

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

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

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

ENTRÉES

*Served with choice of Spinach Rice or Brown Rice and with your choice of; Pumpkin, Eggplant, Mushrooms, Potato, or Spinach
All of the below entrées can be served with Kabeli Palow Rice 3 extra*

SHISH KEBABS

BEEF KEBAB

Cubes of tenderloin beef marinated and charbroiled on a skewer 28

BEEF SHAMMI KEBAB

Extra lean ground beef seasoned with a variety of spices and molded onto skewer 16.5

CHICKEN SHAMMI KEBAB

Ground chicken breast seasoned with a variety of spices then grilled on a skewer 16.5

LEG OF LAMB KEBAB

The traditional kebab dating back to ancient times in the near east, consisting of cubes of lamb skewered over coals ... 21

LAMB LOIN CHOPS

Delicate and tender chops marinated and charbroiled over the grill 27

RACK OF LAMB KEBAB

Lightly seasoned and skewered 30

CHICKEN KEBAB

Skinless and boneless cubes of chicken breast seasoned with a variety of spices then grilled on a skewer 17

LAMB SAUSAGE KEBAB

Spicy merguez sausage served whole 19

BEEF SAUSAGE KEBAB

Pieces of beef sausage grilled on a skewer to perfection 16

COMBINATION KEBAB

An arrangement of chicken kebab, leg of lamb kebab, and beef shammi kebab 25

SEAFOOD

SALMON KEBAB

Marinated in lemon and a variety of traditional spices 20

SWORDFISH KEBAB

Marinated with lemon, cracked pepper, and special seasonings charbroiled on the grill 21

SHRIMP KEBAB

Jumbo shrimps charbroiled on the grill 21

TROUT

Marinated with tangy lemon, pepper, with other spices and carefully skewered over the grill 18

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SULTAN'S ENTRÉES

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

VEGETARIAN DINNER

Choice of spinach rice or brown rice and three vegetable sides 16

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

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SIDES

PUMPKIN PUREE (KADU)* Deliciously prepared sweet and spicy	6
EGGPLANT (BRONY BONJAN)* Sliced steamed eggplant, fried and topped with tomato sauce, homemade yogurt, and dry mint	6
SPINACH (SABZI)* 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
SPINACH RICE (SABZI 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

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BEVERAGES

COLD DRINKS

SODAS, JUICES, ICED TEA, LEMONADE, AND MILK	2.5
HOSMER MOUNTAIN BOTTLING, WILLIMANTIC, CT	
Black Cherry, Cream Soda, Root Beer, Birch Beer, Ginger Beer	3.5
DAUGH (YOGURT BEVERAGE)	
Homemade yogurt, chopped cucumber, mint leaves and a dash of salt	4
AFGHAN TEA ON ICE	
Mix of black tea, cardamom and milk, sweetened	4
SARATOGA SPRING WATER (12 OZ)	2.5
SAN PELLEGRINO SPARKLING WATER (750 ML)	5

HOT DRINKS

BLACK TEA	
Natural loose leaf black tea with cardamom	2.5
GREEN TEA	
Natural loose leaf green tea and cardamom	2.5
AFGHAN TEA (SHER CHAI)	
A traditional sweet chai prepared using black tea, cardamom, milk and beet juice	3
TAZO TEAS	
Please ask for selection	3
LAVAZZA COFFEE – REGULAR/DECAF	2.5
TURKISH COFFEE	
Sweet, flavored with cardamom	3
LAVAZZA ESPRESSO	Single 2.5 / Double 3.75 / Cappuccino 3.75

DESSERTS

FERNEE	
An Afghan milk pudding flavored with cardamom and rose water, topped with a variety of fresh fruit	6
BAKLAVA	
Ground walnuts layered with phyllo pastry, sweetened with honey syrup	5
ICE CREAM AFGHANI STYLE	
Vanilla ice cream, flavored with rose water, and topped with pistachios and dried fruits	6
HOMEMADE RICE PUDDING	
An Afghan traditional rice pudding dessert made from rice, milk, almonds and rose water	6
CAKE	
Please ask for the cake of the day	6.5

LUNCH HOURS *Monday - Saturday 11:00 - 3:00 pm*

DINNER HOURS *Monday - Thursday 3:00 - 10:00 pm Friday - Saturday 3:00 - 11:00 pm Sunday 2:00 - 9:00 pm*