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Editor

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Dining

Pamir Restaurant,

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Sidewalk dining is available at Pamir Restaurant, South Street, Morristown.

By Wilma Hurwitz

Special to Morristown This Week

At last, it's warm enough to enjoy some outdoor dining in Morristown and Morris Plains restaurants.

"Outdoor" can mean different things. On the sidewalk you can set up some chairs and tables. Or you can go more elaborate and create an enclosed area. Check out Pamir Restaurant's classy patio in front of their new location on South Street across from The Green.

Pamir

Where: 11 South St., Morristown

Phone: 973-605-1095

Hours: Tuesday through Friday, 11:30 a.m. to 2:30 p.m., 4:30 p.m. to 10 p.m.; Saturday and Sunday, 4:30 p.m. to 10 p.m. Closed Mondays.

Cuisine: Afghan cuisine with a Middle Eastern/Mediterranean influence

Price range: Lunches are \$5.95 to \$11.95. Dinner entrees range from \$13.95 to \$19.50.

Outdoor dining: An enclosed sidewalk patio with tables and seating for 15-20 people that features exotic plants, a NYC-style sidewalk divider and tablecloths. Diners can enjoy the street action hustle-bustle yet it's laid back.

Specialties this summer: Shrimp kebob special marinated in a light garlic marinade served with an Afghan garden salad and rice on two steel skewers with grilled vegetables. Lamb shank special — baby leg of lamb baked more than four hours in an onion-spiced base, topped with a fresh chopped afghan salad to cool it off.

Some great "usual" items: Quabilli Palaw (seasoned chunks of lamb under a mound of brown rice topped with almonds, pistachios, carrot strips and raisins) and Norange Palaw (the Quabilli ingredients plus orange strips, rosewater and cardamom). Six different Kabob dishes with lamb, ground beef, chicken or salmon.

Owners/managers: Angela and Hamid Rahin (sister and brother).