

Reza's Restaurant

Serving Chicagoland Persian, Mediterranean, & Vegetarian Cuisine Since 1983!*

APPETIZERS

Persian Herb Bread (\$4.95)

Fresh baked lavash brushed with light olive oil, sprinkled with herbs, parmesan and garlic toasted to perfection.

Fresh Herbs and Feta (\$5.95)

Radish, onion and parsley with feta cheese.

Falafel (\$7.95)

Crispy balls of ground chickpeas and fresh herbs. 6 pieces.

Hummus (\$7.95)

Mashed chickpeas blended with tahini (a sauce of sesame seeds, garlic and lemon juice).

Baba Ghannouj (\$8.95)

Mashed roasted eggplant with tahini (a sauce of sesame seeds, garlic and lemon juice).

Kashke Bodemjan (\$10.95)

Mashed roasted eggplant, caramelized onion, whey, garlic and mint.

Dolmeh (\$8.95)

Grape leaves stuffed with rice, yellow peas and caramelized onions mixed with a tomato and herb sauce. 8 Pieces.

Eggplant Steak (\$11.95)

Lightly brushed with olive oil and broiled, topped with feta, tomato, garlic and herb sauce. 4 pieces.

Vegetable Kabob (\$9.95)

2 broiled vegetable skewers with mushroom, zucchini, carrot and tomato topped with a butter garlic sauce.

Sauteed Vegetables (\$9.95)

Carrots, zucchini, green peppers, mushroom and onion brushed with olive oil and lightly broiled.

Grilled Potatoes (\$7.95)

Thick planks of potato served in a garlic butter sauce.

Grilled Mushrooms (\$8.95)

Whole mushrooms served in a garlic butter sauce.

Vegetarian Shami (\$9.95)

Falafel topped with a pomegranate and walnut sauce. 4 pieces.

Roasted Feta Cheese (\$11.95)

Topped with red pepper, tomato, black olives and herbs.

Maust o Khair (\$8.95)

Mix of yogurt with cucumber and mint.

Quail (\$10.95)

Traditionally seasoned and broiled. 1 piece.

Shrimp Kabob (\$14.95)

Jumbo grilled shrimp marinated in garlic butter sauce. 6 pieces.

Boneless Chicken Kabob (\$8.95)

Grilled chicken breast. Spicy available upon request. 1 strip.

Chicken on the Bone (Jujeh) Kabob (\$10.95)

Grilled marinated skinless chicken on the bone. Spicy available upon request. 3 pieces.

*Please let us know if you have any allergies.

HOMEMADE SOUPS

Vegetarian Tomato Lentil (\$4.95)

Vegan cracked bulgur wheat, lentil and a tomato herb base.

Chicken Barely (\$5.95)

Chicken, barely, leeks, dill and Persian spices.

Vegetarian Ash Reshteh (7.95)

Persian noodles, kidney beans, chickpeas, mixed greens, and fresh herbs topped with kashk.

SALADS

Persian Salad (\$7.95)

Chopped cucumber, tomato, parsley and onion with lemon and olive oil dressing.

Tabbouli (\$8.95)

Freshly chopped parsley, tomato, scallion and cracked wheat tossed with a dressing of lemon juice, olive oil and fresh mint.

Fattoush (\$11.95)

Freshly chopped parsley, onion, tomato, cucumber, radish, green pepper and toasted cracked pita bread tossed in olive oil and lemon juice dressing.

Garden Salad (\$10.95)

Lettuce with sliced tomato, cucumber, feta cheese and black olives served with ranch dressing.

Caesar Salad (\$10.95)

Lettuce with croutons, sliced cucumbers, feta, and parmesan cheese tossed in a light Caesar dressing.

RICE

Persian White Rice (\$5.95)

Persian Dill Rice (\$6.95)

White rice steamed with generous amount of dill and fava beans

Couscous (\$5.95)

Wheat based grain steamed with raisins, carrots, and traditional spices.

Cranberry Polo (\$12.95)

White rice with cranberry steamed to perfection.

Adas Polo (\$12.95)

A savory combination of white rice and lentil.

VEGETARIAN COMBOS

Served with white rice, dill rice, or couscous.
Substitute for cranberry polo or adas polo (\$5.95)

Vegetarian Combo 1 (18.95)

Hummus, baba ghannouj, dolmeh (2 pieces), falafel (2 pieces) and Persian salad served with fresh bread.

Vegetarian Combo 2 (18.95)

Vegetarian shami (2 pieces), dolmeh (2 pieces), kashkeh bodemjan and must o khiar served with fresh bread.

Vegetarian Feast (\$17.95)

Grilled eggplant, zucchini, roasted pepper & tomato on a bed of couscous. Topped with fresh walnuts, raisins, cranberry and feta.

ENTRES

Served with choice of white rice or dill rice may substitute rice options with cranberry polo, adas polo, sauteed vegetables, grilled vegetables, or couscous (\$5.95)

Signature Kabobs Served with Grilled Tomato

Lamb Kabob (\$26.95)

Broiled select pieces of lamb loin.

Fillet Mignon Chengeh (\$25.95)

Charbroiled cuts of fillet mignon marinated in our special sauce.

Kabob Barg (\$22.95)

Strip of thin cut broiled tenderloin.

Chicken Barg (\$18.95)

A wide strip of seasoned boneless chicken breast.

Kabob Sultani (\$26.95)

A strip of thin cut seasoned broiled tenderloin (Barg) & a strip of seasoned ground sirloin kabob (Koubideh).

Chicken Kabob Sultani (\$21.95)

A strip of broiled chicken breast (Barg) & a strip of seasoned ground chicken kabob (Koubideh).

Kabob Makhsous (\$26.95)

A double layer kabob made of fillet mignon Kabob Barg topped with seasoned ground beef, then broiled. A juicy combination for kabob lovers.

Beef Koubideh Kabob (\$17.95)

Seasoned charbroiled ground sirloin.

Lamb Koubideh Kabob (\$18.95)

Seasoned charbroiled ground lamb.

Chicken Koubideh Kabob (\$17.95)

Seasoned charbroiled ground chicken breast.

Chicken on the Bone (Jujeh) Kabob – 6 pieces (\$18.95)

broiled pieces of marinated skinless chicken on the bone. Spicy available upon request.

Boneless Chicken Kabob (\$18.95)

Two skewers of charbroiled boneless chicken breast. Spicy available upon request.

Kabob on Persian Bread (\$18.95)

Choose any two skewers of our seasoned ground beef, lamb, or chicken kabob with grilled tomato and sliced onion served on warm Persian bread in place of any rice dishes.

Quail (\$27.95)

Traditionally seasoned and broiled. 3 pieces.

Kabob Combos

Kabob Combo 1 (20.95)

Choose two - Boneless chicken breast kabob, one skewer of any seasoned beef, chicken, or lamb ground kabobs.

Kabob Combo 2 (\$26.95)

Fillet mignon chengeh and lamb kabob.

Kabob Combo 3 (\$24.95)

Choose one skewer of fillet mignon chengeh or lamb kabob.

Choose second skewer – Boneless chicken breast kabob, one skewer of any seasoned beef, chicken, or lamb ground kabobs.

Kabob Combo 4 (\$26.95)

One skewer of chicken kabob on the bone (Jujeh). Choose second skewer - boneless chicken breast kabob, seasoned beef, chicken, or lamb ground kabob.

Traditional Dishes

Lamb Shank (\$22.95)

One lightly seasoned baby spring lamb shank simmered in tomato sauce and potato.

Ghaymeh Bodemjan (\$20.95)

Tomato based beef stew with yellow peas and sun-dried tomatoes, topped with eggplant and hand-cut fries.

Gormeh Sabzi (\$18.95)

vegetable beef stew with kidney beans, finely chopped parsley, cilantro, and spinach simmered with herbs, olive oil and lemon juice.

Chicken Fesenjan (\$22.95)

Chicken breast slowly cooked in a pomegranate and walnut sauce.

Beef Fesenjan (\$24.95)

Ground beef meatballs sautéed in pomegranate and walnut sauce.

Seafood, Steaks & Chops

White Fish (market price)

Fillet of Lake Superior white fish cooked persian style, lightly seasoned and sautéed in olive oil.

Salmon Kabob (\$28.95)

A skewer of grilled Atlantic salmon filet with sautéed green pepper, onion, mushroom, and carrots. 4 pieces.

Shrimp (\$18.95)

Marinated jumbo shrimp grilled to perfection served with sautéed green pepper, onion, mushroom, and carrots. 6 pieces.

Fillet Mignon with Mushroom Sauce (\$29.95)

Angus filet broiled to order and topped with sautéed mushroom sauce. 2 pieces.

Lamb Chops (\$34.95)

Four single cut lamb chops seasoned and broiled to order.

Fillet Mignon with choice of Salmon or Shrimp (\$32.95)

1 piece broiled fillet mignon with sautéed vegetables, topped with mushroom sauce and one piece Grilled Atlantic salmon or 6 jumbo grilled shrimp marinated in garlic butter sauce.

Salmon and Shrimp (\$29.95)

2 piece Grilled Atlantic salmon and 6 jumbo grilled shrimp marinated in garlic butter sauce.

FAMILY STYLE

To create an unforgettable family dining experience, we recommend one of our family packages for a group of 6 or more – a two-course meal with a choice of three appetizers, three entrees and a choice of white rice, dill rice, or couscous

Appetizers (choose three)

Grilled mushroom, grilled potatoes, dolmeh, hummus, baba ghannouj, kashkeh bodemjan, falafel, musto o khiar, vegetable shami or Persian salad.

Package One (\$29.95)

Choose three: Fillet mignon chengeh, Reza's boneless chicken kabob, lamb shank, koubidh kabob (beef, chicken, or lamb), gheimeh bodemjan, ghormeh sabzi, or chicken fessenjan.

Package Two (\$34.95)

Choose three: Shrimp, salmon, lamb chop, lamb kabob, lamb shank, Reza's boneless chicken kabob, gheimeh bodemjan, ghormeh sabzi, or chicken fessenjan.

Package Three (\$39.95)

Choose three: Fillet mignon chengeh, lamb shish kabob, Reza's boneless chicken kabob, lamb chop, shrimp, salmon kabob, koubidh kabob (beef, chicken, or lamb), gheimeh bodemjan, ghormeh sabzi, or chicken fessenjan

SIDE ORDERS

Fesenjan Sause (\$14.95)
8 oz of exceptionally unique sweet and sour sauce, moth watering and flavorful made with Pomegranate and walnut, it may accompany all poultry dishes as well as kabobs.

Ghaymeh Bodemjan (\$15.95)

Gormeh Sabzi (\$15.95)

Grilled Tomatoes (\$2.95)

Grilled or Raw Onion (\$2.00)

Feta 3 pieces (\$3.25) 6 pieces (\$6.25) 10 pieces (\$8.95)

Torshi (\$3.95)
Pickled chopped vegetables.

Hot Sauce 2oz (\$1.95) 8oz (\$3.95) 12 oz (\$6.95)

Tahini Sauce 2oz (\$1.95) 8oz (\$3.95) 12 oz (\$6.95)

DRINKS

Soft Drinks (\$3.95)
Pepsi, Diet Pepsi, Sierra Mist, or Iced Tea.

Dough (\$4.95)
A traditional Persian soft drink- Yogurt infused with iced club soda.

Juices (\$5.95)
Orange, cranberry, or lemonade.

Saffron Tea (\$5.95)
Traditional Persian tea brewed with black tea and saffron.

Ginger Tea (\$5.95)
Fresh sliced ginger is brought to a boil and slowly simmered with a pinch of turmeric and a touch of honey.

Persian Tea (\$3.95)

Coffee (\$3.95)

Turkish Coffee (\$4.95)

DESSERTS

Baklava (\$3.50)
Layers of sweet crispy pastry, nuts, and glazed honey.

Bamieh (\$2.50)
Traditional Persian sweet- Pastry made with saffron and rose water, glazed with honey.

Bastani (\$4.40) seasonal Persian ice cream- vanilla ice cream prepared with rose water and saffron, topped with crushed pistachio.

*Plan your next event with Reza's!
Over 40 years of catering experience.
Specialty deserts and traditional dishes.**

*Please let us know if you have any allergies.