— LUNCH —

CHELO

— MENU —

HOT MEZZE

FETA CHEESE ROLLS —12
Crispy filo dough, Bulgarian Lur feta, apricot reduction

FALAFEL —12
Garbanzo and fresh herbs fritters, hummus, citrus tahini sauce

GRILLED PRAWNS — 16
Shell-on shrimp. garlic, oil, fresh herbs, saffron, harissa

CHICKEN ADANA SLIDERS — 14
Ground chicken, onion, saffron, citrus, Aleppo, tzatziki

LAMB ADANA SLIDERS — 16
Ground lamb, onion, saffron, parsley, Aleppo, tzatziki

CAULIFLOWER — 10
Fried and served with citrus tahini

KASHKE BADEMJAN — 12
Fried eggplant, cream of whey, crispy onion, mint

CHELO FRIES — 8
Chelo spice blend, served with tahini ketchup

DOLMA — 12
Grape leaves stuffed with rice and fresh herbs

MIRZA GHASEMI — 12
Smoked eggplant, tomato, garlic

ZA'TAAR WINGS — 15
Grilled wings, za'taar, garlic, house sauce

SANDWICHES

ALL SANDWICHES COME WITH CIABATTA BREAD, MAYO, PICKLED RELISH, AND SUMAC ONIONS.

SERVED WITH FRIES AND TAHINI KETCHUP

CHENJEH SANDWICH — 23
Beef sirloin, saffron, onion, yogurt

SALMON KABOB SANDWICH— 27
Chargrilled, onion, saffron, citrus

FALAFEL SANDWICH — 15
Garbanzo and fresh herbs fritters, citrus tahini sauce

CHICKEN KABOB SANDWICH — 21
Chargrilled chicken breast cubes, onion, saffron, citrus, yogurt

BEEF KOOBIDEH SANDWICH— 18
Ground beef, onion, saffron

CHICKEN KOOBIDEH SANDWICH— 15
Ground chicken breast, onion, saffron, citrus

LAMB KOOBIDEH SANDWICH— 19
Ground lamb, onion, saffron

COLD MEZZE

CHELO DIP — 12
Feta, labneh, green olives, garlic, cilantro, jalapeno

HUMMUS — 10 ADD LAMB +4
Pureed chickpeas, tahini, citrus, oil

DILL LABNEH — 12 ADD LAMB +4
Labneh, dill, walnuts, garlic, citrus

BABA GANOUSH — 9
Roasted eggplant, tahini, citrus, oil

MAST-O KHIAR — 12
Sour cream, yogurt, cucumber, tarragon, mint, garlic

SALADS

ADD CHICKEN KABOB +12 | ADD CHENJEH +14

SHIRAZI — 11
Diced tomato, cucumber, onion, parsley, lemon oil vinaigrette

HEIRLOOM TOMATO — 14
Heirloom tomatoes, red onion, radish, mint, cucumber, crispy taftoon

FATTOUSH — 12
Lettuce, tomatoes, cucumber, sumac citrus emulsion, crispy taftoon

TABBOULEH — 12
Parsley, tomatoes, bulgur, oil, lemon juice

COBAN — 12
Tomatoes, cucumbers, onions, parsley, olives, feta

MAIN COURSES

ALL GRILLED DISHES ARE SERVED WITH YOUR CHOICE OF RICE. SUBSTITUTIONS ARE SUBJECT TO AN UPCHARGE

CHICKEN BARG — 26
Chargrilled tenderized chicken breast, onion, saffron, citrus

CHICKEN KABOB — 21
Chargrilled chicken breast cubes, onion, saffron, citrus, yogurt

CHICKEN KOOBIDEH — 18
Ground chicken breast, onion, saffron, citrus

HONEY HARISSA CHICKEN — 29
Chicken thigh, fresno pepper, honey

BRAISED LAMB SHANK — 26
8 hr slow roasted, potatoes, chickpeas, tomato, dry lime au jus

LAMB KABOB — 32
Cubes of lamb loin, onion, yogurt, tomato, mint

LAMB KOOBIDEH — 21
Ground lamb, onion, saffron

RACK OF LAMB — 40
Saffron, rose water, citrus, onion, rosemary, yogurt

GRILLED VEGETABLE KABOB — 19
Assortment of fresh vegetables with saffron and citrus

FILET BARG — 36
Tenderized prime filet mignon, saffron, citrus

CHENJEH — 28
Beef sirloin, saffron, onion, yogurt

BEEF KOOBIDEH — 19
Ground beef, onion, saffron

HANGER STEAK — 32
Sweet red pepper paste, yogurt, onion, saffron

SALMON KABOB — 32
Chargrilled wild Canadian salmon, onion, saffron, citrus

CHILEAN SEA BASS — 49
Chargrilled, onion, saffron, citrus

WHOLE BRANZINO — 34
A deboned mild white fish, rosemary, thyme, garlic, citrus,

CHARGRILLED PRAWNS — 38
Jumbo shell-on shrimp, garlic, herbs, saffron, citrus

GHORMEH SABZI — 18
Beef and herbs stew, red kidney beans, dry lime

RICE

SAFFRON POLO — 8
Tahdig, saffron

ADAS POLO — 8
Tahdig, lentil, raisin, saffron, crispy onion

SABZI POLO — 8
Tahdig, scallions, parsley, cilantro, fenugreek, crispy onion

BAGHALI POLO — 8
Tahdig, dill, fava beans, crispy onion

SHIRIN POLO — 12
Tahdig, pistachio, dried orange peel, barberry, almond slices

EXTRAS

VEGETABLE SKEWER 16
GHORMEH SABZI 12
TORSHI | PICKLED VEGETABLES 5
SABZI 4
RAW VEGETABLES 4
WALNUTS 4
OLIVES 4
TOUM GARLIC SAUCE 4
CHELO HOUSE SAUCE 3
CITRUS TAHINI 3
HARISSA 3
TZAZIKI 3
FETA 4

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS CAN INCREASE YOUR RISK OF FOODBORNE ILLNESS. WHILE WE TAKE EXTREME CAUTIONS TO MINIMIZE THE RISK OF CROSS CONTAMINATION, WE CANNOT GUARANTEE THAT ANY OF OUR PRODUCTS ARE SAFE TO CONSUME FOR PEOPLE WITH SPECIFIC ALLERGIES, SUCH AS GLUTEN, NUTS, SOY, AND DAIRY. PARTIES OF 6 OR MORE ARE SUBJECT TO 20% GRATUITY.