

Cultural Daily

Independent Voices, New Perspectives

Persian Pleasures – Shaherzad Restaurant

Angela Cohan · Wednesday, April 11th, 2018

This year on the last night of Passover my family and I decided to dine at a Persian restaurant in Westwood. My husband chose Shaherzad restaurant. Persian Jewish families typically end Passover eating dairy, but we decided to break with tradition and dine out instead.

We were greeted by a very polite and pleasant waiter who welcomed us and took our order. We were treated to the freshly made in house warm bread that is made in the Tanoor.



The Shaherzad Tanoor



Fresh, warm bread from the Tanoor

Our food was served soon after we ordered. The food, which was generously portioned, was excellent. I ordered the Tahchin, a traditional rice dish that is made with yogurt, saffron and chicken that was served with a generous portion of salad. My husband had the boneless chicken kabob and the kids shared the Beef Koobideh (ground beef kabob).



Tahchin



Chicken Kabob



Beef Koobideh Kabob

We all enjoyed our dinner. My only complaint was that we had ordered a Shirazi Salad that never made it to the table. But we were so full by the end of the meal that we were glad that our waiter had forgotten it.

Shahrezad Restaurant has an elegant but relaxed vibe, dimly lit at night and decorated with beautiful earthenware. The entrees are moderately priced (appetizers from \$5.95 and main dishes from \$17.95 to \$19.95). I highly recommend this restaurant and plan to visit again. Vegetarian and vegan appetizers and main dishes are also available. The restaurant is child-friendly. It is open daily from 11:30 a.m. to 11:30 p.m. Take-out and delivery are also available. Street parking only.

Established in 1982, Shaherzad was the first Persian restaurant in Westwood, Los Angeles. Shaherzad is located on 1422 Westwood Blvd. You can find the menu and make reservations on its website: shaherzadla.com or call (310) 470-3242.

[alert type=alert-white]Please consider making a tax-deductible donation now so we can keep publishing strong creative voices.[/alert]

This entry was posted on Wednesday, April 11th, 2018 at 10:02 am and is filed under [Food](#). You can follow any responses to this entry through the [Comments \(RSS\)](#) feed. You can skip to the end and leave a response. Pinging is currently not allowed.