



12 NOON - 11 PM DAILY

all major credit cards :: catering
private parties :: local deliveries

* prices available upon request

2415 NE 23RD ST
PORTLAND, OR 97229

Salads

HERB SALAD

fresh lettuce, tomatoes & cucumbers, topped with fresh watercress; with yogurt house dressing

PANIR SABZEE

fresh leaves of mint, basil and watercress, with scallions, radishes and feta cheese; with yogurt house dressing

MOSTO KHIAR

cool and refreshing homemade yogurt with chopped cucumbers and mint

SALAD SHIRAZEE

chopped cucumbers, onions, tomatoes and parsley with fresh lemon dressing

Authentic Afghan Pasta Dishes

AUSHAK

steamed scallion dumplings topped with yogurt mint sauce; vegetarian or with meat sauce

MANTOO

steamed beef dumplings; topped with yogurt and meat sauce

ASHEH LUBIA

homemade noodles with red kidney bean sauce and yogurt

ASHEH GOOSHTI

homemade noodles with meat sauce and yogurt

Traditional Afghan Dinner for Two

two soups, one kadu, one salad shirazee, one aushak, one kabuli palow with lamb or chicken, one choice of kabob (barg, koobideh, bareh or morgh), freshly-baked afghan bread, dessert, and one pot of persian tea

Kabobs

KABOB SHAH-E

one skewer of Koobideh [minced beef], and one skewer with half Bareh [lamb] and half Morg (chicken); with white basmati rice and salad

SOLTANI

(Lamb) one skewer of lamb and one skewer of Koobideh; with white basmati rice

SOLTANI

(Filet Mignon) one skewer of filet mignon and one skewer of Koobideh; with white basmati rice

SOLTANI

(Morgh) one skewer of chicken and one skewer of Koobideh; with white basmati rice

BARG

(Filet Mignon) tender pieces of filet mignon marinated with saffron; with white basmati rice and grilled tomatoes

BARG

(Lamb) tender pieces of lamb marinated with saffron; with white basmati rice and grilled tomatoes

KOOBIDEH

two skewers of minced lean beef; with white basmati rice

MORGH

marinated pieces of boneless chicken breast; with white basmati rice

SHISH KABOB (BAREH)

one skewer of lamb pieces grilled with green peppers and onions; brown basmati rice topped with raisins and carrots

CHOOPAN

(shepherd's kabob) marinated lamb chops; with brown basmati rice topped with raisins and carrots

MAHI KABOB

(fish) grilled salmon; served with white basmati rice

Entrees

QUORMA SABZ

with Lamb sautéed fresh spinach and herbs with tender pieces of lamb; served with white basmati rice

KABULI PALOW

with Lamb browned baked basmati rice with tender pieces of lamb; topped with shredded carrots and raisins

KABULI PALOW

with Chicken browned baked basmati rice with tender pieces of chicken; topped with shredded carrots and raisins

QUORMA BAUNJAUN

with Lamb eggplant sautéed with onions, green peppers and tomatoes, with tender pieces of lamb; served with white basmati rice

FESENJAN

sweet and sour tender pieces of boneless chicken, simmered gently with walnuts and pomegranate juice; served with white basmati rice

SIB CHALOW

with Chicken tender boneless chicken simmered with fresh apple slices, split peas and a hint of cinnamon; served with white basmati rice

LOWAND CHALOW

tender boneless chicken sautéed in savory yogurt sauce seasoned with fresh dill and tarragon; served with white basmati rice

QUORMA CHALOW

with Lamb tender pieces of lamb cooked with fresh tomatoes, vegetables and lentils; with white basmati rice

QUORMA CHALOW

with Chicken tender chicken cooked with fresh tomatoes, vegetables and lentils; with white basmati rice

LAMB CURRY

lamb sautéed with fresh vegetables, lentils, curry and yogurt; served with white basmati rice

CHICKEN CURRY

chicken sautéed with fresh vegetables, curry and yogurt; with white basmati rice

FISH CURRY

fresh salmon sautéed with fresh vegetables, curry and yogurt; with white basmati rice

SHRIMP CURRY

shrimp sautéed with fresh vegetables, curry and yogurt; served with white basmati rice

Vegetarian Dishes

BOURANEE BAUNJAUN

eggplant slices layered over mint yogurt; with fresh coriander garnish (without rice)

QUORMA BAUNJAUN

eggplant sautéed with onions, green peppers & tomatoes; side of white basmati rice

KABULI PALOW

browned basmati rice topped with raisins and carrots

DAL CHALOW

gently cooked pureé of split peas and pomegranate juice; white basmati rice on the side

LUBIA CHALOW

baked red kidney beans and dried lemons; white basmati rice on the side

SABZEE CHALOW

sauteéd fresh spinach and herbs; white basmati rice on the side

KADU CHALOW

sauteéd fresh butternut squash; with white basmati rice

BAMIYAH CHALOW

sauteéd fresh okra with tomatoes and fresh herbs; served with white basmati rice

SIB CHALOW

fresh apples simmered with split peas and cinnamon; with white basmati rice

Side Dishes

side of spinach, eggplant or red kidney beans

CHUTNEY

coriander, walnuts, garlic, fresh crushed hot green peppers

TOORSHI

mixed pickled vegetables

EXTRA AFGHAN BREAD

DISH OF RICE

SIDE ORDER OF YOGURT

Desserts

GOOSH-E FIL

fried dough drizzled with honey and ground pistachios

MALAI-E AFGHAN

home made vanilla ice cream with rose water and honey

PHIRNEE

creamy rice-flour pudding with pistachios and rose water

BAKLAVA

rich layered dessert with nuts and honey

Beverages

SODA

(Coke, Diet Coke, Sprite, seltzer, ginger ale, bottled water or milk)

JUICE

(apple, cranberry or orange)

PERRIER WATER

DOUGH

natural yogurt drink (salty)

FLAVORED YOGURT DRINKS

(raspberry, strawberry, cherry, blueberry or mango)

Tea

CARDAMOM TEA

EARL GREY

DARJEELING TEA

MINT TEA

HERBAL TEAS

POT OF PERSIAN TEA

SHIR-CHAY

traditional Afghan tea
brewed with milk, sugar,
cardamom and rose petals

POT OF GREEN TEA

GREEN TEA WITH GINGER

Coffee

TURKISH COFFEE

ESPRESSO

CAPPUCCINO

MOCHA

COCONUT CREAM COFFEE

CAFÉ AU LAIT

HOUSE COFFEE

Soup

ASHE SOUP

traditional vegetable-noodle soup;
vegetarian or with beef

Appetizers

AUSHAK

steamed scallion dumplings topped with
yogurt-mint sauce; with or without meat sauce

BAUNJAUN BOURANEE

eggplant slices layered over mint yogurt; vegetarian or
with meat sauce

BOURANEE KADU

sauteéd fresh butternut squash served over mint-garlic
yogurt

MANTOO

steamed beef dumplings; topped with yogurt and meat
sauce

BOULANEE

scallion turnovers; with yogurt dip on the side

KADU

turnovers filled with pumpkin; with yogurt dip on the
side

KACHALOO

turnovers filled with potatoes, herbs and spices; with
yogurt dip on the side

SAMBUSA

turnovers filled with beef and split peas; with yogurt dip
on the side

FESENJAN

sweet and sour tender pieces of boneless chicken with
walnuts and pomegranate juice

DOLMA

ground beef and rice seasoned with parsley, tarragon
and dill, wrapped in imported grape leaves and steamed
to perfection

HOMUS

chickpea-tahini pureé