Group Dining Menus

Open 7 days a week – Holidays Included
Sunday-Thursday: 11:30am-10:00pm
Friday-Saturday: 11:30am-11:30pm

info@bandarrestaurant.com
www.bandarrestaurant.com

Bandar Restaurant
845 4th Ave., San Diego, CA 92101
Downtown/Gaslamp Quarter
Phone: 619-238-0101 / Fax: 61-232-7948

Serving Style:
Plated, Cocktails, Passed Tray, Buffet, Family Style, Catering, Take Out

Audio/Visual Equipment Available upon Request

Our food is organic, gluten free and charbroiled. We use fresh ingredients with no artificial additives.
Starters, Salad and Dessert are served together. *please note: consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of food borne illness, especially with medical conditions

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Starter

Hummus Classic
*Pureed Garbanzo and Sesame Tahini, with Extra Virgin Olive Oil and Freshly Squeezed Lemon Juice.*

Salad

Bandar Salad
*Organic Mixed Greens, Romaine Hearts, Tomatoes, Cucumbers, Feta and our Special House Dressing (Extra Virgin Olive Oil and freshly squeezed Lime Juice).*

Entrée

**All entrees served with fluffy basmati rice topped with saffron rice**

World Famous Chicken
*Juicy chunks of charbroiled, boneless, chicken tenderloin, marinated in our special sauce.*

Ground Filet (Koobideh)
*Marinated chunks of filet mignon, charbroiled, and served with grilled vegetables*

Eggplant Vegetarian Stew (Gheimeh Bademjan)
*A savory medley of Eggplant, Yellow Split Peas, and Sautéed Onions, in a fresh tomato-based sauce.*

Additional Option

**Add Dessert for an additional $5**
Starter

Eggplant (Kashk-O Bademjan)
A Medley of Eggplant, Fresh Garlic, and Sautéed Onion, with a Topping of Homemade Yogurt

Salad

Bandar Salad
Organic Mixed Greens, Romaine Hearts, Tomatoes, Cucumbers, Feta and our Special House Dressing (Extra Virgin Olive Oil and freshly squeezed Lime Juice).

Entrée

**All entrees served with fluffy basmati rice topped with saffron rice

World Famous Chicken
Juicy chunks of charbroiled, boneless, chicken tenderloin, marinated in our special sauce.

Ground Filet (Koobideh)
Juicy Strips of Charbroiled, Seasoned Ground Filet

Prime Center-Cut Filet Mignon (Shish Kabob)
Marinated chunks of filet mignon, charbroiled, and served with grilled vegetables

Eggplant Vegetarian Stew (Gheimeh Bademjan)
A savory medley of Eggplant, Yellow Split Peas, and Sautéed Onions, in a fresh tomato-based sauce.

Additional Option

**Add Dessert for an additional $5
**Starter**

**Spanakopita**
*Traditional Phyllo Dough, Piles of Spinach, Garlic, and Feta Cheese*

**Hummus Classic**
*Pureed Garbanzo and Sesame Tahini, with Extra Virgin Olive Oil and Freshly Squeezed Lemon Juice.*

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**Salad**

**Bandar Salad**
*Organic Mixed Greens, Romaine Hearts, Tomatoes, Cucumbers, Feta and our Special House Dressing (Extra Virgin Olive Oil and freshly squeezed Lime Juice).*

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**Entrée**

**All entrees served with fluffy basmati rice topped with saffron rice**

**Chicken Barg**
*Juicy strip of Savory Charbroiled Chicken Tenderloin*

**Prime Center-Cut Filet Mignon (Shish Kabob)**
*Marinated chunks of filet mignon, charbroiled, and served with grilled vegetables*

**Wild King Salmon**
*Charbroiled and Coated with a mixture of garlic, fresh lemon, saffron and seasoning. Served with grilled vegetables (tomato, onion and bell pepper)*

**Eggplant Vegetarian Stew (Gheimeh Bademjan)**
*A savory medley of Eggplant, Yellow Split Peas, and Sautéed Onions, in a fresh tomato-based sauce. Served with Fluffy Basmati Rice topped with Saffron Rice.*

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**Additional Option**

**Add Dessert for an additional $5**
Starters

Eggplant (Kashk-O Bademjan)
A Medley of Eggplant, Fresh Garlic, and Sautéed Onion, with a Topping of Homemade Yogurt

Shrimp Cocktail
Our Finest Jumbo Cocktail Shrimp

Salad

Bandar Salad
Organic Mixed Greens, Romaine Hearts, Tomatoes, Cucumbers, Feta and our Special House Dressing (Extra Virgin Olive Oil and freshly squeezed Lime Juice).

Entrée

**All entrees served with fluffy basmati rice topped with saffron rice

World Famous Chicken
Juicy chunks of charbroiled, boneless, chicken tenderloin, marinated in our special sauce.

Prime Center-Cut Filet Mignon (Shish Kabob)
Marinated chunks of filet mignon, charbroiled, and served with grilled vegetables

Lamb Chop
The most flavorful rack of lamb with our unique blend of spices.

Eggplant Vegetarian Stew (Gheimeh Bademjan)
A savory medley of Eggplant, Yellow Split Peas, and Sautéed Onions, in a fresh tomato-based sauce.

Additional Option
**Add Dessert for an additional $5
Starters

*Table Share Platter includes the following:

Hummus Classic
Pureed Garbanzo and Sesame Tahini, with Extra Virgin Olive Oil and Freshly Squeezed Lemon Juice.

Eggplant (Kashk-O Bademjan)
A Medley of Eggplant, Fresh Garlic, and Sautéed Onion, with a Topping of Homemade Yogurt

Cucumber Dip (Must-O Khiyar)
Chopped Cucumber and Mint, mixed with our Special Homemade Yogurt

Feta & Olive

Salad

Bandar Salad
Organic Mixed Greens, Romaine Hearts, Tomatoes, Cucumbers, Feta and our Special House Dressing (Extra Virgin Olive Oil and freshly squeezed Lime Juice).

Entrée

**All entrees served with fluffy basmati rice topped with saffron rice

Chicken Barg - Juicy strip of Savory Charbroiled Chicken Tenderloin
Prime Center-Cut Filet Mignon (Shish Kabob)
Lamb Chop - The most flavorful rack of lamb with our unique blend of spices
Wild King Salmon
Charbroiled and Coated with a mixture of garlic, fresh lemon, saffron and seasoning. Served with grilled vegetables (tomato, onion and bell pepper)

Eggplant Vegetarian Stew (Gheimeh Bademjan)
A savory medley of Eggplant, Yellow Split Peas, and Sautéed Onions, in a fresh tomato-based sauce.

Dessert

Chef Select Assortment
Monday-Friday 11:30am-3:00pm  
*Holiday’s and Select Dates Excluded **For parties of 20 guest(s) & over

**Starter**

**Hummus Classic**  
Pureed Garbanzo and Sesame Tahini, with Extra Virgin Olive Oil and Freshly Squeezed Lemon Juice.

**Cucumber Dip (Must-O Khiyar)**  
Chopped Cucumber and Mint, mixed with our Special Homemade Yogurt

**Salad**

**Bandar Salad**  
Organic Mixed Greens, Romaine Hearts, Tomatoes, Cucumbers, Feta and our Special House Dressing (Extra Virgin Olive Oil and freshly squeezed Lime Juice).

**Entrée**

**World Famous Chicken**  
Juicy chunks of charbroiled, boneless, chicken tenderloin, marinated in our special sauce.

**Ground Filet (Koobideh)**  
Marinated chunks of filet mignon, charbroiled, and served with grilled vegetables

**Lubia Polo**  
Diced Filet Mignon, fresh Green Beans, and Caramelized Onions, cooked in a fresh tomato-based sauce, mixed with Basmati Rice.

**Eggplant Vegetarian Stew (Gheimeh Bademjan)**  
A savory medley of Eggplant, Yellow Split Peas, and Sautéed Onions, in a fresh tomato-sauce.

**Additional Option**

**Add Dessert for an additional $5**
Dessert Menu

Our Desserts are made fresh daily and served elegantly. Make a Grand Impression and end your dinner with any of our Select Individual Desserts or Custom Cakes. Please note pricing and availability may vary, please make your selections for pricing.

Individual Dessert Options:
  Baklava
  Vanilla Cheesecake
  Chocolate Marquise
  Pistachio Strawberry
  Dulce de Leche
  Mango Opera
  Red Velvet
  Tiramisu
  Carrot Cake
  Fresh Fruit Tartlets

*Also available in assorted shot glasses
Cocktail Menu

Eggplant
Eggplant topped with Special Yogurt Sauce

Spanakopita
Traditional Phyllo Dough, Piles of Spinach, Garlic, and Feta Cheese

Shrimp Cocktail
Our Finest Jumbo Cocktail Shrimp

Hummus Avocado
Pureed Avocado Garbanzo and Sesame Dip, Olive Oil and Lemon

Hummus Pesto
Organic Pesto Garbanzo and Sesame Dip, Olive Oil and Lemon

Scottish Smoked Salmon
Our Classic Scottish Smoked Salmon Appetizer Served with Horseradish, Whole Grain Mustard, Capers, Red Onion, Tomatoes, and Bagels

Cheese and Fruit Platter
Mixed cheese with seasonal fresh fruit served with crackers

Meatballs
Bell Peppers, Onion, Provolone

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# Wine List

## Sparkling

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bandar Mimosa</td>
<td>10</td>
<td></td>
</tr>
<tr>
<td>Gloria Ferrer, California</td>
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</tr>
<tr>
<td>Champagne, Chandon (187 ml)</td>
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</tr>
<tr>
<td>Champagne, Moet &amp; Chandon</td>
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<td>95</td>
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<tr>
<td>Champagne, Dom Perignon</td>
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<td>285</td>
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<tr>
<td>Champagne, Louis Roederer “Cristal”</td>
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<td>300</td>
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<tr>
<td>Champagne, Ace of Spades</td>
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<td>425</td>
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## Rose

<table>
<thead>
<tr>
<th>Wine</th>
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</thead>
<tbody>
<tr>
<td>Chateau Campuget Tradition, France</td>
<td>52</td>
</tr>
<tr>
<td>Fortant Rose, France</td>
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</tr>
</tbody>
</table>

## White Wine

<table>
<thead>
<tr>
<th>Wine</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Moscato (sweet), Salt of the Earth, California</td>
<td>10</td>
</tr>
<tr>
<td>Riesling, Chateau Ste. Michelle, Washington</td>
<td>12</td>
</tr>
<tr>
<td>Sauvignon Blanc, Infamous Goose, New Zealand</td>
<td>58</td>
</tr>
<tr>
<td>Sauvignon Blanc, Markham, Napa</td>
<td>10</td>
</tr>
<tr>
<td>Pinot Grigio, Mezzacorona, Italy</td>
<td>12</td>
</tr>
<tr>
<td>Chardonnay, Sycamore Lane, California</td>
<td>9</td>
</tr>
<tr>
<td>Chardonnay, La Playa, Chile</td>
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</tr>
<tr>
<td>Chardonnay, Robert Mondavi, Napa</td>
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</tr>
<tr>
<td>*Chardonnay, Bandar Classic Collection</td>
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</tr>
</tbody>
</table>
# Wine List

## Red Wine

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cabernet, Sycamore Lane, California</td>
<td>9</td>
<td>32</td>
</tr>
<tr>
<td><strong>Cabernet, Bandar Classic Collection</strong></td>
<td>10</td>
<td>38</td>
</tr>
<tr>
<td>Cabernet, Bianchi, Paso Robles</td>
<td>39</td>
<td></td>
</tr>
<tr>
<td>Cabernet, Estancia, Paso Robles</td>
<td>58</td>
<td></td>
</tr>
<tr>
<td>Cabernet, La Playa, Chile</td>
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</tr>
<tr>
<td>Cabernet, Robert Mondavi, Napa</td>
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<tr>
<td>Cabernet, Vina Malpo Vitral Chile</td>
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<tr>
<td><strong>Cabernet, Dariouš Signature, Napa</strong></td>
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<tr>
<td>Cabernet, Caymus, Napa 13 Limited Edition, 1 Lt.</td>
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<tr>
<td>Cabernet, Far Niente, Napa</td>
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<tr>
<td>Cabernet, Jordan, Sonoma</td>
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</tr>
<tr>
<td>Red Blend, Chalk Hill Appellation, Sonoma</td>
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</tr>
<tr>
<td>Meritage, Robert Mondavi, Napa</td>
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<td>50</td>
</tr>
<tr>
<td><strong>Merlot, Dariouš Signature, Napa</strong></td>
<td>120</td>
<td></td>
</tr>
<tr>
<td>Merlot, La Playa, Chile</td>
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<td>36</td>
</tr>
<tr>
<td>Merlot, Robert Mondavi, Napa</td>
<td>85</td>
<td></td>
</tr>
<tr>
<td>Merlot, Sycamore Lane, California</td>
<td>9</td>
<td>32</td>
</tr>
<tr>
<td>Chianti Classico, Gabbiano, Italy</td>
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<tr>
<td>Pinot Noir, Bridlewood, California</td>
<td>52</td>
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<tr>
<td>Pinot Noir, Don Rodolfo, Argentina</td>
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<td>38</td>
</tr>
<tr>
<td>Petite Sirah, The Crusher, Clarksburg</td>
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</tr>
<tr>
<td>Petite Sirah, Stag’s Leap, Napa</td>
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</tr>
<tr>
<td><strong>Shiraz, Persian Tradition, Persepolis</strong></td>
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</tr>
<tr>
<td><strong>Shiraz, Black Opal, Australia</strong></td>
<td>12</td>
<td>43</td>
</tr>
<tr>
<td>Malbec, Don Rodolfo, Argentina</td>
<td>10</td>
<td>36</td>
</tr>
<tr>
<td>Zinfandel, Ravenswood, Lodi</td>
<td>10</td>
<td>40</td>
</tr>
</tbody>
</table>
# Beverages

## Port (3 ounces)
- Dow “LBV” 10
- Cockburn Tawny 10
- Graham’s Six Grapes 10

## Beer (bottle)
- Bud Light 7
- Coors Light 7
- Corona 7
- Guinness 7
- Heineken 7
- Sierra Nevada 7
- Samuel Adams 7
- Stella Artois 7
- Non-Alcoholic 6

## Draft
- Goose Island, Pale Ale 7
- Long Board, Island Lager 7
- Shock Top, Belgian White 7

## Non-Alcoholic Drinks
- Soft Drinks (glass or pitcher) 3 / 12
- Ice Tea (glass or pitcher) 3 / 12
- Juice 4
- Coffee/Tea (decaf, espresso, latte, cappuccino, decaf cappuccino, mocha & hot chocolate) 3
- Sparkling Water 10
- Mineral Water 10
# Liquor

## Vodka
- Absolut
- Pearl
- Skyy
- Grey Goose
- Belvedere
- Kettle One
- Chopin

## Gin
- Beefeater
- Tanqueray
- Bombay Sapphire

## Rum
- Bacardi
- Malibu
- Cachaca

## Whisky
- Seagram’s
- Fireball
- Jameson
- Tullamore Dew
- Bushmill’s

## Bourbon
- Jack Daniel’s
- Maker’s Mark

## Cognac
- Courvoisier VS
- Hennessy XO / Hennessy VS
- Remy Martin

## Tequila
- Tres Generaciones Reposado
- Patron Reposado
- Patron Anejo
- Patron Silver
- Patron Platinum
- Don Julio Anejo
- Don Julio Blanco
- 1800 Reposado

## Scotch
- Chivas Regal
- Macallan 12 year
- Buchanan’s 12 year
- Johnny Walker Red
- Johnny Walker Black
- Johnny Walker Blue Label

## Single Malt
- Glenfiddich 12 year Scotch
- Glenlivet 12 year Scotch

## Liqueur
- Chambord
- Midori
- Grand Marnier
- Drambuie
- Sambuca
- Campari
- Goldschlager
- Rumplemintz
- Kahlua / Baileys
- Frangelico
- Amaretto
- Southern Comfort
Our “Award-Winning” Executive Chefs celebrate the traditions of Persian Cuisine at their namesake, restaurant Bandar. Elegance is accompanied with fresh prime Steaks, World Famous Chicken, Seafood, Vegetarian, and classic Persian Specialties. Bandar is also the proud recipient of many awards since 1996. Rated excellent by Zagat Survey, Awarded Best Service and voted as the Best Persian Restaurant by San Diego Magazine, Gaslamp Lighter Award, Open Table, Home & Garden, Reader’s Choice, and many more.

**Parking:**

*Horton Plaza Mall Public Parking Available across the Street*

*(3 hours complimentary available before 9pm, with mall validation)*

**Valet:** Available on 4th Ave. (Between Broadway and E)*