



Legacy Business Registry

Application Review Sheet

Application No.: LBR-2021-22-031
Business Name: Maykadeh Restaurant
Business Address: 470 Green St.
District: District 3
Applicant: Mahmoud Khossoussi, Owner
Nomination Date: June 10, 2022
Nominated By: Supervisor Aaron Peskin

CRITERION 1: Has the applicant has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years?
 X Yes No

470 Green St. from 1982 to Present (43 years)

CRITERION 2: Has the applicant contributed to the neighborhood's history and/or the identity of a particular neighborhood or community?
 X Yes No

CRITERION 3: Is the applicant committed to maintaining the physical features or traditions that define the business, including craft, culinary, or art forms?
 X Yes No

FEATURES OR TRADITIONS: Restaurant featuring Persian cuisine

NOTES: NA

DELIVERY DATE TO THE HISTORIC PRESERVATION COMMISSION: August 18, 2025

Richard Kurylo and Michelle Reynolds
Legacy Business Program

Legacy Business Program
Office of Small Business
City Hall Room 140
1 Dr. Carlton B. Goodlett Place
San Francisco, CA 94102
(415) 554-6680
legacybusiness@sfgov.org
www.legacybusiness.org



Member, Board of Supervisors
District 3



City and County of San Francisco

AARON PESKIN

June 10, 2022

Director Katy Tang
San Francisco Office of Small Business
City Hall, Room 110
1 Dr. Carlton B. Goodlett Place
San Francisco, CA 94102
Katy.Tang@sfgov.org

Director Tang:

I am writing to nominate Maykadeh Restaurant at 470 Green Street for inclusion on the Legacy Business Registry.

Established in 1985, Maykadeh restaurant, located in the heart of North Beach, has been a staple in the Persian community and expertly uses spices in their cuisine adhering to their authentic recipes. Maykadeh Restaurant's mark in San Francisco's diverse business corridors encapsulates the longstanding legacy of the Persian culture through its unique dishes and ambiance.

Maykadeh Restaurant would benefit from inclusion on the Legacy Business Registry, and it is my honor to nominate it for inclusion.

Sincerely,

A handwritten signature in black ink, appearing to read "Aaron Peskin", written over a light blue horizontal line.

Aaron Peskin



Legacy Business Registry Application



Business Information

Business name: Maykadeh Restaurant

Business owner name(s): Mahmoud Khossoussi

Identify the person(s) with the highest ownership stake in the business

Current business address: 470 Green St., San Francisco, CA 94133

Telephone: (415) 362 – 8286

Email: info@maykadehrestaurant.com

Mailing address (if different than above):

Website: https://maykadehrestaurant.com

Facebook: https://www.facebook.com/maykadeh

Twitter:

7-digit San Francisco Business Account Number (BAN): 0 4 4 2 5 5 8

Do any of these describe your business? (select all that apply)

Requires at least 51% of the business be owned, operated, and controlled by the business designation below.

☒ Immigrant-Owned Business

☐ Owned by Person with a Disability

☐ LGBTQ+-Owned Business

☐ Veteran-Owned Business

☒ Minority-Owned Business*

☐ Woman-Owned Business

**Minority is defined as one or more of the following racial or ethnic groups: American Indian or Alaska Native; Asian; Black or African American; Hispanic or Latino; Middle Eastern or North African; Native Hawaiian/Other Pacific Islander*

Contact Person Information

Contact person name: Mahmoud Khossoussi

Contact person title: Owner

Contact telephone: () –

Contact email:

Business Location(s)

List the business address of the original San Francisco location, the start date of business, and the dates of operation at the original location. Check the box indicating whether the original location of the business in San Francisco is the founding location of the business.

If the business moved from its original location and has had additional addresses in San Francisco, identify all other addresses and the dates of operation at each address.

Original San Francisco address: 470 Green St. Zip Code: 94133

Is this location the founding location of the business? (Y/N): Y

Dates at this location: From: November 20, 1982 To: Present

Other address (if applicable): Zip Code:

Dates at this location: From: To:

Other address (if applicable): Zip Code:

Dates at this location: From: To:

Other address (if applicable): Zip Code:

Dates at this location: From: To:

Other Address (if applicable): Zip Code:

Dates at this location: From: To:

Other address (if applicable): Zip Code:

Dates at this location: From: To:

Applicant Disclosures

San Francisco Taxes, Business Registration, Licenses, Labor Laws and Public Information Release.

This section is verification that all San Francisco taxes, business registration, and licenses are current and complete, and there are no current violations of San Francisco labor laws. This information will be verified. A business deemed not current with all San Francisco taxes, business registration, and licenses, or has current violations of San Francisco labor laws, will not be eligible to apply for grants through the Legacy Business Program.

In addition, we are required to inform you that all information provided in the application will become subject to disclosure under the California Public Records Act.

Please read the following statements and check each to indicate that you agree with the statement. Then sign below in the space provided.

- ☒ I am authorized to submit this application on behalf of the business.
- ☒ I attest that the business is current on all of its San Francisco tax obligations.
- ☒ I attest that the business's business registration and any applicable regulatory license(s) are current.
- ☒ I attest that the Office of Labor Standards and Enforcement (OLSE) has not determined that the business is currently in violation of any of the City's labor laws, and that the business does not owe any outstanding penalties or payments ordered by the OLSE.
- ☒ I understand that documents submitted with this application may be made available to the public for inspection and copying pursuant to the California Public Records Act and San Francisco Sunshine Ordinance.
- ☒ I hereby acknowledge and authorize that all photographs and images submitted as part of the application may be used by the City without compensation.
- ☒ I understand that the Small Business Commission may revoke the placement of the business on the Registry if it finds that the business no longer qualifies, and that placement on the Registry does not entitle the business to a grant of City funds.

Name: MAHMOUD KHOSROUSSI

Signature:

M Khosroussi

Date:

10/15/24

MAYKADEH RESTAURANT

Written Historical Narrative

INTRODUCTION

a. Describe the business. What does it sell or provide?

Maykadeh is a beloved Persian restaurant located in the North Beach neighborhood, known for its authentic Iranian cuisine, welcoming atmosphere, and commitment to traditional flavors. Since it was established in 1982, Maykadeh has become a mainstay for locals and visitors seeking hearty, flavorful Persian dishes.

The menu includes classic Persian dishes such as kabobs, stews (like ghormeh sabzi and fesenjan), and rich, fragrant rice dishes. Many diners appreciate the lamb and beef kabobs, which are marinated and grilled to perfection, as well as the variety of flavorful appetizers like kashk-e-bademjan (eggplant dip) and mast-o-khiar (yogurt with cucumber and herbs). The saffron and herbs, along with other Persian spices, are used liberally and authentically, adding layers of rich flavors to each dish.

b. Describe whom the business serves.

Maykadeh is often recommended for those new to Persian cuisine and those who enjoy Middle Eastern flavors in general.

c. In about 2-5 words (15-30 characters), describe what the business is known for.

Traditional Persian cuisine.

CRITERION 1: The business has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years

a. Provide a short history of the business, including locations and owners.

Maykadeh, which means “house of wine” in Persian, was established in 1982 by Mahmoud Khossoussi, who still owns and runs the restaurant. It has always been located at 470 Green Street in the North Beach neighborhood.

Mahmoud Khossoussi moved from Iran to the United States in 1963 to pursue his college education. During the day, he attended classes, and at night he worked at various restaurants in North Beach. He began as a waiter at North Beach Restaurant and spent his nights in the neighborhood, where his appreciation for North Beach grew deeper with time.

In 1982, Mahmoud — with support from his landlord and his personal savings — opened Maykadeh Restaurant to build a future for himself and his family. He transformed an old Flamenco dance hall, once part of the historic Old Spaghetti Factory, into what is now the beloved Maykadeh.

b. Provide the ownership history of the business in a consolidated year-to-year format.

1982 to Present: Mahmoud Khossoussi

c. Describe any circumstances that required the business to cease operations in San Francisco for any significant length of time.

Other than a few days in 2020 during the COVID pandemic, the business has been open and operating since 1982 in its original location on Green Street.

CRITERION 2: The business has contributed to the neighborhood's history and/or the identity of a particular neighborhood or community

a. Describe the business' contribution to the history and/or identity of the neighborhood, community, business sector, or San Francisco as a whole.

Maykadeh is unique as it sits as the only Persian restaurant in the North Beach neighborhood, which is otherwise generally known for its Italian cuisine. It caters to the entire Bay Area and has been a staple in the region since its inception in 1982. Frequented by the Persian community, it is considered to be one of the most authentic Persian menus in Northern California.

It should be noted that Mahmoud was part of the group that started the North Beach Chamber of Commerce.

b. Is the business associated with significant people or events, either now or in the past?

Over the years, various kings and sheikhs from Iran and the Persian Gulf have visited the restaurant. Politicians such as Willie Brown, Gavin Newsom, and Jerry Brown have dined in the restaurant. Maykadeh also catered for President Obama on two occasions.

c. How does the business demonstrate its commitment to the community?

Maykadeh maintains a consistent menu featuring elevated dishes. It offers great food at approachable prices. The staff, many of whom are Persian, enjoy educating their customers about their native recipes, their history, and the current struggles that the United States is facing with their native country.

d. Has the business ever been referenced in the media, business trade publication, and/or historical documents?

Maykadeh has been featured in the press over the years. Following are a few key media references.

- **Best SF Bay Area Persian Restaurants**
San Francisco Magazine
March 21, 2023
<https://sanfran.com/best-sf-bay-area-persian-restaurants>
- **Maykadeh "Perfect Persian Pleasures In The City By The Bay"**
Mike's Green Grass, Corks and Forks
April 29, 2015
<https://mikemccolgan.blogspot.com/2015/04/maykadeh-perfect-persian-pleasures-in.html#:~:text=In%20an%20effort%20to%20eat,Persian%20name%20that%20means%20Tavern>
- **Maykadeh Restaurant: Check, Please! Bay Area review**
KQED
May 1, 2014
<https://www.youtube.com/watch?v=PXMzrAaDqMc>
- **Maykadeh Restaurant: Reviews**
KQED
May 1, 2014
<https://www.kqed.org/checkplease/10673/maykadeh-restaurant-reviews>
- **Maykadeh, Not War**
SF Weekly
October 25, 2006
https://www.sfweekly.com/dining/maykadeh-not-war/article_935eb473-d72f-5b83-a9ba-aade36c3f574.html

e. Has the business ever received any awards, recognition, or political commendations?

Maykadeh is known as the top Persian restaurant in San Francisco. There are very few Persian restaurants left in San Francisco, and the Persian community recognizes Maykadeh as the best of all.

Maykadeh received a Certificate of Honor from the San Francisco Board of Supervisors in July 2002 "for Maykadeh's 20-year tradition of fine ethnic dining in the Hearth of North Beach, and for being voted 'Best Persian Excursion' by SF Weekly."

Over the years, Maykadeh received several coveted recommendations and awards:

- Michelin Guide recommendation, 2011
- Michelin Guide recommendation, 2015
- Trip.com winner, 5 stars (“highly recommended”), 2017

The business currently has four stars on Yelp and Trip Advisor.

f. How would the community be diminished if the business were to be sold, relocated, shut down, etc.?

There are only a handful of Persian restaurants in San Francisco. If Maykadeh were ever to shut down, it would be incredibly impactful to the Persian community and to San Francisco’s culinary scene.

CRITERION 3: The business is committed to maintaining the physical features or traditions that define the business

a. Is the business associated with a culturally significant building, structure, object, signage, mural, architectural detail, neon sign, or any other special physical feature that defines the business?

Maykadeh is located in what was the Old Spaghetti Factory in North Beach. The building is architecturally significant and is famous as a venue for beatnik and other alternative arts figures.

b. In a few words, describe the main business activity you commit to maintaining.

Maykadeh will continue to teach San Francisco about the Persian people and foods. Maykadeh will commit to maintaining some of the same menu items that were on the menu in 1982, but will support those items with new items. And while they will strive to have the best Persian cuisine in San Francisco, they will work hard to keep prices low so that all people can enjoy these foods.

c. What is the plan to keep the business open in the long term beyond the current ownership?

Mahmoud Khossoussi has provided for the restaurant to be sold to his staff when he retires. He has signed a very long lease for the location and his kids continue to check in periodically to make sure the restaurant is still at the level it was at back in 1982.

d. What challenges is the business facing today?

San Francisco restaurants face real hurdles today – not only hurdles with wages and increased costs, but with a narrative that keeps people from coming into the city from the surrounding suburbs. Maykadeh, whose customers come from all over the Bay Area, has been hit hard during the last few years, as much of their client base has decided not to come into the city for dinner due to the negative stories that have been printed in the paper. Lastly, many consumers have become more selective about dining out, whether due to financial concerns or door dash-type competitors, leading to inconsistent nights.

Legacy Business Program staff will add the following details:

a. Features or traditions that define the business and should be maintained for the business to remain on the Legacy Business Registry.

Restaurant featuring Persian cuisine.

b. Other special features of the business location, such as if the property associated with the business is listed on a local, state, or federal historic resources registry.

The Planning Department Historic Resource Status of the building that houses Maykadeh is “A - Historic Resource Present.” The “Old Spaghetti Factory Café” (historically the “Italian American Taste Company” was constructed in 1908 in the 20th Century Industrial style. It appears eligible for the National Register as a contributor to a National Register-eligible district through survey evaluation.







470

Maykadeh

میکاده

PASSENGER
LOADING ONLY
11 AM TO 1 AM
EVERYDAY
←
1 WHITE LANE
TOWERS 415-542-1238









Maykadeh, Not War

BY SF WEEKLY STAFF

Oct 25, 2006



Signs of a more civilized society.

BY SF WEEKLY STAFF

							
---	---	---	---	---	---	---	---

With all the depressing news about Iran's nuclear program and crazy anti-Semitic president, it's easy to forget the country's good side: a unique culture rich with art, literature, music, and other traditions developed over the past 2,500-odd years. For a quick cure for that disheartening condition, pay a visit to Maykadeh, a longtime favorite of the Bay Area's Persian expatriate community.

As you step in from the bumptious North Beach street scene, the dining room's rosy-peachy cream walls, white tablecloths, black-and-white photos of Iran, mellow lighting, and soothing music provide immediate evidence of an advanced civilization. So does the long and, if you're not familiar with the cuisine, somewhat challenging menu.

As soon as you're seated, the server brings a small plate of sabzee panir, the mandatory starter of feta cheese garnished with raw herbs and vegetables such as mint, red basil, radish, and onion, along with a basket of warm pita bread. You just spread a little cheese on a bit of bread, garnish it with whatever looks good, and munch while you peruse the intriguing menu. Order more if you like, but refills aren't free.

There are several different approaches to dining at Maykadeh.

One way is to order a big spread of mazeh (appetizers), a great choice for vegetarians, since only a few of the 20-odd items contain meat. The dips are more or less familiar from other Middle-Eastern cuisines: mast-o-khier, for example, is thick, housemade yogurt with diced cucumber and a little mint — what the Greeks call tzatziki. Mast-o-musir is similar, but flavored with earthy-tasting dried Persian shallot (the menu says “elephant garlic,” but I'm sure that's a mistranslation). Kashe bademjan is a distant, richer cousin of baba ganoush: a very thick puree of roasted eggplant and kashk, a thick, cultured whey something like yogurt, flavored with garlic and mint. Hummus is hummus, fine but the least interesting of the dips. I wasn't thrilled by the dolmas, either. One very nice touch: As our pitas got cold and stiff, the server replaced them with fresh hot ones.

No longer on the menu and not always available, but well worth asking for, tah dig is the crispy layer left at the bottom of a pot of rice steamed in the traditional Persian manner. As a mazeh, it's served with your choice of stew (which we'll get to later), in which case you should be sure to eat it promptly. After it sits for a few minutes under the moist topping, the rice becomes tough and chewy.

Barley and vegetable aash (soup) is one of those palate-fooling vegetarian dishes you could swear had some meat broth, but the server insisted it contains nothing but barley and herbs, not even any dairy. This dish highlights a major problem with describing Persian food: I can tell you it's delicious, but I can't even guess what all's in there. A non-vegetarian version in Najmieh Batmanglij's *New Food of Life*, the definitive English-language Persian cookbook, calls for 23 ingredients, including two kinds of beans and four cups of fresh herbs. She also notes that soup is so central to the cuisine that the Farsi words for cook and kitchen translate literally as “soup preparer” and “place the soup is prepared.”

Another guess-what dish is torshee. Described on the menu as “pickled vegetable,” this is what we would call a relish: a mix of finely chopped carrot, eggplant, onion, parsley, mint, and dozens of other ingredients, preserved in wine vinegar. It's overpoweringly tart, so a little goes a long way — one order would be plenty for a party of six. Personally, I wouldn't order it again except to accompany some rich meat dishes.

Speaking of which, the best mafeh, and the most expensive (twice the price of the others), are one of Maykadeh's main draws: their innards. The calf brains, for example: a big helping, perfectly broiled for a little char on the outside but with the middles still creamy, like scrambled egg yolks, in a haunting sauce of butter, lots of saffron, and a touch of citrus. Or the lamb's tongue: unctuous, gamy, in a rich, slightly tart sauce of (to hazard a guess) butter and kashk, maybe with a bit of dried Persian lime. Best of all, the braised lamb's head — boned and with the odder bits removed, so more like a stew of tongue, cheek, and brain — with its own deep-flavored broth spiced with cinnamon, saffron, and some mysterious sour element.

Another way to go is to order the Iranian national dish: chelo-kebab, grilled meat served with rice. Meat choices include lamb chops, lamb filet, a mix of ground beef and lamb, filet mignon, chicken thighs or breast, and whole chicken, variously marinated and spiced, and garnished with roasted tomato, raw onion, limes, sumac (a tart berry ground to powder), and fresh herbs. (The ground meat is the only dish listed on the menu as chelo-kebab, but the term applies equally well to the other grilled items.) A small portion of the rice (Basmati, Iranian being unavailable) is cooked with saffron, so it gets a bright yellow-orange color, and then mixed with the remaining white rice for aroma and a pretty polka-dot effect. A fun way to eat chelo-kebab is to order a mix of meats and eat family-style with a large group. On the side, order some torshee and tah dig without sauce.

Yet another option is to order a khoresh (stew) or polo (pilaf), home-style one-dish meals. The best meat dish on the menu might be the khoresh ghorme sabze, lamb shank and eggplant braised with tomato, saffron, and dried lime. Slow cooking softens the meat and blends the flavors until you can hardly tell which is which. In contrast, khoresh fesenjoon, chicken thighs in a sweet walnut-pomegranate sauce, tasted too much like peanut butter and jelly. The vinegary torshee came in handy to cut the cloying sweetness to a more balanced sweet-and-sour.

We cluelessly expected the Persian tea to be mint — nope, wrong country. In fact, it's very similar to English tea. The server said the baklava would go well with it, and it does. Small bites of the dense, sweet pastry, packed with ground pistachios, sopping with honey, and aromatic with rosewater are

delightful alternated with sips of hot, astringent tea. The bastani, a similarly aromatic housemade saffron-pistachio-rose ice cream, tasted better before I placed the familiar aroma as grandma's cold cream.

The wine list could use some work. It's mostly well-known California producers, and outside of one California sparkling wine and an Argentine red, none seemed likely to go well with the food. Given that almost every dish has a tart element (lemon, lime, dried lime, vinegar, yogurt, pickles, pomegranate, kashk), it's a shame that the list doesn't focus on European wines such as Txacolis and Chinons that pair better with such dishes. In the meantime, I recommend bringing your own and paying the corkage.

Maykadeh's furnishings, service, and atmosphere are surprisingly nice for a restaurant in its price range — mostly appetizers under \$10, and entrees under \$20. That, and food like Mom used to make, explains why on weekend nights the place is often packed with large groups of Persians from all over the Bay Area.

Certificate of Honor

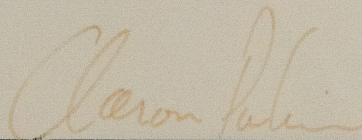
BOARD OF SUPERVISORS City and County of San Francisco

The Board of Supervisors of the City and County of San Francisco hereby issues, and authorizes the execution of, this Certificate of Honor in appreciative public recognition of distinction and merit for outstanding service to a significant portion of the people of the City and County of San Francisco by:

Maykadeh Restaurant

2002 "Best of San Francisco"

For Maykadeh's 20-year tradition of fine ethnic dining in the Heart of North Beach, and for being voted "Best Persian Excursion" by SF Weekly, the Board of Supervisors extends its highest commendation.



Supervisor Aaron Peskin

July 2002





Small Business Commission

Resolution No. _____

September 22, 2025

MAYKADEH RESTAURANT

Application No.: LBR-2021-22-031
Business Name: Maykadeh Restaurant
Business Address: 470 Green St.
District: District 3
Applicant: Mahmoud Khossoussi, Owner
Nomination Date: June 10, 2022
Nominated By: Supervisor Aaron Peskin
Staff Contact: Richard Kurylo and Michelle Reynolds
legacybusiness@sfgov.org

Adopting findings approving the Legacy Business Registry application for Maykadeh Restaurant, currently located at 470 Green St.

WHEREAS, in accordance with Administrative Code Section 2A.242, the Office of Small Business maintains a registry of Legacy Businesses in San Francisco (the "Registry") to recognize that longstanding, community-serving businesses can be valuable cultural assets of the City and to be a tool for providing educational and promotional assistance to Legacy Businesses to encourage their continued viability and success; and

WHEREAS, the subject business has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years; or

WHEREAS, the subject business has operated in San Francisco for more than 20 years but less than 30 years, has had no break in San Francisco operations exceeding two years, has significantly contributed to the history or identity of a particular neighborhood or community and, if not included on the Registry, faces a significant risk of displacement; and

WHEREAS, the subject business has contributed to the neighborhood's history and identity; and

WHEREAS, the subject business is committed to maintaining the physical features and traditions that define the business; and

WHEREAS, at a duly noticed public hearing held on September 22, 2025, the San Francisco Small Business Commission reviewed documents and correspondence, and heard oral testimony on the Legacy Business Registry application; therefore

BE IT RESOLVED, that the Small Business Commission hereby includes Maykadeh Restaurant in the Legacy Business Registry as a Legacy Business under Administrative Code Section 2A.242.

Legacy Business Program

Office of Small Business
City Hall Room 140
1 Dr. Carlton B. Goodlett Place
San Francisco, CA 94102
(415) 554-6680
legacybusiness@sfgov.org
www.legacybusiness.org





BE IT FURTHER RESOLVED, that the Small Business Commission recommends safeguarding the below listed physical features and traditions at Maykadeh Restaurant.

Physical Features or Traditions that Define the Business:

- Persian recipes, dishes, and menu items.

BE IT FURTHER RESOLVED, that the Small Business Commission requires maintenance of the below listed core physical feature or tradition to maintain Maykadeh Restaurant on the Legacy Business Registry:

- Restaurant featuring Persian cuisine.

I hereby certify that the foregoing Resolution was ADOPTED by the Small Business Commission on September 22, 2025.

Katy Tang
Director

RESOLUTION NO. _____

Ayes –
Nays –
Abstained –
Absent –

Legacy Business Program

Office of Small Business
City Hall Room 140
1 Dr. Carlton B. Goodlett Place
San Francisco, CA 94102
(415) 554-6680
legacybusiness@sfgov.org
www.legacybusiness.org





LEGACY BUSINESS REGISTRY EXECUTIVE SUMMARY

HEARING DATE: SEPTEMBER 17, 2025

Filing Date: August 18, 2025
Case No.: 2025-007622LBR
Business Name: Maykadeh Restaurant
Business Address: 470 Green Street
Zoning: North Beach Neighborhood Commercial (NCD) Zoning District
North Beach Special Use District
Telegraph Hill-North Beach Residential Special Use District
Priority Equity Geographies Special Use District
40-X Height and Bulk District
Cultural District: Not Applicable
Block/Lot: 0115 / 019
Applicant: Mahmoud Khossoussi
470 Green Street
Nominated By: Former Supervisor Aaron Peskin
Located In: District 3
Staff Contact: Claire Feeney, (628) 652-7313, claire.feeney@sfgov.org

Recommendation: Adopt a Resolution to Recommend Approval

Business Description

Maykadeh Restaurant is a Persian restaurant, opened by Mahmoud Khossoussi at 470 Green Street in November 1982. It serves authentic Iranian and Persian cuisine, including lamb and beef kabobs, ghormeh sabzi and Fesenjan stews, and fragrant rice dishes. Mr. Khossoussi moved to the United States from Iran in 1963 to continue his education. He joined the North Beach community at this time, working as a waiter at restaurants in the neighborhood while attending college. He opened Maykadeh (which means “house of wine” in Persian) Restaurant in a former Flamenco dance hall at the Old Spaghetti Factory. The restaurant continues to be family owned and Mr. Khossoussi has arranged for the restaurant to be sold to its staff when he retires. There is a decreasing number of Persian restaurants in San Francisco and Maykadeh Restaurant continues to honor and publicize Persian cuisine

and culture, and acts as a welcoming gathering space for the Persian community in San Francisco and the greater Bay Area.

Staff Analysis

Review Criteria

1. When was business founded?

The business was founded in 1982.

2. Does the business qualify for listing on the Legacy Business Registry? If so, how?

Yes. Maykadeh Restaurant qualifies for listing on the Legacy Business Registry because it meets all of the eligibility Criteria:

- a. Maykadeh Restaurant has operated continuously in San Francisco for 43 years.
- b. Maykadeh Restaurant has contributed to the history and identity of the North Beach neighborhood and San Francisco.
- c. Maykadeh Restaurant is committed to maintaining the physical features and traditions that define the organization.

3. Is the business associated with a culturally significant art / craft / cuisine / tradition?

Yes. The business is associated with Persian and Iranian cuisine.

4. Is the business or its building associated with significant events, persons, and / or architecture?

Yes. The Green Street property is an Article 10 Individual Designated Landmark #127 and is also a contributing structure to the California Register-eligible Eligible Upper Grant Avenue Historic District. The building is the Old Spaghetti Factory Cafe which is significant as an industrial structure in continuous use from 1908 to 1955, when it was converted to a café/cabaret/restaurant. As such, it is an early example of adaptive reuse. The Old Spaghetti Factory was one of the cultural and social centers for the last members of San Francisco's Bohemian and Beatnik era. Bohemians and artists had long gravitated towards North Beach and the ambiance of the Italian community has historically been supportive of such artists.

The California Register Eligible Upper Grant Avenue Historic District consists of a neighborhood shopping street and its surrounding streets of apartments and flats. The district is significant because of its historical land use pattern, recreated after the 1906 fire and essentially unchanged today from the earliest development. The urban fabric is a rectangular grid with minimal open space and has many narrow alleys. The architecture is predominantly sidewalk-hugging, multiple-unit adjoining buildings that are generally three-stories, have two to eight units, and are vernacular Classic architecture. The District also reflects the bustling and diverse immigrant communities that have historically lived in the area, including the Italians, Latin Americans, and French.

5. Is the property associated with the business listed on a local, state, or federal historic resource registry?

Yes, the site is listed as an Article 10 Landmark No.127 and is a contributing resource to the California Register-Eligible Eligible Upper Grant Avenue Historic District.

6. *Is the business mentioned in a local historic context statement?*

No, not as of the date of this Executive Summary.

7. *Has the business been cited in published literature, newspapers, journals, etc.?*

Yes. There have been a number of features and articles about Maykadeh Restaurant. SF Weekly and San Francisco Magazine each featured the restaurant in articles, in 2006 and 2023 respectively. KQED ran an article and video feature about the restaurant in 2014. The restaurant was also included in Michelin Guide recommendations in 2011 and 2015.

Racial and Social Equity Analysis

On July 15th, 2020 the San Francisco Historic Preservation Commission adopted [Resolution No. 1127](#) centering Preservation Planning on racial and social equity. Understanding the benefits, burdens, and opportunities to advance racial and social equity that proposed Preservation Planning documents provide is part of the Department's Racial and Social Equity Initiative. This is also consistent with the Mayor's Citywide Strategic Initiatives for equity and accountability and with the Office of Racial Equity, which required all Departments to conduct this analysis.

The Legacy Business Program is deeply intertwined with these goals. One of the primary purposes of the Legacy Business Program is to maintain San Francisco's cultural fabric and to foster civic engagement and pride by assisting long-operating businesses remain in the city. The Legacy Business Registry was established to recognize longstanding, community-serving businesses that are valuable cultural assets of the city. These businesses, ranging from restaurants to art galleries to tire shops to community shelters, are key to sustaining the racial and social diversity in San Francisco and adding to the identity and character of our city and the many communities within it.

Maykadeh Restaurant is an immigrant and minority owned business. It has served authentic cuisine to the Persian community for decades and foreign dignitaries, kings, and sheikhs from Iran and the Persian Gulf have visited the restaurant. The restaurant also offers educational and cultural learning opportunities by sharing native recipes and Persian history with customers and the community

Physical Features or Traditions that Define the Business

Location(s) associated with the business:

Current Locations:

- 470 Green Street (1982 – Present)

Recommended by Applicant

- Persian recipes, dishes, and menu items

Additional Recommended by Staff

- None

Basis for Recommendation

The Department recommends the Historic Preservation Commission adopt a resolution recommending the business listed above be adopted by the Small Business Commission to the Legacy Business Registry.

ATTACHMENTS

Draft Resolution

Legacy Business Registry Application:

- Application Review Sheet
- Section 1 – Business / Applicant Information
- Section 2 – Business Location(s)
- Section 3 – Disclosure Statement
- Section 4 – Written Historical Narrative
 - Criterion 1 – History and Description of Business
 - Criterion 2 – Contribution to Local History
 - Criterion 3 – Business Characteristics
- Contextual Photographs and Background Documentation



HISTORIC PRESERVATION COMMISSION

DRAFT RESOLUTION NO.

HEARING DATE: SEPTEMBER 17, 2025

Case No.: 2025-007622LBR
Business Name: Maykadeh Restaurant
Business Address: 470 Green Street
Zoning: North Beach Neighborhood Commercial (NCD) Zoning District
North Beach Special Use District
Telegraph Hill-North Beach Residential Special Use District
Priority Equity Geographies Special Use District
40-X Height and Bulk District
Block/Lot: 0115 / 019
Applicant: Mahmoud Khossoussi
470 Green Street
Nominated By: Former Supervisor Aaron Peskin
Located In: District 3
Staff Contact: Claire Feeney, (628) 652-7313, claire.feeney@sfgov.org

ADOPTING FINDINGS RECOMMENDING TO THE SMALL BUSINESS COMMISSION APPROVAL OF THE LEGACY BUSINESS REGISTRY NOMINATION FOR MAYKADEH RESTAURANT CURRENTLY LOCATED AT 470 GREEN STEET, BLOCK 0115, LOT 019.

WHEREAS, in accordance with Administrative Code Section 2A.242, the Office of Small Business maintains a registry of Legacy Businesses in San Francisco (the "Registry") to recognize that longstanding, community-serving businesses can be valuable cultural assets of the City and to be a tool for providing educational and promotional assistance to Legacy Businesses to encourage their continued viability and success; and

WHEREAS, the subject business has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years; and

WHEREAS, the subject business has contributed to the City's history and identity; and

WHEREAS, the subject business is committed to maintaining the traditions that define the business; and

WHEREAS, at a duly noticed public hearing held on September 17, 2025, the Historic Preservation Commission reviewed documents, correspondence and heard oral testimony on the Legacy Business Registry nomination.

THEREFORE, BE IT RESOLVED that the Historic Preservation Commission hereby recommends that Maykadeh Restaurant qualifies for the Legacy Business Registry under Administrative Code Section 2A.242(b)(2) as it has operated for 30 or more years and has continued to contribute to the community.

BE IT FURTHER RESOLVED that the Historic Preservation Commission hereby recommends safeguarding of the below listed physical features and traditions for Maykadeh Restaurant.

Locations

Current Locations:

- 470 Green Street (1982 – Present)

Physical Features or Traditions that Define the Business

- Persian recipes, dishes, and menu items

BE IT FURTHER RESOLVED that the Historic Preservation Commission's findings and recommendations are made solely for the purpose of evaluating the subject business's eligibility for the Legacy Business Registry, and the Historic Preservation Commission makes no finding that the subject property or any of its features constitutes a historical resource pursuant to CEQA Guidelines Section 15064.5(a).

BE IT FURTHER RESOLVED that the Historic Preservation Commission hereby directs its Commission Secretary to transmit this Resolution and other pertinent materials in the case file 2025-007622LBR to the Office of Small Business on September 17, 2025

Jonas P. Ionin
Commission Secretary

AYES:

NOES:

ABSENT:

RECUSE:

ADOPTED: September 17, 2025