

\*price subject to change without notice\*

**Note: Bread is served with the Main Course.\***

## STARTERS

Made Here

### **Soup of the Day.\$5.75**

Ask your server!

Made Here

### **Mashawa(Soup).\$5.50**

Vegetables,beans,mint,house spices,yogurt, meat sauce.(also available vegetarian)

### **Greek Salad.\$8.50**

Mix fresh greens with Feta cheese

### **Salad"Zamarod.\$8.50**

Tomatoes,lettuce,cucumber,cilantro,chickpeas, Olive oil.

### **Sombosa.\$6.25**

Lightly fried pastries filled with ground beef,chickpeas.

### **Bulanee Kachalu.\$5.95**

Turnover pastry stuffed with potatoes,herbs,spices.Served with hot sauce.

### **Aushack.\$6.50**

Scallions filled dumplings topped with seasoned yogurt,mint ,in ground beef meat sauce.(available vegetarian)

### **Muntoo.\$6.50**

Dumpling filled with ground beef,onion,topped with seasoned yogurt,coriander and meat sauce.

## Afghan Kebobs

### **Kebob Chopan.\$16.95**

Chunks of australian LAMB SHOULDER chop marinated herbs,spices.Char-Broiled to perfection

### **Kebob Gosfund.\$15.50**

Tender pieces of New Zealand LEG OF LAMB,marinated ,and Char-broiled

### **Kebob Murgh.\$14.95**

Chunks of CHICKEN BREAST,marinated with herbs,spices.Broiled on skewers.

### **Combination Kebob.\$19.95**

Chunks of CHICKEN,boneless LAMB, marinated and charbroiled to perfection

## Daily Specials

### **Pan Seared Wild Salmon.\$21.00**

Served with Afghan style sautéed spinach.

### **Lamb Shanks.\$22.00**

Baked with In-House made spices.Served with baked apples, sautéed spinach and saffron rice.

### **Hummus.\$8.25**

Chickpea spread with herbs,spices,garlic

### **\*\*Beef Sirloin Kebobs.\$21.50**

Marinated with In-House made spices.

### **\*\*Rack of Lamb.\$23.95**

Marinated with In-House spices,Grill to order.

**\*\*Served with Basmati rice,and and CHOICE OF ONE VEGETABLE.**

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## TRADITIONAL

### **Samaaroq Palaow.\$15.95**

Chunks of Chicken breast cook with mushrooms,yogurt,sour cream.Served with saffron rice.

### ◆ **Quabili Palaow.\$15.95**

Saffron rice topped with sautee julienne carrots,raisins,almonds.served with chunks of Lamb in a house made tomato sauce

### **Zamarod Palaow.\$15.95**

Tenders chunks of LAMB in a house made tomato sauce.Served with sautéed spinach,and spinach rice.

### **Kadou Palaow.\$14.95**

Sautéed PUMPKIN topped with seasoned yogurt,and chunks of Lamb stew in a tomato sauce.Served with spinach rice.

### **Aushack.\$16.50**

SCALLIONS filled Dumplings topped with.dry mint, seasoned yogurt,meat sauce (available as vegetarian)

### **Muntoo.\$16.50**

Steamed DUMPLINGS stuffed with ground beef onions,cumin,topped with seasoned yogurt,coriander and tomato sauce

## Beverages.\$3.25

Cardamon tea,Gourmet coffe,soft-drinks,bottle water,juices.

## Vegetarian Specials

### ✓ **\*Combination Vegetarian Platter\*\$16.50**

Seasonal Combination of Vegetables,Served with Basmati rice

### **Kadu Chalaow.\$13.95**

Sautéed PUMKIN topped with seasoned yogurt,tomato sauce.Served with spinach rice

### **Sabsi Chalaow\$13.95**

SPINACH cooked with leeks,onions,roasted garlic.cilantro.Served with saffron rice.

### **Banjan Chalaow\$13.95**

Sautéed EGGPLANT,then baked with tomatoes in our house spices,topped with seasoned yogurt,tomato sauce,spinach rice

## Side Orders.(D)\$4.95

**Sabzi(sautéed spinach)**

**Banjan(sautéed eggplant)**

**Berenj( spinach rice ,or saffron rice)**

**Kadu(sautéed pumpkin) topped with seasons yogourt,tomato sauce**

**Baked apples in a lite tomato sauce**

**Turnips sautéed with fresh ginger,brown sugar, herbs and spices**