

NEW YEARS EVE

STARTERS

ASSORTMENT OF DUMPLINGS

A variety of spicy beef, leek and scallion, and pumpkin dumplings.

For 2) 18 For 3) 22 For 4) 26

QURUTI 15

Toasted Afghan bread, topped with minced beef & lentils, finished with a warm garlic yogurt sauce, dried mint & cayenne.

LAMB CHOPS 18

Marinated in our house spices, grilled to perfection, served with cucumber dill yogurt

LEEK AND SCALLION DUMPLINGS (AUSHAK) 17

Steamed and topped with meat and lentil qorma, yogurt garlic, dried mint, and cayenne pepper. {Vegetarian option available}

SAMBOSA 16

Pan-fried turnovers stuffed with minced beef and lentils, topped off with powdered sugar and ground cardamom.

AFGHANIA SALAD 13

Combination of mixed greens, bell pepper, tomatoes, and garlic croutons. Tossed in a sweet and tangy balsamic vinaigrette.

OMACHE 14

Traditional vegetable soup prepared with oats, tomatoes, spinach, kidney beans and chickpeas. Topped with dried mint and cayenne pepper

ENTREES

SPICY SHINWARI KARAHI

Smoked and slow cooked in a spicy tomato qorma infused with garam masala, ginger, fresh tomatoes, and topped with cilantro. Served with pickled onions over toasted afghan bread.

Chicken 28 Lamb Shank 36 Lamb Shoulder 38

Veal Shank 38

MOGHULI

Spicy tomato based and eggplant infused stew with garam masala, topped with cilantro, and served with saffron infused basmati rice.

Chicken 28 Lamb Shank 36 Veal 38 Eggplant 24

AFGHANIA PALOU

Smoked bone-in shank served with seasoned basmati rice topped with julienne carrots, raisins, and crushed pistachios with baadenjaan.

Lamb Shank 36

Lamb Leg 36

Veal Shank 38

SABZI LAWAAN

Sabzi (greens) slow cooked in a garlic yogurt based stew, topped with cilantro, and served with saffron infused basmati rice.

Chicken 28 Veal 36

AFGHANIA SIGNATURE LAMB CHOPS & BEEF TENDERLOIN* 43

Rib chops and beef tenderloin, served with qabuli rice, with a side of kadoo

CHICKEN BREAST KABOB 26

Served chalou and a side of nakhoud

CHAPLI KABOB* 26

Authentic frontier dish made of ground beef marinated with spices, tomatoes, onions, shaped in the form of a patty and lightly fried.

KANDAHARI VEGETARIAN FLIGHT 29

Seasoned basmati rice with julienne carrots and raisins served with Baadenjaan (roasted eggplant), banya (okra), daal (lentils), kadoo (butternut squash), sabzi (greens), and nakhoud (chickpeas).

KABOB-E-SAMAROOQ 27

Portobello mushrooms marinated in our house spices and grilled to perfection. Served with basmati rice, grilled onion, tomatoes, and zucchini.

SALMON

Grilled salmon marinated in our house spices served with sabzi and chalou.

GHORBANDEE

Slow cooked short grain rice, chickpeas, kidney beans served with qorma cooked in a spicy tomato based stew. Topped with fried onions, yogurt garlic drizzle, dried mint, and cayenne pepper

Lamb Shank 36 Lamb Leg 36 Veal Shank 38

NAKHOUD MUSHROOM SABZI LAWAAN 25

Spicy tomatoe chickpeas, mushrooms, and sabzi (greens) all slow cooked together in a garlic yogurt based stew, topped with cilantro. Served with saffron infused basmati rice

TASTE OF AFGHANIA

PRE-FIX TASTING MENU \$85 per person

Minimum of two must order

FIRST COURSE

ASSORTMENT OF DUMPLINGS

A variety of spicy beef, leek and scallion, and pumpkin dumplings.

SECOND COURSE

Served with Qabuli (seasoned basmati rice with julienne carrots and raisins) and Chalou (saffron infused basmati rice)

RACK OF LAMB

Lamb rib chops marinated in our spices and grilled to perfection

BEEF TENDERLOIN

Marinated in our house spices and grilled to perfection

RIBEYE KABOB

Beef ribeye marinated in our house spices and grilled to perfection

CHICKEN SABZI LAWAN

Chicken and greens slow cooked in a garlic yogurt-based stew, topped with cilantro

DO PIAZA

Veal slow cooked with split peas, served with pickled onions.

LAMB SHANK MOGHULI

Bone-in lamb shank and eggplant slow cooked in a tomato based stew infused with garam masala and cilantro

SHINWARI KARAHI

Smoked and slow cooked lamb shoulder in a spicy tomato qorma infused with fresh ginger and chilies, topped with cilantro.

BAADENJAAN

Roasted and slow cooked eggplant with yogurt garlic drizzle, dried mint, and cayenne pepper

KADOO

Roasted and slow cooked butternut squash with yogurt garlic drizzle, dried mint, and cayenne pepper

DAAL

Spicy yellow lentils topped with dill

NAKHOUD

Chickpeas slow cooked in a tomato based stew with cinnamon and cilantro

THIRD COURSE

BAKLAVA

Layers of filo, chopped nuts, and honey topped with cardamom

FIRNI

Milk pudding infused with rose water, cardamom, and topped with crushed pistachios