

**SUPPER**

	VEGETARIAN DISHES	MEAT DISHES
<p><b>SOUP</b></p> <p><u>nask</u>: orange lentils, carrots, celery, cilantro — 6</p> <p><u>aush</u>: noodles, ground beef, fresh dill, red beans, strained yogurt (veg available) — 8</p> <p><u>lamb shorba</u>: traditional afghan soup stew cooked with lamb, potatoes, carrots, tomatoes, onions, bread for dipping. this dish is suitable for sharing — 16</p>	<p><i>most of our veggie dishes (those with an asterisk) are vegan. the others can be made vegan without the yogurt.</i></p> <p><u>sabzi</u>: spinach sautéed with leeks, onions, garlic &amp; cilantro — 9*</p> <p><u>bamya</u>: okra cooked in a seasoned tomato garlic onion sauce — 9*</p> <p><u>lubya</u>: red kidney beans with herbs and spices in a tomato sauce — 8*</p> <p><u>zardak</u>: caramelized carrots mixed with yellow split peas and dried plums (contains seeds) — 8*</p> <p><u>gulpee</u>: sautéed cauliflower in tomato cilantro sauce with spices — 8*</p> <p><u>dal</u>: yellow lentil in a garlic, onion, and cumin sauce — 7*</p> <p><u>samarok</u>: sautéed mixed mushrooms in a garlic and onion sauce with cilantro — 9*</p> <p><u>fasilya</u>: sautéed green beans in a tomato, onion, and garlic sauce — 8*</p> <p><u>buranee banjan</u>: baked eggplant, sautéed tomatoes, topped with garlic yogurt &amp; dry mint — 9/18</p> <p><u>buranee kadoo</u>: sautéed pumpkin topped with garlic yogurt &amp; dry mint — 9/18</p>	<p><b>STEWES</b></p> <p><u>kofta</u>: ground beef meatballs mixed with carrots, herbed tomato sauce, cilantro, shallots, garlic, ginger &amp; coriander — 11</p> <p><u>mattar</u>: green peas and beef cubes in an onion tomato sauce — 11</p> <p><u>lamb qorma</u>: lamb cooked with garlic, ginger, onions and seasonal vegetable — 12</p> <p><u>morgh qorma</u>: sauteed chicken with cilantro, tomato, yellow split peas, dried plums &amp; spices — 11</p>
<p><b>SALADS</b></p> <p><u>romaine</u>: romaine lettuce, cucumber, radish, apple, red onions, cherry tomatoes, strained yogurt, mint, lemon dressing — 10</p> <p><u>beets</u>: beets, apple, lettuce, pistachios, olive oil, honey mustard vinegar dressing — 11</p> <p><u>kale</u>: apple, fennel, red cabbage, roasted pecans, parmesan, balsamic vinaigrette — 12</p> <p><u>avocado</u>: mixed greens, avocado, cucumber, radish, celery, roasted almond, dill &amp; olive oil herb dressing — 10</p> <p><u>black beans</u>: black beans, red &amp; green peppers, scallions, feta, green cabbage, cilantro, lemon-olive oil dressing — 11</p>	<p><b>RICES</b></p> <p><i>our rice dishes are available in individual or family style portions.</i></p> <p><u>chalow</u>: white afghan long-grained rice pilaf with cumin — 7/14</p> <p><u>palow</u>: afghan rice pilaf sautéed with caramelized onions — 8/16</p> <p><u>qabuli palow</u>: caramelized rice palow with julienne of carrots, lamb and raisins; [veggie optional] — 12/24</p> <p><u>shola</u>: 16 bean afghan risotto — 9/18</p>	<p><b>KEBABS</b></p> <p><i>these entree portions come with house salad, afghan bread, and chutney.</i></p> <p><i>rice isn't necessary but always a welcome addition.</i></p> <p><u>chopawn</u>: “afghan shepherd” lamb chops — 21</p> <p><u>morgh</u>: boneless chicken breast garnished with sumac — 18</p> <p><u>tikka</u>: choice of grilled lamb or beef garnished with sumac — 19</p> <p><u>qeema</u>: herbed ground beef — 19</p> <p><u>mixed grill</u>: chicken, lamb, and ground beef — 27</p> <p><u>hindu kush burger</u>: our signature spiced beef hamburger served with on brioche buns with onions, mushrooms, leeks, and fries...formidable like its mountain range namesake — 15</p> <p><u>mahee</u>: whole pan-seared grilled trout topped with garlic olive oil — 19</p>
<p><b>STARTERS</b></p> <p><u>bolani</u>: pan seared crispy afghan flatbread filled with your two choices of leek-cilantro, red onion-potatoes, pumpkin, or seasoned ground beef — 8 (<u>leek-cilantro &amp; onion-potato</u>) or 9 (<u>pumpkin/beef</u>)</p> <p><u>sambosa trio</u>: fried philo pastries filled with mushroom, beef, spinach, and shrimp — 7 (<u>spinach</u>)/ 9 (<u>beef</u>)/ 10 (<u>shrimp</u>)</p> <p><u>shamee kebab</u>: patty of minced beef, potatoes, onions, yellow chick peas and served with pickled onions — 9</p> <p><u>fries</u>: sprinkled with Afghan spices and served with harissa mayo — 5</p>	<p><b>AFGHAN DUMPLINGS</b></p> <p><u>aushak</u>: afghan dumplings stuffed with leeks, topped with ground beef, yellow split peas, and strained yogurt (avail veggie) — 9 /18</p> <p><u>mantoo</u>: ground beef (traditional) or shrimp (cutting edge) dumplings topped with yellow split pea tomato sauce &amp; strained yogurt — 9/18 (beef) or 10/20 (shrimp)</p>	<p><b>SIDES</b></p> <p><u>salata</u>: finely chopped tomatoes, red onions, cilantro, fresh lemon dressing, dry mint — 5</p> <p><u>mawst</u>: homemade yogurt, cucumber, dry mint — 4</p> <p><u>chutney sabz</u>: “green” chutney with cilantro, hot pepper, walnut, garlic, vinegar — 3</p> <p><u>chutney sorkh</u>: “red” chutney with tomatoes, hot pepper, cilantro, lemon juice, garlic and vinegar — 3</p> <p><u>naan</u>: homemade whole wheat Afghan flatbread — 3</p> <p><u>shornakhot</u>: garbanzo chickpeas marinated in vinegar and topped with cilantro, red pepper — 4</p> <p><u>pickled onions</u>: red onions marinated in white vinegar — 3</p>
<p><b>(YES THEY EXIST)</b></p> <p><i>genghis khan and marco polo weren't the only guys who knew a thing or two about dumplings.</i></p>		



AN AFGHAN BISTRO

**BRUNCH**

THE CLASSICS	AFGHAN DELIGHTS	BRUNCH COCKTAILS
<p><i>very few people know that brunch was invented in afghanistan in 425 ad... that's because it was not invented in afghanistan. it was invented in 1895 by a british guy (his real name is guy) who needed a cure for hangovers (true story). anyway, afghans appreciate a good plate of eggs just like your average blue-blooded american (or brit). here are some brunch classics with a few afghan favorites! don't forget to try our bottomless green tea (or cocktail) option.</i></p>	<p><u>kabul frittata</u>: the Afghan version of an Italian classic...eggs, leeks, cilantro, potatoes — 12</p> <p><u>karayee</u> (“the pan”): our family favorite...eggs over sauteed tomatoes, potatoes, onions— 11 (+) <b>meatballs</b> —14</p> <p><u>bolani</u>: famous Afghan flatbread stuffed with leeks, potatoes, or ground beef: 7 (+) <b>eggs</b> — 10</p> <p><u>hindu kush burger</u>: spiced ground beef, mushrooms, onions, cheese, lettuce, tomato, chutney, with fries —13</p> <p><u>veggie burger</u>: portobello mushroom, roasted pepper/eggplant, zucchini, caramelized onion, pesto — 12</p>	<p><b>bottomless option (2 hrs) — 22</b> *not available for bottomless option</p> <p><u>marco polo</u>: the classic bellini...blood orange purée, champagne — 10</p> <p><u>mimosa</u>: orange juice, champagne — 9</p> <p><u>afghan 75</u>: cognac, cardamom syrup, lemon, champagne — 12</p> <p><u>pompagne</u>: pomegranate syrup, pomegranate seeds, champagne—12</p> <p><u>bloody lapis*</u>: house made horseradish, hot pepper infused vodka, Harissa spice, fresh herb tomato mix —11</p> <p><u>bloody maria*</u>: jalapeño infused tequila, fresh herb tomato mix, salt rim — 11</p>
<p><u>mr. benedict</u>: poached eggs, toasted muffins, hollandaise. also available with smoked salmon, turkey or crabmeat. — 13</p> <p><u>gluten free waffle</u> : waffle, seasonal fresh fruit &amp; kandahar maple syrup (by way of vermont) — 10</p> <p><u>belvedere</u>: two eggs any style with french toast — 12</p> <p><u>guy beringer</u>: in honor of the guy who invented brunch. scrambled eggs with cheddar cheese served inside a freshly baked croissant — 10</p> <p><u>kale salad</u>: apples, fennel, red cabbage, roasted pecans, parmesan, balsamic vinaigrette — 12</p> <p><u>steak &amp; eggs</u>: petite angus strip served with two eggs any style — 12</p> <p><u>gravlax</u>: cured salmon, cream cheese, toasted bagel (or Afghan bread) — 11</p>	<p style="text-align: center;"><b>SIDES</b></p> <p><u>croissant or pain au chocolat</u> — 3</p> <p><u>bread basket</u>: assorted bread with cream cheese &amp; marmalade — 6</p> <p><u>french toast</u>: topped with walnuts, pistachio, and cinnamon — 5</p> <p><u>turkey sausage</u> — 3</p> <p><u>fries</u>: sprinkled with some Afghan spices with harissa mayo dip — 3</p> <p><u>yogurt parfait</u>: homemade granola, plain yogurt &amp; fresh fruit — 5</p> <p><u>fresh fruit</u>: seasonal selection —5</p>	<p style="text-align: center;"><b>TEAS + QUWAS</b></p> <p><i>drinking tea, or chai, is a national sport in Afghanistan (second only to bragging about one's children) so welcome to the team.</i></p> <p><u>seeya</u>: Black tea, cardamom — 4</p> <p><u>aabz</u>: Green tea, cardamom — 4</p> <p><u>sheer chai</u>: sweetened black tea, milk, cardamom — 5</p> <p><u>zanjafeel</u>: ginger tea — 5</p> <p><u>zafaron aka the Dom Perignon of tea</u>: saffron tea — 9</p> <p><u>herbal teas</u>: moroccan mint, jamine,</p>
<p style="text-align: center;"><b>OMELETS</b> served with potatoes</p> <p><u>byo omelet</u>: tell us how you like it and we'll do the rest. choose from tomatoes, mushroom, leeks, spinach, onions, swiss or cheddar cheese — 10</p> <p><u>dali</u>: fresh spinach, red onions, feta — 11</p> <p><u>van gogh</u>: vegetarian delight of tomatoes, onions, mushrooms, green peppers — 11</p> <p><u>rembrandt</u>: sumptuous mix of brie cheese, parsley, sun dried</p>		<p><u>chamomile</u> — 4</p> <p><u>espresso</u> — 3</p> <p><u>cappuccino</u> — 4</p> <p><u>latte</u> — 4</p> <p><u>cortado</u> — 3</p> <p><u>macchiatto</u> — 3.50</p> <p><u>americano</u> — 4</p>

WE ARE OPEN DAILY FOR DINNER AT 5:30 AND FROM 10-4 FOR BRUNCH ON WEEKENDS.