



## AFGHAN MENU

### Package #1

#### **QUABLILI PULAO**

Afghan rice dish made by cooking lamb with a blend of spices and serving it with carrots, raisins, and toasted almonds.

#### **CHALOW**

white rice cooked with mild spices

#### **TANDOORI CHICKEN LEGS**

Moist and juicy and tender roasted chicken marinated with yogurt, dried fenugreek

#### **LAMN CURRY OR CHICKEN CURRY OR BEEF CURRY**

#### **FRIES**

Deep-fried potato topped with a choice of condiments

#### **SALAD**

Traditional Afghan Salad with Romaine lettuce , tomatoes , cucumbers, red onions, cilantro mint & green onions .

#### **NAAN BREAD**

Garlic Naan, Plain Naan

#### **DESSERT**

Shir Berinj or Firni



## AFGHAN MENU

### Package #2

#### **QUABLILI PULAO**

Afghan rice dish made by cooking lamb with a blend of spices and serving it with carrots, raisins, and toasted almonds.

#### **CHALOW**

white rice cooked with mild spices

#### **TANDOORI CHICKEN LEGS**

Moist and juicy and tender roasted chicken marinated with yogurt, dried fenugreek

#### **BEEF SEEKH KABAB**

Delicious dish of succulent grilled beef meatballs

#### **LAMN CURRY**

Deliciously rich and tasty, this lamb curry is cooked in yoghurt and tomatoes and finished with pine nuts.

#### **CHICKEN CURRY**

Mouthwatering Afghani Chicken Curry

#### **FRIES**

Deep-fried potato topped with a choice of condiments

#### **SALAD**

Traditional Afghan Salad with Romaine lettuce , tomatoes , cucumbers, red onions, cilantro mint & green onions .

#### **NAAN BREAD**

Garlic Naan, Plain Naan

#### **DESSERT**

Shir Berinj or Firni



## AFGHAN MENU

# Package #3

### **QUABLILI PULAO**

Afghan rice dish made by cooking lamb with a blend of spices and serving it with carrots, raisins, and toasted almonds.

### **CHALOW**

white rice cooked with mild spices

### **TANDOORI CHICKEN LEGS**

Moist and juicy and tender roasted chicken marinated with yogurt, dried fenugreek

### **BEEF KOFTA CURRY**

Delicious dish of succulent grilled beef meatballs

### **LAMN CURRY**

Deliciously rich and tasty, this lamb curry is cooked in yoghurt and tomatoes and finished with pine nuts.

### **CHICKEN CURRY**

Mouthwatering Afghani Chicken Curry

### **BEEF CURRY**

Afghani Chicken Curry

### **FRIES**

Deep-fried potato topped with a choice of condiments

### **SALAD**

Traditional Afghan Salad with Romaine lettuce , tomatoes , cucumbers, red onions, cilantro mint & green onions .

### **NAAN BREAD**

Garlic Naan, Plain Naan

### **DESSERT**

Shir Berinj or Firni