



### Appetizers

**Aushak**  
Steamed dumplings filled with Leeks, topped with Ground Beef, Yogurt & sprinkled with dried Mint.....6.00

**Mantu**  
Boiled Dumplings filled with Ground Beef, Onions & Seasoning. Topped with Mixed Vegetables, Yogurt & Mint.....6.00

**Bolanni**  
Turnovers filled with a choice of any three: Leeks, Potatoes or Pumpkin.....7.00

**Hummus**  
Cooked, mashed Chickpeas blended with Tahini, Olive Oil, Lemon Juice, Salt and Garlic.....4.00

**Borta**  
Baked Eggplant mixed with Yogurt & Garlic (served with Bread).....4.00

**Dolma**  
Grape Leaves stuffed with Rice & Vegetables.....4.50

**Buranni Banjaan**  
Roasted Slices of Eggplant served with sauteed Tomatoes, Garlic & Pepper topped with Special House Yogurt.....5.00

**Buranni Kadoo**  
Sautéed Slices of Pumpkin seasoned with Cardamom and a pinch of Sugar topped with Special House Yogurt.....5.00

### Soup & Salad

\*All Soups & Salads served with a side of Afghan Bread

**Salata**  
Afghan Salad - A mixture of diced Red Onions, Cilantro, Cucumbers, Tomatoes & Special House Dressing.....4.50

**Mixed Green Salad**  
Mixed greens with Walnuts, Cranberries & Special House Sauce.....4.50  
Add Chicken.....2.00

**Moshawa**  
Bowl of Lentil Soup with Chick Peas & Kidney Beans mixed with Sour Cream.....4.50  
Add Ground Beef.....1.50

**Aush**  
Noodle soup with Split Peas, Kidney Beans and Ground Beef, mixed with Yogurt.....5.50



### Main Course

\*All meals served with choice of Basmati Brown or White Rice and Naan

**Chicken Kabob**  
Char-Broiled marinated Chicken Breast.....10.50

**Beef Tikah Kabob**  
Tender Steak Cubes marinated in a Special Sauce.....11.50

**Lamb Chop**  
Tender marinated Lamb Chops.....14.00

**Chapli Kabob**  
Grilled Sirloin Kabob Patties prepared with Green Onions, Scallions, Cilantro & Coriander.....10.00

**Shami Kabob**  
Char-Broiled Ground Beef prepared with Onions & Special Seasoning.....9.50

**Beef Short Ribs**  
Seasoned Short Ribs.....14.00

**Zalla Talapia**  
Grilled Talapia marinated in Special Spices topped with Cilantro Cream Sauce.....14.00

**Qabuli Pallow**  
Brown Basmati Rice cooked with Lamb Shanks, Carrots, Raisins and Special Spices.....11.00

**Lawan Challow**  
Boneless Chicken Breast prepared in a Curry Sauce with Garlic & Sour Cream.....10.00

**Sabzi Challow**  
Spinach cooked with Special Herbs & Spices served with Lamb Shanks.....10.50

**Combination Dish**  
Choice of 2 - Shami Kabob, Chicken Kabob or Beef Tikah Kabob.....14.00

### Vegetarian Dishes

\*All meals served with choice of Basmati Brown or White Rice and Naan

**Sabzi**  
Spinach cooked with Special Herbs & Spices.....8.00

**Lawan with Mushrooms/Green Peas**  
Curry Sauce made with Mushrooms and Green Peas, Yogurt, Garlic & Sour Cream.....8.00

**Buranni Banjaan**  
Sautéed Slices of Eggplant with fresh Tomatoes, Garlic & Pepper topped with Special House Yogurt.....7.00

**Buranni Kadoo**  
Sautéed Slices of Pumpkin seasoned with Cardamom topped with Special House Yogurt.....5.00



### Beverages

**Soda**  
Coke, Sprite, etc.....1.50

**Dokh**  
Yogurt, Mint & Cucumber Drink.....2.50 / Pitcher 7.00

**Fresh Juice**  
Orange, Carrot & Apple.....3.50

**Coffee & Tea**  
Fresh Ground Coffee or Tea.....1.50

### Dessert

**Sheeryakh**  
Afghan Style Vanilla Ice-Cream with Pistachio, Cardamom & Saffron.....5.00

**Firnee**  
Pudding prepared with Milk, Rose Water, Pistachio & Cardamom.....3.50

**Bakhlava**  
Thin Layers of Pastry Shell with Honey, Walnuts & Sugar.....4.00

**Pastry of the Day**  
Made Fresh Daily in our Kitchen

### Sides

**Chicken Wrap**  
Char-Broiled Seasoned Chicken Breast with Special House Yogurt Sauce, Lettuce, Tomatoes & Sautéed Onions wrapped with Lawash Bread.....7.00

**Shami Kabob Wrap**  
Charbroiled Ground Beef prepared with Onions, Special Seasoning, Lettuce, Chatni, Tomatoes & Onions wrapped with Lawash Bread.....7.00

**Rice**  
Choice of Brown or White Basmati Rice.....3.50

**Naan**  
Afghan Bread.....1.50

**Torshi**  
Pickled Vegetables Fermented in Vinegar.....3.00

**Maust**  
Yogurt with Cucumber, Mint.....2.50