

Hot Appetizers

1. Bulanee Kachaloo	<i>Stuffed turnover with spiced potatoes, coriander leaves, and chopped onions, served with yogurt.</i>	4.95
2. Bulanee Gandana	<i>Stuffed turnover with spiced scallions and herbs, served with yogurt.</i>	4.95
3. Bulanee Paneer	<i>Stuffed turnover filled with feta cheese, served with yogurt</i>	4.95
4. Sambosa Goushti	<i>Deep fried pastries, stuffed with ground beef, chickpeas and spices, served with fresh coriander sauce.</i>	4.95
5. Mantu	<i>Steamed dumplings filled with ground beef, onions, garlic, and afghan spices topped with carrot-chickpeas sauce and garlic-yogurt.</i>	4.95
6. Aushak	<i>Leek filled steamed dumplings topped with ground beef sauce, garlic-yogurt, and sprinkled with mint and paprika.</i>	4.95
7. Kabul Combination	<i>Selection of any four appetizers, hot or cold, for up to two people.</i>	18.00

Cold Appetizers

8. Shor Nakhot	<i>Sliced potatoes with chickpeas topped with fresh coriander sauce.</i>	4.95
9. Must-e-badrang	<i>Diced cucumbers in a yogurt-mint sauce.</i>	4.95
10. Doolma	<i>Grape leaves stuffed with rice and vegetables topped with roasted red pepper sauce.</i>	4.95

Soups

11. Aush*	<i>Noodles and vegetable soup topped with garlic- yogurt and spiced ground beef, sprinkled with mint.</i>	4.95
12. Shorba-e-Murgh	<i>Chicken soup cooked with select afghan spices.</i>	4.95
13. Shorba-e-Dal	<i>Yellow Lentils cooked with onions and select afghan spices.</i>	4.95

* Vegetarian alternative available

Please inform your server in case you desire spicy food

Kabobs

Extra Meat \$2.25

Kabuli Rice \$2.00

Rice may be substituted with your choice of up to two side dishes \$3.00

27. Fish Kabob	<i>Chunks of salmon marinated in a spicy Afghan Sauce, broiled with assorted Vegetables on skewers.</i>	20.00
28. Lamb Kabob	<i>Chunks of lamb marinated in a spicy Afghan sauce, broiled with assorted vegetables on skewers.</i>	18.00
29. Beef Kofta Kabob	<i>Ground beef meat mixed with garlic, ginger, and green peppers broiled with vegetables on skewers.</i>	18.00
30. Lamb Chop Kabob	<i>Lamb chops marinated in garlic, ginger, lemon, and Afghan spices, broiled with assorted vegetables on skewers.</i>	18.00
31. Chicken Kabob	<i>Perfectly spiced, chunks of white meat chicken broiled with assorted vegetables on skewers.</i>	18.00
32. Kabob-e-Kabul	<i>Two skewers of three different types of meat broiled with assorted vegetables on skewers.</i>	19.00

All Kabobs come with white rice, but can be ordered with your choice of brown or sweet saffron rice

Vegetarian Dishes

32. Chalaw Bandenjan	<i>Spiced sautéed eggplant, topped with yogurt, served with your choice of white, brown, or sweet saffron rice</i>	15.00
33. Chalaw Kadu	<i>Spiced sautéed pumpkin pieces, topped with yogurt, served with your choice of white, brown, or sweet saffron rice.</i>	15.00
34. Chalaw Sabzi	<i>Afghani style spinach, topped with seasoned sauce, served with your choice of white, brown, or sweet saffron rice.</i>	15.00
35. Chalaw Dal	<i>Yellow lentils cooked with onions and garlic served you're your choice of white, brown, or sweet saffron rice.</i>	15.00
36. Nareng Palaw	<i>Delicately seasoned heap of sweet saffron rice garnished with orange strips, almonds, pistachios, and cardamom.</i>	16.00
37. Kabuli Palaw	<i>Delicately seasoned chunks of eggplant cooked with tomatoes under a heap of brown rice garnished with almonds, pistachios, carrot strips, and raisins.</i>	16.00

Side Dishes

38. Korma Bandenjan	<i>Sautéed eggplant cooked in a rich sauce of tomato, onions and spices.</i>	5.00
39. Buranee Kadu	<i>Sautéed pumpkin topped with meat sauce and yogurt.</i>	5.00
40. Dal	<i>Yellow lentils cooked with onions and spices.</i>	5.00
41. Yogurt	<i>Middle Eastern style yogurt.</i>	5.00
42. Extra Rice	<i>White, brown, or sweet saffron rice.</i>	5.00
43. Extra Bread	<i>Egg-glazed bread sprinkled with mustard sesame seeds.</i>	3.00
44. Dressing, Cilantro sauce	<i>Any dressing or homemade cilantro sauce.</i>	5.00
45. Mixed Sides	<i>Combination of four sides.</i>	18.00

Desserts

46. Baklawa	<i>Syrup-drenched pastry with layers of ground walnuts.</i>	4.00
47. Firnee	<i>Milk pudding sprinkled with ground pistachios, and almonds.</i>	4.00
48. Carrot Cake	<i>Afghan style cake with nuts and raisins</i>	4.00
49. Sheer Yakh	<i>Vanilla ice cream topped with rose water syrup and saffron syrup, sprinkled with pistachios, and cardamom.</i>	5.00

Beverages

50. Chai: Black Tea or Green Tea brewed with cardamom	2.00
51. Turkish Coffee	3.00
52. Afghani Iced Tea	2.00
53. Dough (Afghan yogurt drink)	2.50
54. Mango Dough	2.50
55. Soda(Pepsi, Diet Pepsi, Sprite, Fanta)	2.00

House Specialties

Extra Meat 2.00

14. Kabuli Palaw	<i>Delicately seasoned chunks of lamb or chicken under a heap of brown rice, garnished with carrot strips, raisins, almonds, and pistachios</i>	17.00
15. Kabuli Chalaw	<i>Delicately seasoned chunks of lamb or chicken under a heap of white rice, garnished with carrot strips, raisins, almonds, and pistachios.</i>	17.00
16. Norenge Palaw	<i>Delicately seasoned chunks of lamb or chicken under a heap of sweet saffron rice, garnished with rose water flavored orange peel strips, almonds, pistachios, and cardamom.</i>	17.00
17. Chef's Aushak	<i>Leek filled steamed dumplings topped with garlic yogurt, and ground beef sauce sprinkled with mint and paprika.</i>	16.00
18. Mantu	<i>Steamed dumplings filled with ground beef, onions, garlic, and afghan spices topped with carrot-chickpeas sauce and garlic-yogurt.</i>	17.00
19. Lamb Shank	<i>Delicately Seasoned lamb shanks cooked with onions, garlic, and afghan spices served with your choice of brown or white rice.</i>	17.00

Lamb & Chicken Dishes

Extra Meat 2.00

All entrées are served with rice

20. Bandenjan Chalaw	<i>Pieces of lamb or boneless chicken and eggplant cooked in a rich sauce of tomatoes, onions, and spices.</i>	16.00
21. Sabzi Chalaw	<i>Pieces of lamb or chicken cooked with chopped spinach in a delicately flavored tomato and onion sauce.</i>	16.00
22. Kadu chalaw	<i>Spiced sautéed pumpkin pieces topped with ground beef sauce and garlic-yogurt.</i>	16.00
23. Dal Chalaw	<i>Pieces of lamb or chicken cooked with yellow lentils, onions, garlic, and spices.</i>	16.00
24. Chicken Korma	<i>Delicately seasoned boneless chicken cooked with tomatoes and selected afghan spices.</i>	16.00
25. Lamb Korma	<i>Delicately seasoned boneless diced lamb cooked with tomatoes and selected afghan spices.</i>	16.00