

SOFREH

Private & Semi-Private Dining





Large parties of seven guests or more are accommodated at Sofreh in our downstairs dining room. This space seats up to 20 guests and has two large communal tables, each accommodating up to 10 guests.

Reservation start times are accepted between 6:00PM - 7:00PM for bookings up to three hours. Our \$125 per person prix fixe is required for all large parties of seven or more. Dessert, beverages, 8.875% tax, and client-elected gratuity are not included in the prix fixe price. A suggested gratuity of 20% is added to the total bill (before sales tax), and a credit card is required to reserve any large party booking. Cancellations within seven days of the reservation incur a fee of \$500. Changes in guest count can be accommodated up to five days prior to the reservation.

For groups smaller than 20, we may seat other guests next to your party. You can have **exclusive** use of the downstairs dining room if you agree to a consumption minimum. The food & beverage consumption minimum is \$2,800++ on Friday and Saturday, and \$2,500++ on other days.



PRIX FIXE MENU - \$125++ PER PERSON

APPETIZERS

Chef's Selection of Seasonal Dips and Salads

MAINS

Persian Plum & Saffron Chicken

Catch of the Day with Fresh Herbs & Tamarind Sauce

Lamb Shank, Onion & Turmeric Broth, Fava Beans, Roasted Garlic

Smoked Eggplant with Slow-Roasted Tomato & Garlic Sauce, Poached Eggs

And a surprise seasonal dish

Additional Fees:

\$40 Corkage Fee (750ml bottle) Limit of 1 bottle per 5 guests

\$80 Corkage Fee (Magnum)

\$4pp Plating Fee for Outside Desserts (No homemade items)

Please note, the menu is pre-set and substitutions are not allowed. All dishes are served "family-style" to share. Mains are served with chef's selection of two seasonal rice dishes, crispy rice, Shiraz salad and Sofreh's house bread. Dessert is optional (a la cart from our current menu). All items are subject to seasonal availability. Our chef may choose to supplement or replace an item on the menu any time. For a list of cocktails and wines please check the bottom of sofrehnyc.com/menu To reserve, please fill the form at sofrehnyc.com/events

We offer dishes with tree nuts, milk, eggs and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our dishes are safe to consume for people with tree nut, milk, egg or wheat allergies.