

Mezza

Local Goat Cheese (VG) herbs fennel bulb honey lemon juice	10
Turkey & Pistachio Kufta Meatballs (CN, O, GF) herbs pomegranate glaze	9
Kashke Bademjaan -Roasted Eggplant (CN, VG) walnuts caramelized onions mint oil whey naan	9
Crab Risotto Croquettes (GF) cream cheese chives saffron beurre blanc	10
Traditional Hummus (VG) chickpeas tahini garlic lemon cumin naan	9
Black Bean Hummus (VG) habanero harissa naan	9
Hummus Duo with Tabouleh (VG) traditional & black bean hummus tabouleh naan	12
Falafel (VG, GF) chickpeas cilantro garlic yogurt	9
6 Spice Potatoes (VG, GF) habanero harissa garlic yogurt	8
Duck Leg Confit (GF, K) herb salad sour cherry chutney sage oil	15
PEI Mussels lemon garlic basil beurre blanc naan	14

Entree

Blackened Verlasso Salmon oyster mushrooms parmesan diced tomatoes onions fettuccini alfredo	34
Pan Roasted Grouper (CN, GF) *fava bean herb rice pistachios orange saffron	33
Basil Caramelized Sea Scallops (K, GF) pan roasted cauliflower red onion	36
Garlic Shrimp (GF) dill basmati rice garlic butter sauce	33
Springer Mtn Saffron Chicken Kabob (GF) barberries roasted tomato basmati rice cucumber herb yogurt	29
Koobideh Kabob (H, GF) ground beef & lamb saffron basmati rice	28

*Consuming raw or under cooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.

*Consuming Fava Beans may cause severe allergic reaction in person with Favism.

We do our best to accommodate our guests with their dietary restrictions.

But, our kitchen is not 100% gluten or nut-free. We strongly suggest guests with severe Celiac or Nut allergy to not order any food items.

Food & beverage minimum of \$35 per person is required for table service.

18% gratuity will be added to parties of 6 or more.

VG Vegetarian GF Gluten Free O Organic
V Vegan H Halal CN Contains Nuts K Keto

Soups & Salads

Soup Of The Day – Ask your server	5
Tabouleh (VG) tomato parsley scallions lime juice bulgur naan	8
Shirazi Salad (VG, GF) tomatoes cucumbers onions mint lemon vinaigrette	8
Beets Salad (VG, GF) arugula goat cheese ginger lemon dressing	10
Divan Salad (CN, VG, GF) spring mix cucumber heirloom tomato red onion feta cheese walnuts lemon vinaigrette (add)	13
Shrimp	25
Grouper	19
Chicken Kabob	15
Bakhtiari Kabob	23
Shish Kabob	18



Divanatlanta.com
Sun-Wednesday 5pm-12am
Thursday 5pm-1am
Fri-Sat 5pm- 2am Sunday Brunch 11-3

Ghormeh Sabzi Stew (Gf, H) lamb herbs red kidney beans dried lime basmati rice	23
Bakhtiyari Kabob (GF) beef tenderloin springer mtn chicken saffron basmati rice	36
Slow Cooked Lamb Shank (GF) tomatoes saffron *fava beans dill basmati rice	35
Divan's Spice Blend Shish Kabob (GF) Beef basmati rice barberries roasted tomato cucumber herb yogurt	32
Spice Roasted Double-Cut Lamb Rib Chops (GF, H) 6 spice potatoes garlic spinach sumac gastrique mint oil	
Three Chops (16oz)	54
Four Chops (24oz)	69
Two 4oz Creekstone Natural Angus Filet Mignons (GF) jumbo asparagus roasted potatoes tamarind demi glace	37

Sides 5

Basmati Rice	Couscous (CN)
Sautéed Green Beans	Garlic Spinach
Roasted Potatoes	Pan Roasted Cauliflower