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| [inner](http://www.afghangrillny.com/our_Menu.html) | [unch](http://www.afghangrillny.com/our_Menu_Lunch.html) |

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| **Appetizers** | |
| **Kashk-e-Badnjon Seasoned cooked eggplant topped with yogurt sauce.** | **$5.95** |
| **Badenjon Buranee Sauted sliced eggplant with yogurt sauce, tomato sauce, and herbs** | **$5.95** |
| **Dolma Stuffed grape leaves with ground meat, vegetables, and seasonings.** | **$5.95** |
| **Salad Oleviah Chicken breast mixed with eggs, potatoes, pickles, and seasonings.** | **$5.95** |
| **Sambosa Turnovers stuffed with ground meat, vegetables, and seasonings.** | **$5.95** |
| **Bolanee Turnovers stuffed with potatoes, scallions, and seasonings.** | **$5.95** |
| **Manto Steamed dumplings stuffed with seasoned ground meat, and onions; topped with seasoned yogurt and meat sauce.** | **$5.95** |
| **Aushak Scallions filled dumpling topped with seasoned yogurt, meat sauce & dry mint leaves.** | **$5.95** |
| **Hommus Crushed chick peas mixed with tahini, lemon juice and olive oil; mildly spiced.** | **$5.95** |

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| **Soup and Salads** | |
| **Afghan Salad Tomatoes onions coriander with dried mint fresh lemon juice.** | **$5.95** |
| **Green Salad Lettuce tomatoes and cucumbers with house dressing.** | **$5.95** |
| **Shirazi Salad  Diced tomatoes cucumber, cilnatro and onions with feta cheese.** | **$5.95** |
| **Soup of the Day** | **$5.95** |

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| **Extras** | |
| **Mast-o-Khair Yogurt with cucumbers and dried mint leaves.** | **$5.95** |
| **Pickles** | **$5.95** |
| **Turshi Pickled vegetables and herbs.** | **$5.95** |
| **Nan (Afghan Bread)** | **$2.95** |

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| **Entrees  Served with Basmati rice and green salad** | |
| **Qabili Pallow Seasoned rice topped with sauteed seasoned shredded carrots and raisins, served with lamb shank or kabob of your choice (chicken tikka).** | **$15.95** |
| **Zereshk Pallow Cornish hen kabob served with Basmati rice topped with berries and raisins.** | **$15.95** |
| **Lamb Shank Tender seasoned shanks cooked in our special recipe, served over Basmati rice.** | **$14.95** |
| **Kofta Challow Spicy cooked meat balls with gravy, served with Basmati rice.** | **$12.95** |

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| **Stews Sserved with Basmati rice and green salad** | |
| **Khoresht Badenjon (Eggplant Stew) Mildly spiced cooked eggplant with lamb, tomatoes and onions.** | **$11.95** |
| **Khoresht Gheimeh (Beef Stew) Mildy spiced beef cooked with split peas and gravy.** | **$11.95** |
| **Ghorma Subzi (Mixed Vegetable Stew) Seasoned lamb cooked with parsley, scallions, kidney beans.** | **$11.95** |
| **Qormeh Morgh (Chicken Stew) Boneless chicken breast cooked with tomatoes, onions, and spices.** | **$11.95** |
| **Lawand Chunks of chicken breast cooked with garlic, spices and yogurt.** | **$11.95** |

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| **Vegetarian Entrees Vegetarian Entrees** | |
| **Subzi (Spinach) Fresh chopped Spinach cooked with fresh herbs and spices.** | **$10.95** |
| **Kadu (Pumpkin) Pumpkin cooked in tomato sauce mildly spiced topped with yogurt sauce.** | **$10.95** |
| **Badenjon (Eggplant) Eggplant cooked with tomatoes onions and garlic.** | **$10.95** |
| **Bamya (Okra) Fresh okra cooked with garlic and tomatoes.** | **$10.95** |
| **Lubia (Kidney Beans) Cooked with tomatoes, onions and garlic.** | **$10.95** |

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| **Combinations Served with Basmati rice and green salad** | |
| **Kabob Combo Choice of any tow different kabobs (1-6).** | **$22.95** |
| **Dinner for Two Choice of any two different kabobs and one stew (1-6).** | **$29.95** |
| **Dinner for Four Choice of any four different kabobs and two stew or vegetarian dish (1-6).** | **$59.95** |
| **Family Combo Choice of any six different kabobs two stew, and one vegetarian dish (1-6).** | **$84.95** |
| **Vegetarian Combo Choice of any two vegetarian dishes.** | **$15.95** |

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| **Kabob Entrees  Served with Basmati rice and green salad** | |
| **Chicken Breast Kabob Boneless chunks of chicken marinated in fresh grated spices and seasoning; broiled over charcoal.** | **$12.95** |
| **Jujeh Kabob Charcoal broiled cornish hen marinated with saffron, mildly seasoned and spiced.** | **$12.95** |
| **Tikka Kabob (Shish Kabob) Tender cubes of lamb of beef marinated in fresh grated spices and seasonings; charcoal broiled.** | **$13.95** |
| **Kabob Kobideh Ground beef mixed with herbs and fresh grated spices broiled over charcoal.** | **$12.95** |
| **Chicken Kobideh Ground chicken breast marinated and spices broiled over charcoal.** | **$12.95** |
| **Kabob Barg (Steak Kabob) Marinated and delicately seasoned tender loin, charcoal broiled.** | **$13.95** |
| **Sultani Kabob Combination of kabob barg and kabob or chicken kabob and hobideh kobideh kabob.** | **$16.95** |
| **Fish Kabob Charcoal broiled filet of salmon marinated with saffron, lemon and garlic; moderately spiced.** | **$16.95** |
| **Shrimp Kabob Jumbo shrimp delicately seasoned and spiced broiled over charcoal.** | **$16.95** |
| **Chaplee Kabob Spicy ground lamb patties marinated with fresh grated spices and vegetables.** | **$12.95** |
| **Lamb Chops Delicately marinated lamb chops with garlic and lemon juice. Charcoal broiled.** | **$18.95** |

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| **Desserts** | |
| **Firni (Pudding)** | **$4.95** |
| **Jelabi** | **$4.95** |
| **Baghlawa** | **$4.95** |
| **Ice Cream** | **$4.95** |

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| **Beverages** | |
| **Dogh Yogurt drink with mint.** | **$2.95** |
| **Soda** | **$1.95** |
| **Green Tea** | **$1.95** |
| **Black Tea** | **$1.95** |
| **Herbal Tea** | **$1.95** |
| **Turkish Coffee** | **$3.95** |
| **Coffee** | **$1.95** |