APPETIZERS

Boolawnee \$4.95

Clay-oven baked pastry stuffed with scallions, choice of chopped leek or potato and herbs, served with side of homemade yogurt.

Aushak \$4.50

Scallion-filled dumplings topped with spicy yogurt and meat sauce sprinkled with mint.

Sambosay \$4.50

Fried pastry stuffed with chick peas and herbs.

Sambosay Goshti \$4.50

Fried pastry stuffed with ground beef, chick peas and herbs

Bouranee Baunnjaun \$4.95

Fried eggplant served with home made yogurt and afghan bread.

Mantu \$4.95

Ground beef and scallion-fillet dumpling topped with homemade yogurt, meat sauce and mint.

SOUP & SALAD

Salata \$4.50

Diced cucumbers, tomatoes, onions and herbs tossed in fresh lemon juice and olive oil.

Aush \$4.50

Noodle and vegetable soup topped with spicy yogurt and ground beef.

Salad \$4.50

Tossed garden vegetables topped with your choice of dressing.





ENTREES

Optional side order of salad or salata with any entree. \$3.95

Chalau Kabob \$13.95

White rice served with meat sauce and choice of chicken or lamb kabob

Qaubili Palau \$13.50

Terder chunks of lamb under a heaping sweet carrot strips and raisin, served with meat sauce (qurma).

Palau \$11.95

Delicately seasoned pieces of tender lamp under a mound of saffron rice, served with meatball sauce.

Kadu Chalau \$11.95

Sauteed pumpkin topped with homemade yogurt and sprinkled with mint, served with white rice.

Subzi Chalau \$11.95

Specially-seasoned spinach sauce, served with white rice.

Palau Kabob \$13.95

Seasoned rice served with meat sauce and choice of chicken or lamb kabob.

Aushak \$11.95

Scallion-fillet dumpling topped with fresh homemade yogurt and meat sauce, sprinkled with dried mint.

Mantu \$12.95

Ground beef and onion-filled dumplings topped with fresh homemade yogurt, meat sauce and dried mint.

Chef Carrayee \$14.95

Choice of charcoal-broiled lamb or chicken fried with onions, tomatoes and green pepper mixed with special seasoning.

Super Combo \$17.95

Combination of Qaubili Palau (seasoned rice) and Chalau (white rice) served with meat sauce(qurma) and one skewer of each shami, chicken, and lamb kabob.

KAROBS

All kabobs are served with fresh homemade afghan bread. One skewer of broiled vegetables with any order of kabob. \$3.50

Boneless chicken Breast \$13.95

Pieces of boneless chicken breast, marinated in special herbs and spices, broiled on a skewer over charcoal.

Boneless Chicken Thighs \$12.95

Pieces of boneless chicken legs, marinated in special herbs and spices, broiled on a skewer over charcoal.

Chaplee Kabob \$14.95

Grounded lamb mixed with chopped onions, green pepper, egg yolk and special dried hot pepper and seasoning.

Chopan Kabob \$16.95

Special cuts of tender lamb ribs, marinated in special spices and garlic, broiled on a skewer over charcoal.

Shami \$12.95

Seasoned ground beef, broiled on a skewer over charcoal.

Chicken kubideh \$12.95

Seasoned ground chicken, with potatoes and vegetables, broiled on a skewer over charcoal.

Lamb \$14.95

Chunks of tender lamb, marinated in special spices and garlic, broiled on a skewer over charcoal.

Fish Kabob \$13.95

Succulent salmon seasoned in special spices, broiled on a skewer over charcoal.

Farmer kabob \$13.95

Boneless pieces of chicken, marinated in special herbs and garlic, broiled on a skewer over charcoal. Served with fresh steamed mixed vegetables.

Jumbo kabob \$17.95

one skewer of each chicken, shami and lamb kabob marinated in special herbs and spices broiled on a skewer over charcoal.

Vegetarian Delight

Vege Aushak \$12.95

Scallion-filled dumplings topped with fresh homemade yogurt and mixed vegetable sauce or meat sauce sprinkled with dried mint.

Vegetarian Rice combo \$13.95

Combination platter of kadu, Subzi, and Bouranee Baunjan served with Qaubili palau (seasoned rice)

Vegetarian Curry \$13.95

Mushroom, green peppers, red pepper, broccoli, cauliflower, garlic fried with onions and tomatoes, mixed with special seasoning. Served with fresh afghan bread.

Vegetarian Combo \$12.95

Combination platter of Bouranee Baunjan (fried spinach), and kadu (sauteed pumpkin). Served with Nan (Afghan bread).

Side order

Maust (homemade yogurt) \$4.95

Rice (any style) \$3.95

Bouranee Baunjaun (fried eggplant) \$4.50

Nan (Afghan bread) \$1.95

Subzi (Fried spinach) \$4.50

kadu (Sauteed pumpkin) \$4.50

Desserts & Beverages

Baqlawa \$3.75

Thin layers of syrup-soaked pastry with walnut, topped with ground pistachios.

Firnee \$3.75

Cornstarch pudding. Served chilled and topped with pistachios.

Soft Drinks, Dogh, Coffee, Iced Tea, Hot Tea (chai) \$1.95

The Ultimate All-you-Can-eat Lunch Buffet! \$9.95

Monday-Friday: 11 am to 3 pm.

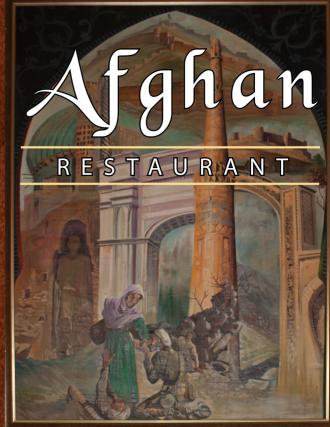
Have your next wedding,
birthday party, office metting,
private party, or any other occasion at
our friendly Crystal Banquet Hall with
accommodates up to 280 people. For
parties of ten or more, please call for
reservations. We also provide a
complimentary birthday cake.
Please allow
24 hours advance notice

(reservation required).

Open 7 days a week!

All Major credit cards accepted.

Free parking





Carry Out Menu

Crystal Banquet Hall 2700 Jefferson Davis Highway Alexandria, Va 22301 (one mile south of crystal city)

(703)-548-0022