

Bamian Restaurant Afghanistan Cuisine

Appetizer Choice:

1. Aush- Noodle and vegetable soup topped with spicy yogurt and ground beef (\$4.50)
2. Mashawa- Variety of beans topped with spicy yogurt and ground beef (\$4.50)

Entrée choice:

1. Qaubili Palau- seasoned rice with tender chunks of lamb under heaping of sweet carrot strips and raisins, served with meat sauce. (\$13.95)
2. Vegetarian Platter- Combination platter of Stir-fried eggplant, stir-fried spinach and sautéed pumpkin, served with freshly baked afghan bread (\$13.95)
3. Kabob Murgh- Pieces of boneless chicken breast, marinated in special herbs and spices, broiled on a skewer (\$13.95)
4. Kabob Shami- Seasoned ground beef, broiled on a skewer (\$13.95)

Desserts:

1. Baqlawa- Thin layer of syrup-soaked pastry with walnut, topped with pistachio (\$3.95)
2. Jelabi- Wheat flour with sugar, corn, oil, egg and honey (\$4.20)