Bha Bha! Persian Bistro

Naples

3-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Zara Summer Ice Yogurt Soup
Seedless mini grapes, fresh mint and basil chiffonade, grated cinnamon toasted walnuts, dried rose petals

Asparagus Feta Salad
Tomatoes, kalamata olives, French feta Shirazi basil topping

Spicy New Zealand and Green-Shell Mussels
Simmered in tomato, garlic-herb broth, and Kalamata olives

Lamb Imam Bayildi +$5
Roasted eggplant and stuffed with seasoned ground lamb, Persian baby yellow split-peas, yogurt drizzle, tomato cinnamon sauce, and fresh mint

Mirza Smoked Eggplant with Quail Egg +$5
A mélange of smoked roasted eggplant, sautéed onions, garlic, topped with quail egg

Sautéed Feta Asghar +$5
Creamy French feta with kalamata olives, onions, garlic over seared tomatoes, crispy filo, scallions, drizzled spiced tomato sauce

SECOND COURSE

all served with saffron basmati rice

Lamb Stuffed Portobello Mushroom
Pan-seared over a mint-basil couscous, scallions, crumbled French feta

Sumac Grilled Koobideh Kabob
Served over Zereshk-Polo (wild barberry rice) and grilled tomatoes

Salmon Zahedan
Seared pieces of fresh salmon sautéed with tomatoes, onions, garlic, kalamata olives, finished in a spicy tomato basil sauce

Chicken Rashti
Seared pieces of chicken breast sautéed with artichokes, olives, onions, tomatoes, finished with mustard-dill sauce

Spicy Beef and Asparagus Kamran
Filet cubes sautéed with cherry tomatoes and asparagus

King Oyster Mushrooms Yogurt Lamb - $10
Braised pieces of leg of lamb finished in cumin-curry yogurt sauce

UPGRADES - $15

Grilled Lamb Medallions
With Sabzi Polo (herb rice) and grilled tomatoes

Seafood Reshtéh
A medley of shrimp, fish, mussels, scallops, calamari, artichokes, and cherry tomatoes; finished in alight mustard dill tomato saffron cream broth; served with traditional Persian noodle (reshtéh)

Twin Lamb Chops
Grilled over Adas Polo (lentil rice) and kabobbed vegetables

Seabass
Turmeric-dusted, pan-seared, served over a couscous medley, topped with mango reduction, basil oil

THIRD COURSE

Baklava with Persian Ice Cream and Fresh Fruit

Persian Fernie
Rose water scented rice cream topped with candied pistachios and bergamot peel

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE

SIZZLE DINING
September 3 - 30, 2025

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.