir** \$4.49
Yogurt & shallots
- 12. Must eh Sadeh** \$3.99
Plain yogurt
- 13. Torshi** \$3.49
Minced pickles, carrots, cauliflower, eggplant, celery, garlic, onion & herbs soaked in vinegar
- 14. Zeiton** \$3.99
Green olives
- 15. Zeiton Parvardeh** \$4.99
Green olives nourished in ground walnuts, olive oil, pomegranate paste & seeds
- 16. Greek Kalamata olives or Greek ripe olives** \$3.99
Kalamata seasoned in brine & vinegar, ripe in natural juices
- 17. Tahdig** \$4.99
Crispy bottom of the pot rice, can be served with choice of Persian stew.
- 18. Tahdig** \$6.99
Crispy bottom of the pot rice, can be served with choice of two Persian stews.

Soups & Salads

- 19. Daily Soups** \$3.49
Subject to availability. Please ask your server
- 20. A[a]sh e Reshteh** \$4.99
Noodles, lentils, garbanzo beans, kidney beans, & chopped herbs, topped with yogurt cream & fried onions, garlic & mint
- 21. Salad Shirazi** \$3.99
Diced tomato, onion, cucumber, parsley, olive oil, lemon juice & herbs
- 22. Green Salad** \$4.99
Crisp lettuce, fresh tomato, cucumber & bell pepper
- 23. Greek Salad** \$6.49
Feta cheese, crisp lettuce, fresh tomato, Kalamata olives with Greek vinaigrette
- 24. Tuna Salad** \$5.99
Tuna, crisp lettuce, fresh tomato & cucumber
- 25. Caesar Salad** \$5.99
Romaine lettuce & seasoned croutons
- 26. Tabouleh Salad** \$3.99
Parsley, groats, tomato, olive oil & lemon juice

Persian Stews

- 27. Ghormeh Sabzi** \$10.99
Beef chunks, parsley, fenugreek, green onion, red beans & dried lime, served with basmati rice
- 28. Ghaymeh Bademjon** \$10.99
Beef chunks, eggplant, split peas & tomato sauce, served with basmati rice
- 29. Ghoresht Ghaymeh** \$9.99
Beef chunks, split peas, dried lime & tomato sauce, served with basmati rice
- 30. Ghoresht Fesenjon** \$10.99
Chicken chunks, ground walnuts & pomegranate paste, served with basmati rice

Main Dishes

- 31. Gyro (Yee-roh)** \$8.99
Seasoned & flame-grilled beef on pita bread, topped with cucumber sauce, lettuce, onion, tomato, feta cheese, topped with an olive
- 32. Souvlaki (Soo-vla-kee)** \$10.99
Seasoned flame-grilled chicken, served with basmati rice & a Greek salad
- 33. Baghala Polo with Lamb Shanks or Chicken** \$11.99
Boiled lamb shank or chicken, served with basmati rice mixed with dill weed and fava beans
- 34. Zereskh Polo with Chicken** \$10.49
Boiled chicken served with basmati rice topped with barberries

- 35. Alballo Polo with Chicken** \$10.99
Boiled chicken served with basmati rice mixed with sour cherries
- 36. Kotopolo with Fasulakia** \$11.99
Chicken breast in a Greek sauce, served with green beans in a Greek sauce, rice & a Greek salad
- 37. Sabzi Polo** \$10.99
Boiled chicken (or lamb shanks), served with basmati rice mixed with chopped green herbs
- 38. Adas Polo** \$10.99
Boiled chicken, served with basmati rice mixed with lentils, raisins & fried onions

Kabobs

(Charbroiled beef & filet mignon)

- 39. Koobideh Kabob** \$11.99
Two skewers of ground beef charbroiled & served with basmati rice & a grilled tomato
- 40. Barg Kabob** \$13.99
Filet mignon skewered & charbroiled, served with basmati rice & a grilled tomato
- 41. Soltani** \$17.99
One skewer of ground beef, & one filet mignon skewered charbroiled & served with basmati rice & a grilled tomato
- 42. Shish Kabob** \$13.99
Chunks of filet mignon, bell pepper and onion, skewered and charbroiled served with basmati rice and a grilled tomato
- 43. Combination Plater One** \$33.99
Beef shish kabob, chicken shish kabob & lamb shish kabob served with basmati rice topped with saffron & a grilled tomato & Greek salad
- 44. Combination Plater Two** \$29.99
Boneless chicken kabob, beef shish kabob, beef koobideh & chicken koobideh served with basmati rice topped with saffron & a grilled tomato & a Greek salad

Lamb

- 45. Lamb Shish Kabob** \$14.99
Skewer of charbroiled lamb, bell pepper & onion & served with basmati rice & a grilled tomato & a Greek salad
- 46. Lamb Chop** \$15.99
Lamb chop skewered & charbroiled, served with basmati rice & a grilled tomato & Greek salad
- 47. Greek Style Lamb Chunks In Greek Sauce** \$12.99
Served with kritharaki (rosmarina) in Greek sauce with fasulakia (Greek green beans) & Greek salad
- 48. Greek Style Lamb Shank, Greek Sauce** \$15.99
Served with kritharaki (rosmarina) in Greek sauce with fasulakia (Greek green beans) & Greek salad