

Appetizers

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BowlawniUS\$6.95

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Twin pastry shells, one filled with leeks and scallions and the other with spiced potatoes garnished with mint yogurt.

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BanjanUS\$6.95

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Pan-fried eggplant seasoned with spices then baked with fresh tomatoes served on a garlic and mint yogurt sauce.

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Vegetarian Appetizers

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BowlawniUS\$6.95

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Twin pastry shells, one filled with leeks and scallions and the other with spiced potatoes garnished with mint yogurt.

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BanjanUS\$6.95

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Pan-fried eggplant seasoned with spices then baked with fresh tomatoes served on a garlic and mint yogurt sauce.

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Salads

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SalataUS\$6.95

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Mixed green salad served with pomegranate or balsamic vinaigrette dressing. Would you like dressing?: Pomegranate Dressing, Balsamic Vinaigrette Dressing.

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Shor NakhodUS\$6.95

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Potatoes and chick peas on a bed of mixed greens served with cilantro vinaigrette dressing.

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Entrees

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QabiliUS\$20.95

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Pallow rice baked with chunks of lamb shanks, raisins, and glazed julienne of carrots. Boiled rice then drained of water seasoned oil, cardamom, cinnamon, nutmeg, cumin seeds and then baked.

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Sabzi ChallowUS\$19.95

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Spinach sauteed with chunks of lamb and Afghan seasonings, served with challow rice. Boiled rice then drained of water seasoned with oil, cumin seed and then baked.

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Vegetarian Entrees

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Vegetarian Kourma ChallowUS\$16.95

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Fresh green beans, carrots, cauliflower, turnips, and potatoes sauteed with onions, tomatoes and garlic served with sauteed spinach and challow. Boiled rice then drained of water seasoned with oil, cumin seed and then baked.

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Vegetarian Sabzi ChallowUS\$16.95

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Spinach sauteed with Afghan seasonings served with garlic, mushrooms and challow rice. Boiled rice then drained of water seasoned with oil, cumin seed and then baked.

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