

○ MAZZA (APPETIZERS)

BISTRO SIGNATURE MIX GRILL* \$21.95

MAZZA**

Grilled lamb chops (rib and shoulder cuts), lamb tenderloin, and beef tenderloin, served with spicy fresh herb chutney.

CARROT SLAW \$6.95**

Sweet Julienne carrots tossed with fresh lemon juice.

HOT MAZZA ASSORTMENT \$17.95

A variety of spicy beef dumplings, roasted butternut squash bouranee, roasted eggplant, and leek dumpling.

KADOO TURNOVERS [BOULANEE] \$9.95

Pan-fried to perfection and stuffed with roasted butternut squash, served with yogurt garlic sauce.

LAMB TENDERLOIN* \$13.95

Tenderloin marinated in our house spices, charbroiled to perfection, served with cucumber & dill yogurt.

LEEK AND SCALLION DUMPLINGS \$11.95 [AUSHAK]

Steamed and topped off with a flavorful kofta paashaan (minced beef and lentil qorma), finished with mint, and yogurt puree.

MIX GRILL MAZZA* \$18.95

Grilled lamb chop, beef tenderloin, salmon and seekh kabob served with avocado chutney.

POTATO & LEEK TURNOVER \$9.95 [BOULANEE]

Pan-fried to perfection, stuffed with potato and leek, served with avocado chutney.

○ SOUPS & SALADS

BISTRO SALAD \$9.95

Combination of mixed greens tossed in a sweet and tangy balsamic vinaigrette served with bleu cheese and walnuts.

+ Chicken: \$11.00

+ Ground Beef: \$11.00

+ Salmon: \$14.00

+ Beef Tenderloin: \$14.00

+ Lamb Tenderloin: \$15.00

BISTRO SIGNATURE LENTIL SOUP \$9.95**

Prepared with mung beans, lentils, chickpeas, minced beef, special spices and yogurt (vegetarian option available).

PUMPKIN DUMPLINGS \$11.95

Flavored with bistro spices, steamed to perfection and finished off with your choice of yogurt garlic sauce or minced beef, topped with crushed dry mint and cayenne pepper.
+Vegetarian Option: \$10.95

QURUTI \$10.95

Traditional Afghan dish consists of toasted Afghan bread, topped with minced beef and finished off with a warm yogurt puree infused with garlic, dry mint and cayenne pepper.

ROASTED EGGPLANT OR \$10.95 BUTTERNUT SQUASH [BOURANEE]**

Served with a side of bread and topped off with a rich demi-glace, infused with special seasoning and finished off with a mint yogurt puree.

SABZI TURNOVERS [BOULANEE] \$10.95

Pan-fried to perfection, stuffed with a combination of spinach, kale, collard greens, mustard greens, turnip leaves, and cilantro, served with avocado chutney.

SAMBOSA \$10.95

Pan-fried turnovers stuffed with minced beef and lentils, topped off with powdered sugar and ground cardamom.

SEEKH KABOB* \$10.95

One succulent ground beef kabob served with yogurt and dill.

SPICY BEEF DUMPLINGS [MANTU] \$11.95

Minced beef, flavored with bistro spices, and steamed to perfection with a carrot and peas qorma, finished off with a yogurt garlic sauce and topped off with crushed dry mint and cayenne pepper.

MIXED GREEN SALAD \$7.95

Combination of mixed greens tossed in a sweet and tangy balsamic vinaigrette served with garlic crouton.

+ Chicken: \$11.00

+ Ground Beef: \$11.00

+ Salmon: \$14.00

+ Beef Tenderloin: \$14.00

+ Lamb Tenderloin: \$15.00

○ BURGERS & WRAPS

BEEF BISTRO BURGER* \$15.95

Our signature ground beef burger is marinated with fresh herbs and spices, charbroiled to perfection.

○ CHOPS & KABOBS

ARACOSIAN LAMB PLATTER* \$41.95

Shoulder chops, rib chops, and tenderloin served with long grain seasoned basmati rice, topped off with julienne carrots and raisins, accompanied by a side of roasted eggplants.

BEEF TENDERLOIN* \$29.95

Chunks of tenderloin marinated overnight in our special bistro spices and herbs, charbroiled to perfection, served with seasoned long grain basmati rice and potato bouranee.

BEEF TENDERLOIN AND CHICKEN KABOB* \$27.95

Skewer of tenderloin kabob & skewer of chicken kabob served with long grain basmati palou, chalou, and potato bouranee.

BISTRO SIGNATURE LAMB CHOPS & TENDERLOIN KABOB* \$33.95

New Zealand Frenched rack of lamb including a skewer of tenderloin kabob served with your choice of palou or qabuli and butternut squash.

BONELESS JUICY CHICKEN THIGH KABOB \$17.95

Skewer of boneless chicken thigh kabob, served with long grained basmati rice (chalou) and potato bouranee.

CHICKEN BREAST KABOB \$17.95

Chunks of chicken breast marinated overnight in our special bistro spices, charbroiled to perfection, served with saffron infused long grain basmati rice (chalou) and potato bouranee.

CHICKEN & GROUND BEEF KABOB* \$18.95

Skewer of chicken kabob & skewer of seekh kabob served with long grain basmati rice (palou & chalou) with potato bouranee.

GROUND BEEF KABOB [SEEKH]* \$18.95

Marinated overnight in our special bistro spices and herbs, charbroiled to perfection, served with saffron long grain basmati rice and potato bouranee.

FRENCHED RACK OF LAMB [CHOPAAN]* \$30.95

Succulent rack of lamb, marinated overnight in our special bistro spices, charbroiled to perfection, served with seasoned long basmati rice and potato bouranee.

LAMB CHOP DUO* \$31.95

Combination of two French rack ribs chops and shoulder chops, marinated in our house spices, served with seasoned basmati rice, and topped off with julienne carrots, raisins, served with a side of roasted eggplant.

LAMB SHOULDER CHOPS* \$28.95

Marinated in our special bistro spices, charbroiled to perfection, served with a portion of seasoned long grain basmati rice, topped off with julienne carrots, raisins and a side of roasted eggplant.

LAMB & BEEF TENDERLOIN* \$31.95

Skewer of lamb and beef tenderloin marinated in our house spices, served with long grain seasoned basmati rice, topped off with julienne carrots and raisins accompanied by side of roasted eggplant.

LAMB TENDERLOIN* \$29.95

Chunks of tenderloin marinated in our bistro spices, charbroiled to perfection, served with seasoned long grain basmati rice topped off with julienne carrots accompanied by roasted eggplant.

SALMON* \$22.95

Chunks of salmon marinated overnight in our special bistro spices and herbs, charbroiled to perfection, served with saffron infused long grain basmati rice and a side of sabzi.

SURF AND TURF* \$29.95

Skewer of salmon and skewer of tenderloin kabob, served with both palou and chalou basmati rice and a side of eggplant.

○ ENTREES

BRAISED BEEF WITH GREENS..... \$23.95

[SABZI CHALAOU]

Spinach, kale, mustard greens, turnip leaves, collard greens and fresh herbs. Slow cooked with beef, served with saffron infused basmati rice.

+ may be substituted for lamb shank for an additional: \$2.00

LEEK AND SCALLION DUMPLINGS \$19.95

[AUSHAK]

Steamed to perfection, topped with flavorful kofta paashaan (minced beef and lentil qorma), finished off with mint and yogurt puree.

QABULI PALOU \$20.95

Beef shank slowly braised then baked with long grain basmati rice infused in house spices, topped off with raisin and julienne carrots.

+ may be substituted for lamb shank for an additional: \$2.00

RISOTTO & BEEF [SHOLAH] \$20.95

Beef shank slowly braised with lentils, chickpeas, and fresh dill.

+ may be substituted for lamb shank for an additional: \$2.00

SPICY BEEF DUMPLINGS [MANTU] \$19.95

Minced beef flavored with bistro spices. Steamed to perfection with a carrot and peas qorma, finished off with a yogurt garlic sauce and topped off with crushed dry mint and cayenne pepper.

○ QORMAS (STEWES)

CHICKEN ARACOSIAN \$20.95

Boneless chicken with roasted eggplant slowly cooked in a tomato based stew infused with garam masala.

CHICKEN LAWAAN \$19.95

Boneless chicken slowly cooked in a yogurt based stew, infused with garlic and cilantro, served alongside saffron infused long grain basmati rice.

CHICKEN SABZI LAWAAN \$20.95

Boneless chicken with slowly cooked greens, blended together in a yogurt based stew.

CHICKEN KARAHI \$20.95

Boneless chicken with roasted eggplant slowly cooked together in a spicy tomato based stew.

CHICKEN RYEHAAN \$19.95

Boneless chicken slowly cooked in a yogurt based stew infused with garlic, basil and fresh tomatoes.

LAMB SHANK MOGHULI..... \$27.95

Bone-in lamb shank and roasted eggplant slowly cooked together in a spicy tomato based stew, infused with garam masala.

LAMB SHANK SABZI MOGHULI..... \$28.95

Bone-in lamb shank and mixed greens slowly cooked together in a spicy tomato based stew infused with garam masala.

RUMI'S CHICKEN \$19.95

Boneless chicken slowly cooked in a sweet and spicy tomato based stew.

SAFFRON CHICKEN \$21.95

Boneless chicken slowly cooked in yogurt based stew, infused with saffron, lemon and dill.

VEAL KARAHI \$26.95

Boneless veal and roasted eggplant slowly cooked in a spicy tomato based stew.

VEAL LAWAAN \$26.95

Boneless veal slowly cooked in a yogurt based stew, infused with garlic and cilantro.

VEAL MOGHULI \$26.95

Boneless veal and roasted eggplant slowly cooked together in a tomato based stew infused with garam masala.

VEAL & MUSHROOMS..... \$26.95

Boneless veal slowly cooked in a yogurt based stew infused with garlic, mushroom and cilantro.

VEAL & MUSHROOMS SABZI..... \$27.95 **LAWAAN**

Slowly cooked alongside mushrooms and mixed greens in a yogurt based stew, infused with garlic and cilantro.

VEAL & POTATOES \$26.95

Boneless veal sitting on a bed of our potato qorma, topped off with a yogurt demi-glaze.

VEAL RYEHAAN \$26.95

Slowly cooked boneless veal in a yogurt based stew, infused with garlic, basil, and fresh tomatoes.

○ VEGETARIAN

BAADENJAAN CHALOU \$16.50**

Roasted eggplant served with saffron infused long grain basmati rice.

BAADENJAAN KARAH \$16.50**

Roasted eggplant slowly cooked in spicy tomato based stew, served alongside infused long grain basmati rice.

BAADENJAAN MOGHULI \$16.50

Roasted eggplant slowly cooked in a tomato based stew mixed with garam masala, served with saffron infused long grain basmati rice.

KACHALOO CHALOU \$17.50**

Potato qorma served with saffron infused long grain basmati rice.

KACHALOO WITH MUSHROOMS \$15.50 **LAWAAN**

Potato qorma and mushrooms slowly cooked in a yogurt based stew, infused with garlic and served with saffron infused long grain basmati rice.

KACHALOO WITH MUSHROOM & \$15.95 **SABZI LAWAAAN**

Potato qorma, mushrooms and our slow cooked greens stewed in a yogurt based sauce infused with garlic, served alongside saffron infused long grain basmati rice.

KADOO CHALOU \$17.50

Stewed butternut squash served with saffron infused long grain basmati rice.

○ ADDITIONAL SIDES

JAAN-E-AMA \$5.95

Mirepoix of fresh tomatoes, onions bell peppers, cucumbers, and cilantro, tossed with lemon juice and blended together with plain yogurt.

ROASTED EGGPLANT PUREE [BARTAI] \$7.50

A cold meze made with garlic and yogurt puree.

YOGURT WITH CUCUMBER & DILL \$7.95

Mediterranean yogurt infused fresh dill and cucumber.

LEEK & SCALLION DUMPLINGS \$16.50

[AUSHAKI]

Steamed to perfection, topped off with a carrot and peas qorma, finished off with a yogurt garlic puree, dry mint and cayenne pepper.

QABULI COMBINATION PLATTER \$19.50**

Sabzi, kadoo, baadenjaan, and kachaloo served with spice infused long grain basmati rice, topped off with julienne carrots and raisins.

SABZI CHALOU \$16.50**

Slow cooked spinach, kale, mustard greens, turnip leaves, collard greens, and fresh herbs, served with saffron infused long grain basmati rice.

SABZI LAWAAAN \$16.50

Spinach, kale, mustard greens, turnip leaves, collard greens and fresh herbs. Slow cooked with beef, served with saffron infused basmati rice.

SABZI MOGHULI \$16.50**

Spinach, kale, mustard greens, turnip leaves, collard greens, and herbs slowly cooked in a tomato based stew, served alongside long grain saffron basmati rice.

SPICY RISOTTO WITH EGGPLANT \$18.50 **AND BUTTERNUT SQUASH****

Risotto cooked with chickpeas, lentils and mung beans then infused with fresh dill, served with eggplant and butternut squash bouranee.

BAADENJAAN \$8.95**

KACHALOO \$8.95**

KADOO \$8.95**

QABULI RICE \$8.95**

SABZI \$8.95**