

Appetizers

- Bulane Gandana** Turnover stuffed with scallions, herbs and spices. Served with yogurt.
- Bulane Kachalou** Turnover stuffed with potato, onion and spices. Served with yogurt.
- Bulane Kadu** Turnover stuffed with pumpkin, onion herbs and spices. Served with yogurt.
- Bulane Zardak** Turnover stuffed with carrot, onion and spices. Served with yogurt.
- Hushak** Scallion filled dumplings topped with yogurt and meat sauce, and sprinkled with mint.
- Sambosa Goushti** Stuffed deep fried pastries of ground beef, chick peas and spices. Served with Afghan sauce.
- Pamir Combination** Choice of four appetizers.

Soup

- Hush** Noodles and vegetable soup with yogurt and spiced with ground beef, sprinkled with mint.

Entrees

- Norange Palaw** Delicately seasoned pieces of lamb under a mound of saffron rice, topped with almonds, pistachios, orange strips, rosewater and cardamon.
- Quabilli Palaw** Delicately seasoned pieces of lamb under a mound of brown rice, topped with almonds, pistachios, carrot strips and raisins.
- Sabsi-Chalaw** Chunks of lamb in an onion and garlic flavored spinach sauce, served with spiced white rice.
- Zardak Chalaw** Chunks of lamb and carrots cooked with onion, garlic, ginger and Afghan spices. Served with white spiced rice.
- Badenjan Chalaw** Chunks of lamb and eggplant, cooked with tomatoes, onions and spices. Served with white spiced rice.
- Hushak** Scallion filled dumplings topped with yogurt and spiced meat sauce.

Chicken Dishes

- Korma-e-Murgh** Delicately seasoned and diced chicken (boneless) with tomatoes, onion, garlic and some special Afghan spices. Served with white rice and Afghan bread.
- Quabilli Palaw** Delicately seasoned diced chicken stew under a mound of brown rice, topped with almonds, pistachios, carrot strips and raisins.
(with chicken)
- Norange Palaw** Delicately seasoned diced chicken stew under a mound of saffron rice, topped with almonds, pistachios, orange strips, rosewater and cardamon.
(with chicken)

Kababs

- Kofta Kebab** Marinated in spices, ground beef on a skewer and served with spiced brown rice.
- Kabab-e-Murgh** Marinated in spices, white meat of chicken, broiled with vegetables on a skewer and served with spiced brown rice.
- Kabab-Lamb** Marinated in spices, chunks of lamb broiled on a skewer. Served with spiced brown rice.
- Kabab-e-Qhaburgha** Lamb chops, marinated in spices and broiled on a skewer. Served with spiced brown rice.
- Pamir Kabab** The four different kinds of kebab on skewers, broiled with vegetables and served with brown rice.

Vegetarian Dishes

- Chalaw Sabsi** Afghan style stew of spiniach, topped with spiced sauce. Served with white rice.
- Chalaw Kadu** Spiced sauteed pumpkin, topped with yogurt and served with spiced white rice.
- Chalaw Badenjan** Sauteed eggplant, topped with yogurt and served with white rice. (Meat sauce optional)
- Chalaw Zardak** Sauteed carrots, topped with spiced Afghan sauce. Served with white rice.
- All of the above entrees are served with salad and Afghan bread.

Side Dishes

- Burane Badenjan** Sauteed eggplant, topped with yogurt and meat sauce.
- Burane Kadu** Sauteed pumpkin, topped with yogurt and meat sauce.
- Sabsi** Pureed spinach cooked with onions and spices, topped with sauce.
- Zardak** Sauteed carrots, topped with spices.
- Mixed Vegetables** Choice Combination of 3 Vegetables.

Desserts

- Firnee** Afghan pudding with almonds and pistachios.
- Baghlawa** Paper thin layers of syrup-soaked pastries with walnuts.
- Gosh-e-feel** Fried pastry, dusted with cardamon, pistachios and confectioners sugar.

Beverages

- Chai (Afghan Tea)**
- Coffee or Sanka 1.50 Cappuccino 2.95 Espresso**

All of the above entrees are served with salad and Afghan bread. If you desire spicy food, please inform your waiter or waitress.