



DINNER

APPETIZERS/STARTERS

- SAMOSA** Ground lamb, and chick-peas filled fried pastries | 9
MANTU Steamed dumpling filled with ground lamb, onions, yogurt-mixed vegetables Sauce | 9
AUSHAK Dumpling filled with leek, spring onions, yogurt meat sauce and mint | 9
POTATO BOLANI Mashed potatoes and herbs stuffed turnover | 8
EGGPLANTS PAKORA Crispy eggplant, yogurt, and meat sauce | 9
POTATO PAKORA Crisp potatoes, yogurt, and meat sauce | 9
AUSH (SOUP) Noodle and vegetable soup topped with yogurt, meat sauce, and dill | 10
MASHAWA (SOUP) Lentil soup, topped with yogurt, meat sauce, and dill | 10

SALADS

- GREEK SALAD** Romaine, feta cheese, green olives, tomato, cucumber, onion, Greek dressing | 13
CILANTRO CAESER SALAD hearts of romaine, cilantro, mint, parmesan | 13
MOZZERALLA AND BEETS SALAD Red beets, arugula greens, mozzarella cheese, balsamic vinaigrette | 14

ENTREES

All entrees served with fresh baked flat bread & traditional trio of chutneys.

- BEEF SHISH KABOB** Charbroiled Beef skewers, served with brown basmati rice | 23
CHICKEN SHISH KABOB Charbroiled chicken skewers, served with brown basmati rice | 20
COMBINATION KABOBS Chicken and Beef | 23
RACK OF LAMB Grilled rack of lamb skewers, with saffron basmati rice | 32
LAMB CHOP Lamb loin chops (4 pcs), charbroiled on skewer, served with brown basmati rice | 28
HAMBURGER Fresh ground chuck, charbroiled to your liking, served with lettuce, tomatoes, pickles and red onion.
Served with steak fries and choice of Swiss or cheddar cheese | 18
KING SALMON KABOB Charbroiled fillet of salmon skewers, served with saffron basmati rice | 25
SALMON KARA'E: Tender chunks of salmon, sautéed with onions, tomatoes, bell pepper, and spices serve with brown basmati rice | 22
SHRIMP KABOB Charbroiled jumbo prawn skewers, served with saffron basmati rice | 24
WHOLE TROUT Pan seared, fresh lime, olive oil, garlics, shallots and white wine reduction sauce, saffron basmati rice | 25
SEAFOOD COMBO Grilled Salmon, shrimp skewers, served with saffron basmati rice | 25
QABULI PALLAW Lamb, caramelized carrot & raisins, brown basmati rice | 22
LAWANG: Chicken cooked with onions, tomatoes, mushrooms, and sour cream served with saffron basmati rice | 22
SHISH LEEK Chicken or beef, sautéed with onions, tomatoes, and green peppers, served with brown basmati rice | 22
MANTU Steamed Dumpling filled with ground lamb and onions, topped with yogurt and mixed vegetables | 19
AUSHAK Dumpling filled with leek and spring onions, topped with yogurt, meat sauce and mint | 19

"Qurmas are traditional Afghan style stew and is inspired by Mom's cooking."

All Qurma's served with Basmati Rice

- BEEF QURMA** Cooked with green peppers, onions, tomatoes and spices | 23
LAMB & SPINACH QURMA Lamb stew with spinach, garlic | 23
LAMB & SWEET PEAS Onions, tomatoes and spices | 23
BEEF & CAULIFLOWERS QURMA Beef stew, tomatoes, gingers and herbs | 23
BEEF & EGGPLANTS QURMA Braised Beef, tomatoes, and spices | 23

VEGETARIAN ENTREES

All entrees served with fresh flat baked Bread & traditional trio of Chutneys.

- SAUTEED SPINACH** Cooked with onions and garlic, saffron basmati rice | 18
SAUTEED BUTTERNUT SQUASH With mint yogurt, saffron basmati rice | 18
SAUTEED EGGPLANTS Eggplant, onions, tomatoes, yogurt sauce, saffron basmati rice | 18
SAUTEED CAULIFLOWER Cauliflower, tomatoes, onions, fresh ginger and herbs, saffron basmati rice | 18
VEGETARIAN COMBO with Spinach, Butternut Squash, and Eggplants, saffron basmati rice | 21

SIDE DISHES

- SPINACH** Cooked with onions and garlic | 9
BUTTERNUT SQUASH With mint yogurt | 9
EGGPLANTS Eggplant, onions, tomatoes, yogurt sauce | 9
CAULIFLOWER Cauliflower, tomatoes, onions, fresh ginger, and herbs | 9

DESSERTS

- BAGHLAVA** | 9
CHOCLATE CHEESECAKE | 9
BAGHLAVA & ICE CREAM | 12
ICE CREAM Ice cream with rosewater cardamom, and pistachios 9
FERNI. Milk pudding, topped with chopped roasted pistachios | 9



LUNCH

APPETIZERS/STARTERS

- SAMOSA** Ground lamb, and chick-peas filled fried pastries | 8
MANTU Steamed dumpling filled with ground lamb, onions, yogurt-mixed vegetables Sauce | 9
AUSHAK Dumpling filled with leek, spring onions, yogurt meat sauce and mint | 9
POTATO BOLANI Mashed potatoes and herbs stuffed turnover | 8
EGGPLANTS PAKORA Crispy Eggplant, yogurt and meat sauce | 9
POTATO PAKORA Crisp Potatoes, yogurt and meat sauce | 9
AUSH (SOUP) Noodle and vegetable soup, topped with yogurt, meat sauce, and dill | 10
MASHAWA (SOUP) Lentil soup, topped with yogurt, meat sauce, and dill | 10

SALADS

- GREEK SALAD** Romaine, feta cheese, green olives, tomato, cucumber, onion, Greek dressing | 13
CILANTRO CAESER SALAD hearts of romaine, cilantro, mint, parmesan | 13
MOZZERALLA AND BEETS SALAD Red beets, arugula greens, mozzarella cheese, balsamic vinaigrette | 14

ENTREES

All entrees served with fresh baked flat bread & traditional trio of chutneys.

- BEEF SHISH KABOB:** Charbroiled beef skewers, fresh baked, brown basmati | 19
HAMBURGER Fresh ground beef, charbroiled to your liking, served with lettuce, tomatoes, pickles and red onion. Served with steak fries and choice of Swiss or cheddar cheese | 18
RACK OF LAMB Grilled rack of lamb skewers, with saffron basmati rice | 28
LAMB CHOP Lamb loin chops, charbroiled on skewer (4 pcs), served with browned rice | 26
CHICKEN SHISH KABOB Charbroiled chicken skewers, fresh baked, brown basmati | 16
QABULI PALLAW Baked Lamb topped with a brown basmati rice, garnished with caramelized carrot strips and raisins | 19
WHOLE TROUT Pan seared, fresh lime, olive oil, garlics, shallots and white wine reduction Sauce, saffron basmati rice | 19
BEEF QURMA Cooked with green peppers, onions, tomatoes and spices, served with white saffron basmati rice | 18
LAWANG: Chicken cooked with onions, tomatoes, mushrooms, and sour cream served with saffron basmati rice | 18
SHISH LEEK Chicken or beef, sautéed with onions, tomatoes, and green peppers, served with brown basmati rice | 18
MANTU Steamed dumpling filled with ground lamb, onions, yogurt-mixed vegetables sauce | 16
AUSHAK: Dumpling filled with leek and spring onions, topped with yogurt, meat sauce and mint | 16

VEGETARIAN ENTREES

All entrees served with salad and fresh baked Bread.

- SAUTEED SPINACH** Cooked with onions and garlic, saffron basmati rice | 16
SAUTEED BUTTERNUT SQUASH With mint yogurt, saffron basmati rice | 16
SAUTEED EGGPLANTS Eggplant, onions, tomatoes, yogurt sauce, saffron basmati rice | 16
SAUTEED CAULIFLOWER Cauliflower, tomatoes, onions, fresh ginger and herbs, saffron basmati rice | 16
VEGETARIAN COMBO with Spinach, Butternut Squash, and Eggplants, saffron basmati rice | 18

SIDE DISHES

- SPINACH** Cooked with onions and garlic | 9
BUTTERNUT SQUASH With mint yogurt | 9
EGGPLANTS Eggplant, onions, tomatoes, yogurt sauce | 9
CAULIFLOWER Cauliflower, tomatoes, onions, fresh ginger, and herbs | 9

DESSERTS

- BAGHLAVA.** | 9
CHOCOLATE CHEESECAKE | 9
BAGHLAVA & ICE CREAM | 12
ICE CREAM Ice cream with rosewater cardamom, and pistachios | 9
FERNI. Milk pudding, topped with chopped roasted pistachios | 9



BEVERAGES

COCKTAILS | 14

Young & the restless Tabasco Whiskey, Bourbon, Chocolate Bitters, Sugar
Not Forgotten Gin, Lemon, Mint, Orange Flower Water, Peychuards
Red Skies Gin, Pineapple, Lime, Campari, Grenadine, Soda
Paradiso Tequila, Lime, Luxardo, Campari, Savage, Fire Tincture
Greek 510 Mezcal, Cognac, Ancho Reyes, Lemon, Champagne
The Wedding Planner Rum, Orange, Apertivo, Campari

MOCKTAILS | 10

Safire Garden Seedlip Garden, Grenadine, Agave, Lime, Basi
Mediterranean Sunrise Orange Juice, Seedlip Grove, Lemon Juice, Grenadine, Tonic Water
Parlay Seedlip Grove, Simple Syrup, Grapefruit Juice, Lime Juice, Ginger Beer

SANGRIA | 12

Red Sangria Red Wine, Citrus, Triple Sec, Brandy
White Sangria White Wine, Pomegranate, Lemon, Pineapple, Whiskey

HOUSE WHITE WINE | 9

HOUSE RED WINE | 9

CHAMPAGNE & SPARKLING

	<u>GL</u>	<u>Bottle</u>
Roederer Estate, Brut, Anderson Valley, nv	15	62
Clicquot, Champagne, nv		78
Moet, Brut, Champagne, 187ml		18

WHITE WINE

	<u>GL</u>	<u>Bottle</u>
Bielar, Rosé Aix En Provence '22	10	38
Terras Gauda, Albariño, Rias Baixas'22	10	38
Silk & Spice, White Blend, Duero'22	8	32
Four Graces, Pinot Gris, Willamette Valley'22 11		44

RED WINE

	<u>GL</u>	<u>Bottle</u>
Silk & Spice, Red Blend, Spice Road, Duero'22 10		42
Alder, Pinot Noir, Alto Adige-Italy '21	15	58
Cusumano, Nero D'Avola, Sicily-Italy	9	38
Delas, GSM, Cote Du Rhone-France'21	12	48

ODDS & ENDS WHITE

Legras & Haas, Brut, Champagne, nv	72
La Vis, Sauvignon Blanc, Trentino'21	42
Emillio Moro, Godello, Bierzo-Spain '21	48
Legras & Haas, Brut, Rose, Champagne, nv	98
Kracher, Pinot Blanc, Burgenland-Austria '20	48
Kaldera, Assyrtiko, Santorini-Greece '21	65
Groth, Sauvignon Blanc, Napa Vally '22	52
Jordan, Chardonnay, Russian River Valley '21	62
Flowers, Chardonnay, Sonoma Coast '22	75
Villa Sparina, Cortese, Gavi-Italy'21	48
Chateau Musar, Blanc, Jeune, Bekaa Valley '21	52
Chablisienne, Chardonnay, Petite Chablis '21	48

ODDS & ENDS RED

Regnard, Pinot Noir, Cotes du Beaune '20	85
Ramblila, Bobal, Ribera Del Jucar-Spain '20	32
Sartori, Corvina, Valpolicella Classico-Italy'17	52
Allende, Tempranillo, Rioja-Spain '16	62
Chateau Mont Redon, Chateaneuf Du Pape '19 95	
Produttori, Nebiolo, Barbaresco '18	82
Chateau Musar, Bekaa Valley '98	145
Leviathan, Red Blend, Napa Valley '21	62

NON-ALCOHOLIC BEVERAGES

Mango Lassi | 5
 Cardamom Tea, Coffee, Iced Tea | 4
 Dough (Yogurt Drink and Mint) | 4
 Coke, Diet Coke, Orange Soda, Sprite, Lemonade | 4
 Orange Juice, Apple Juice, Cranberry Juice | 6

BUSINESS HOURS

Monday -- CLOSED
 Tuesday 11:00AM – 2:30PM. 5:00PM – 10:00PM
 Wednesday 11:00AM – 2:30PM. 5:00PM – 10:00PM
 Thursday 11:00AM – 2:30PM. 5:00PM – 10:00PM
 Friday 11:00AM – 2:30PM. 5:00PM – 10:00PM
 Saturday 3:00PM – 10:00PM
 Sunday 3:00PM – 9:00PM

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