

## *Kabobs*

Kabobs are charcoal grilled on skewers and served with long-grain basmati rice

**Combination Kabob**—one skewer of Koobideh (minced beef) and one skewer with half Barih (lamb) and half Morg (chicken); with brown basmati rice and salad . . . 19.95

**Soltani**—one skewer of filet mignon and one skewer of Koobideh; with white basmati rice . . . . . 17.95

**Barg**—tender pieces of filet mignon marinated with saffron; with white basmati rice (also available with lamb) . . . . . 16.95

**Koobideh**—skewers of minced lean beef; with white basmati rice . . . . . 12.95

**Morgh**—marinated pieces of boneless chicken breast; with white basmati rice . . . . . 14.95

**Joojeh**—marinated cornish game hen; with white basmati rice and grilled tomatoes . . . . . 14.95

**Lamb Kabob (Barih)**—one skewer of lamb pieces grilled with green peppers and onions; with brown basmati rice topped with carrots and raisins . . . . . 16.95

**Choojan (Shepherd's Kabob)**—marinated lamb chops; with brown basmati rice topped with raisins and carrots . . . 16.95

**Mahi (Fish Kabob)**—grilled salmon; with white basmati rice . . . . . 15.95

**Shireen Palow with Cornish Game Hen Kabob**—exotic sweet baked rice dish flavored with orange peels and saffron; served with charcoal-grilled cornish game hen . . . 15.95

**Shireen Palow with Morgh Kabob**—exotic sweet baked rice dish flavored with orange peels and saffron; served with charcoal-grilled boneless chicken breast . . . . . 15.95

## *Entrees*

**Quorma Sabz with Lamb**—sauteéd fresh spinach and herbs with tender pieces of lamb; with white basmati rice 14.95

**Kabuli Palow with Lamb**—browned basmati rice with tender pieces of lamb, topped with carrots and raisins . . . 14.95

**Baunjaun Bouranee**—eggplant slices layered over mint yogurt, topped with savory meat sauce . . . . . 12.95

**Quorma Baunjaun with Lamb**—eggplant sauteéd with onions, green peppers and tomatoes with tender pieces of lamb; served with brown basmati rice . . . . . 14.95

**Fesenjan**—sweet and sour tender pieces of boneless chicken, cooked with walnuts and pomegranate juice; served with white basmati rice . . . . . 15.95

**Lowand Chalow**—tender boneless chicken breast sauteéd in savory yogurt sauce seasoned with fresh dill and tarragon; served with white basmati rice . . . . . 14.95

**Quorma Chalow**—tender pieces of lamb sauteéd with potatoes, carrots and fresh coriander; with basmati rice . . 15.95

**Lamb Curry**—lamb sauteéd with onions, green peppers and curry; served with brown basmati rice . . . . . 15.95

**Chicken Curry**—chicken breast sauteéd with fresh vegetables, curry and yogurt; served with brown basmati rice . . . . . 14.95

**Fish Curry**—fresh salmon sauteéd in savory curry of yogurt and fresh dill; served with brown basmati rice . . . . 14.95

**Shrimp Curry**—sauteéd curry of shrimp and vegetables; served with brown basmati rice . . . . . 14.95

**Sib Chalow**—tender boneless chicken breast simmered with fresh apple slices, split peas and a hint of cinnamon; served with white basmati rice . . . . . 14.95

**Gulpi with Chicken**—tender chicken breast simmered with fresh cauliflower; served with white basmati rice . . . . . 14.95

## *Authentic Afghan Pasta Dishes*

**Aushak**—steamed scallion dumplings topped with yogurt-mint sauce; with or without meat sauce . . . . . 11.95

**Mantoo**—steamed beef dumplings; topped with yogurt and meat sauce . . . . . 11.95

**Asheh Lubia**—homemade noodles with red kidney bean sauce . . . . . 11.95

**Asheh Gooshti**—homemade noodles with meat sauce and yogurt . . . . . 11.95

## *Vegetarian Dishes*

**Bouranee Baunjaun**—eggplant slices layered over mint yogurt with fresh coriander garnish (without rice) . . . 11.95

**Quorma Baunjaun**—eggplant sauteéd with onions, green peppers and tomatoes; served with basmati rice . . . 11.95

**Kabuli Palow**—browned basmati rice topped with raisins and carrots . . . . . 11.95

**Dal Chalow**—gently cooked puree of split peas and pomegranate juice; with white basmati rice . . . . . 11.95

**Lubia Chalow**—baked red kidney beans and dried lemons; with white basmati rice . . . . . 11.95

**Sabzee Chalow**—sauteéd fresh spinach and herbs; with white basmati rice . . . . . 11.95

**Shireen Palow**—exotic sweet baked rice dish flavored with orange peels and saffron . . . . . 11.95

**Kadu Chalow**—sauteéd fresh butternut squash; with white basmati rice . . . . . 11.95

**Bamiyah Chalow**—sauteéd fresh okra with tomatoes and fresh herbs; with white basmati rice . . . . . 11.95

**Sib Chalow**—fresh apples simmered with split peas and cinnamon; served with white basmati rice . . . . . 11.95

**Gulpi**—sauteéd fresh cauliflower; with white basmati rice . . . 14.95

**Ashe Soup**—traditional vegetable-noodle soup; with or without meat . . . . . 4.95

### *Appetizers*

**Aushak**—steamed scallion dumplings topped with yogurt-mint sauce; with or without meat . . . . . 6.95

**Baunjaun Bouranee**—eggplant slices layered over mint yogurt with coriander garnish; with or without meat . . . 6.95

**Bouranee Kadu**—sautéed fresh butternut squash served over mint-garlic yogurt . . . . . 6.95

**Mantoo**—steamed beef dumplings; topped with yogurt and meat sauce . . . . . 7.95

**Boulanee**—scallion turnovers; with yogurt dip . . . . . 4.95

**Kadu**—turnovers filled with pumpkin; with yogurt dip . . . 4.95

**Boulanee Kachaloo**—turnovers filled with potatoes, herbs and spices; with yogurt dip . . . . . 4.95

**Sambusa**—crispy deep-fried dumplings stuffed with beef, split peas and herbs; with yogurt dip . . . . . 4.95

**Fesenjan**—sweet and sour tender pieces of boneless chicken with walnuts and pomegranate juice . . . . . 7.95

**Dolma**—ground beef and rice wrapped in imported grape leaves and steamed to perfection . . . . . 7.95

**Homus**—chickpea-tahini pureé with homemade yogurt . . . 6.95

### *Salads*

**Herb Salad**—fresh lettuce, tomatoes & cucumbers, topped with fresh watercress; with yogurt house dressing . . 8.95

**Mosto Khisar**—cool and refreshing homemade yogurt with chopped cucumbers, onion and mint . . . . . 4.95

**Panir Sabzee**—fresh leaves of mint, basil and watercress, with scallions, radishes and feta cheese . . . . . 8.95

**Salad Shirazee**—chopped cucumbers, onions, tomatoes and parsley with fresh lemon juice and olive oil dressing . . . 6.95

### *Side Dishes*

**Chutney**—coriander, walnuts, garlic, fresh crushed green peppers . . . . . 1.50

**Toorshi**—mixed pickled vegetables . . . . . 2.00

**Extra Afghan Bread** . . . . . 1.00

**Dish of Rice** . . . . . 4.00

### *Desserts*

**Goosh-e Fil**—“Elephant Ears” fried dough . . . . . 3.50

**Baklava**—rich layered dessert with nuts and honey . . . . . 4.95

**Phirnee**—pistachio and rose water pudding . . . . . 3.50

### *Coffee*

Turkish Coffee . . . . . 1.95

Espresso . . . . . 1.95

Cappuccino . . . . . 2.50

Mocha . . . . . 2.50

Coconut Cream Coffee . . . . . 2.95

Cafe au Lait . . . . . 1.95

House Coffee . . . . . 1.75

### *Tea*

Cardamom Tea . . . . . 1.75

Earl Grey . . . . . 1.75

Darjeeling Tea . . . . . 1.75

Pot of Persian Tea . . . . . 3.50

Shir-Chay (traditional Afghan tea brewed with milk, sugar, cardamom and rose petals) . . . . . 4.75

Mint Tea . . . . . 1.75

Pot of Green Tea . . . . . 3.50

Herbal Teas . . . . . 1.75

House Tea . . . . . 1.75

### *Beverages*

Coke, Diet Coke, 7-Up, seltzer, or orange soda . . . . . 1.95

Juice (apple, cranberry or orange) . . . . . 2.50

Milk . . . . . 1.95

Doogh (natural yogurt drink) . . . . . 2.50



**Bamiyan Afghan Restaurant**  
 358 Third Avenue (corner of 26th Street)  
 New York, NY 10010  
 Open 12 noon to 11 pm, seven days a week

## *Take-out & Delivery Menu*

**Let us cater your next party!**

For catering information, reservations, or to book a private party, call:

**(212) 481-3232**  
**FAX (212) 481-5507**

[www.bamiyan.com](http://www.bamiyan.com)