

# APPETIZERS

- ❖ **Samosas -**  
*Fried noodles filled with spiced eastern peas, potatoes and vegetables ..... 5*
- ❖ **Pakawra -**  
*Large slices of potato dipped in a lightly seasoned homemade batter then fried crispy ..... 5*
- ❖ **Bowlani -**  
*Grilled thin, flat noodles filled with potatoes and vegetables, kicked up with cayenne pepper, coriander, and black pepper ..... 5*
- Beef Shammi Kebab -**  
*Ground beef seasoned with mixed spices. When ordered, freshly chopped scallions are infused into the meat giving it an assertive taste and charbroiled on skewers ... 8*
- Chicken Shammi Kebab -**  
*Ground chicken breast flavored with spices, charbroiled on skewers ..... 8*
- Mantoo -**  
*Steamed dumplings filled with mildly spiced meat and onions; topped with yellow split peas and a special sauce of homemade yogurt, with mint and garlic..... 9*
- ❖ **Ashak -**  
*Boiled dumplings filled with scallions and spinach, topped with spicy chopped beef, yellow split peas, mint and a delicious homemade yogurt ..... 9*
- ❖ **Lemon Salad -**  
*House salad, topped with our own tangy lemon dressing, and no oil added! ..... 7*
- ❖ **Yogurt Salad -**  
*Mixed green salad topped with our homemade seasoned yogurt dressing ..... 7*
- ❖ **Afghan Noodle Soup -**  
*A rich broth with noodles and fresh vegetables flavored with Afghan seasonings (add our yogurt topping 1.50) ..... 6*
- ❖ **Pea Soup -**  
*A very traditional yellow lentil soup prepared in a tomato based broth seasoned with cayenne pepper, coriander, and garlic ..... 6*

18% Gratuity will be included for groups of 6 or more.

❖ Denotes dishes which are or can be prepared as vegetarian.



*Bost Arch  
A Kingdom of the Year 300*

## SIDES

- ❖ **Pumpkin Puree (Kadu) -**  
*Deliciously prepared sweet and spicy ..... 6*
- ❖ **E ggplant (Brony Bonjan) -**  
*Sliced steamed eggplant, fried and topped with tomato sauce,  
homemade yogurt, and dry mint ..... 6*
- ❖ **S pinach (S abzi) -**  
*Sautéed with onions, scallions, and a variety of spices..... 6*
- ❖ **Potato (Kormay Kachaloo) -**  
*Potato sautéed with onions, tomato sauce, and a variety of seasonings..... 5*
- ❖ **Mushrooms -**  
*Sautéed with onions, tomatoes and a variety of seasonings..... 6*
- ❖ **Kabuli Palow -**  
*Our brown rice topped with seasoned raisins, almonds, and carrots flavored with cardamom..... 9*
- ❖ **S pinach Rice (S abzi Palow) -**  
*Aahu Barah Basmati rice with a mix of fresh chopped spinach..... 5*
- ❖ **Brown Rice -**  
*Aahu Barah Basmati rice cooked with cumin seeds and other traditional spices ..... 5*
- Sautéed Lamb -**  
*Lamb sautéed with onion, tomato sauce, and an array of seasonings..... 10*
- Bowl of Homemade Yogurt..... 5**
- Homemade Yogurt w/ chopped cucumbers ..... 6**

❖ *Denotes dishes which are or can be prepared as vegetarian.*

# BEVERAGES

## COLD DRINKS

Sodas, Juices, Iced T ea, Lemonade, and Milk .....	2.5
Daugh (Yogurt Beverage) - <i>Homemade yogurt, chopped cucumber, mint leaves and a dash of salt</i> .....	4
A fghan T ea on Ice - <i>Mix of black tea, cardamom and milk, sweetened</i> .....	4
<i>Saratoga Spring Water (12 oz)</i> .....	2.5
<i>San Pellegrino Sparkling Water (750 mL)</i> .....	5

## HOT DRINKS

Black T ea - <i>Natural loose leaf black tea with cardamom</i> .....	2.5
Green T ea - <i>Natural loose leaf green tea and cardamom</i> .....	2.5
A fghan T ea (S her Chai) - <i>A traditional sweet chai prepared using black tea, cardamom, milk and beet juice</i> .....	3
Coffee/Decaf .....	2.5
T urkish Coffee - <i>sweet, flavored with cardamom</i> .....	3

## DESSERTS

Fernee - <i>An Afghan milk pudding flavored with cardamom and rose water, topped with a variety of fresh fruit</i> .....	6
Baklava - <i>Ground walnuts layered with phyllo pastry, sweetened with honey syrup</i> .....	5
Ice Cream A fghani S tyle - <i>Vanilla ice cream, flavored with rose water, and topped with pistachios and dried fruits</i> .....	6
Homemade Rice Pudding - <i>An Afghan traditional rice pudding dessert made from rice, milk, almonds and rose water</i> .....	6
Cake - <i>Please ask for the cake of the day</i> .....	6.5

## HOURS:

### LUNCH

Monday - S aturday 11:00 - 3:00 pm

### DINNER

Monday - T hursday 3:00 - 10:00 pm

Friday - S aturday 3:00 - 11:00 pm

S unday 2:00 - 9:00 pm

# ENTREES

Served with choice of Spinach Rice or Brown Rice and with your choice of; Pumpkin, Eggplant, Mushrooms, Potato, or Spinach

## SHISH KEBABS

<b>Beef Kebab</b> - cubes of tenderloin beef marinated and charbroiled on a skewer .....	25
<b>Beef Shammi Kebab</b> - extra lean ground beef seasoned with a variety of spices and molded onto skewer .....	16.5
<b>Chicken Shammi Kebab</b> - ground chicken breast seasoned with a variety of spices then grilled on a skewer .....	16.5
<b>Leg of Lamb Kebab</b> – the traditional kebab dating back to ancient times in the near east, consisting of cubes of lamb skewered over coals.....	21
<b>Lamb Loin Chops</b> - delicate and tender chops marinated and charbroiled over the grill .....	27
<b>Rack of Lamb Kebab</b> - lightly seasoned and skewered .....	30
<b>Chicken Kebab</b> - skinless and boneless cubes of chicken breast seasoned with a variety of spices then grilled on a skewer .....	17
<b>Sausage Kebab</b> - pieces of beef sausage grilled on a skewer to perfection.....	16
<b>Combination</b> - an arrangement of chicken kebab, leg of lamb kebab, and beef shammi kebab.....	25

## SEAFOOD

<b>Salmon Kebab</b> - marinated in lemon and a variety of traditional spices.....	20
<b>Swordfish Kebab</b> - marinated with lemon, cracked pepper, and special seasonings charbroiled on the grill .....	21
<b>Shrimp Kebab</b> - jumbo shrimps charbroiled on the grill.....	21
<b>Trout</b> - marinated with tangy lemon, pepper, with other spices and carefully skewered over the grill .....	18

All of the above entrees can be served with Kabeli Palow Rice ..... 3 extra

❖ Denotes dishes which are or can be prepared as vegetarian.

# SULTAN'S ENTREES

Served with your choice of; Pumpkin, Eggplant, Mushrooms, Potato, or Spinach

- ❖ **Kabeli Palow** - special rice topped with seasoned almonds, raisins, carrots, flavored with cardamom, served with choice of vegetable and sautéed lamb or chicken shish kebab ..... 19
- Sautéed Fish** - sautéed cat fish cooked with onions, garlic, coriander seed, black pepper and tomatoes, served with spinach rice and a side of vegetable. .... 18

# NOODLE DINNERS

Served with Spinach Rice or your choice of; Pumpkin, Eggplant, Mushrooms, Potato, and Spinach

- Mantoo** - steamed dumplings filled with mildly spiced meat and onions; topped with yellow split peas, our homemade yogurt, garlic and mint. Choice of spinach rice or side of vegetable..... 17
- ❖ **Ashak** - boiled dumplings filled with scallions and spinach, topped with spicy chopped beef, yellow peas, our homemade yogurt, mint. Comes with spinach rice or a side of vegetable ..... 17

# AFGHAN HOUSE DINNER TREAT

Traditional Afghan feast prepared and served as if you are invited to an Afghan house. This complete dinner includes appetizers, variety of shish kebabs, and many other dishes. Minimum of 4 people please ..... 33 per person

# KIDS DINNERS (Smaller Portions)

- Ashak** - choice of spinach rice or vegetable side ..... 9.5
- Mantoo** - choice of spinach rice or vegetable side ..... 9.5
- Shish Kabab** (lamb, chicken, or beef shammi) - Choice of spinach rice or brown rice and vegetable ..... 10.5

❖ Denotes dishes which are or can be prepared vegetarian.