



Drinks

- 42. **Doogh Special yogurt drink (sweet or salty)..... 3.50**
- 43. **Afghan Iced Tea..... 1.50**
(Refreshing iced tea with lemon and a hint of cardamom).
- 44. **Sodas..... 1.50**
- 45. **Juices Apple/ Cranberry/ Mango/ Orange..... 2.50**
- 46. **Chai (Afghan Green or Black Tea)..... 1.00**
- 47. **Coffee..... 1.00**
- 48. **Turkish Coffee..... 3.00**

Lunch

- 49. **Kabobs..... 8.95**
A lunch kabob includes one skewer of lamb, chicken, and ground beef marinated in Afghan spiced sauces, broiled with assorted vegetables. Served with spiced brown Basmati rice, Afghan bread and salad.
- 50. **Fish Kabob..... 8.95**
Marinated in freshly grated spices. Served with brown Basmati rice, salad, and Afghan bread.
- 51. **Chalow Dal..... 7.95**
Red lentils cooked with tomatoes, onion, garlic and spices. Served with white Basmati rice.
- 52. **Chalow Sabzi..... 7.95**
Chopped spinach cooked with Afghan spices, topped with seasoned sauce. Served with white Basmati rice.
- 53. **Chalow Badenjan..... 7.95**
Sauteed eggplant cooked with tomatoes, onion, and spices. Topped with yogurt and served with white Basmati rice.
- 54. **Chalow Kadu..... 7.95**
Sauteed pumpkin topped with yogurt and Afghan sauce. Served with white Basmati rice.
- 55. **Aashak..... 7.95**
Steamed scallion- filled dumplings, topped with yogurt, meat sauce and sprinkled with mint.



Ariana

Fine Afghan Cuisine

Experience the irresistible flavors of our authentically prepared Afghan specialties. Dine in or carry out.

LUNCH

Monday - Friday..... 11:30 - 3:00

DINNER

Monday - Thursday..... 5:00 - 9:00

Friday..... 5:00 - 10:00

Saturday..... 4:00 - 10:00

Sunday..... 4:00 - 9:00

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Vegetarian Dishes

Appetizers

1. **Aashak**..... 5.00
Steamed scallion-filled dumplings, topped with spicy yogurt and meat sauce, sprinkled with mint.
2. **Sambosa**..... 5.00
Fried pastry stuffed with chick peas, potatoes and spices. Served with Afghan sauce
3. **Sambosa Goshti**..... 5.00
Fried pastry stuffed with chick peas, ground beef and spices. Served with Afghan sauce.
4. **Bulanee Kachalou**..... 5.00
Turnover stuffed with potatoes, onion and spices. Served with yogurt.
5. **Bulanee Gandana**..... 5.00
Turnover stuffed with scallion, herbs and spices. Served with yogurt.
6. **Ariana Combination**.....14.00
Selection of 3 appetizers, served with salad.

Soups

7. **Aash**..... 5.00
Noodle and vegetable soup, topped with yogurt. (With or without meat sauce)
8. **Aash-e-Dal**..... 5.00
Yellow lentils cooked with onions and selected Afghan spices (With or without meat sauce).

Kabobs

9. **Lamb Kabob**..... 16.50
Delicate chunks of lamb marinated in spices and broiled with vegetables on skewers. Served with brown Basmati rice.
10. **Lamb Chop Kabob**..... 17.50
Mildly marinated in spices and broiled over charcoal. Served with brown Basmati rice.
11. **Chicken Kabob**..... 15.50
Saturated with spices, chunks of white chicken meat broiled with vegetables on skewers. Served with brown Basmati rice.
12. **Beef Kofta Kabob**..... 15.50
Ground beef marinated in freshly grated spices, broiled over charcoal. Served with brown Basmati rice.
13. **Ariana Kabob**..... 17.50
A combination of 2 skewers of lamb, chicken, and beef. Served with brown Basmati rice.
14. **Fish Kabob**..... 18.00
Marinated fish in freshly grated spices, broiled over charcoal. Served with white or brown Basmati rice.

Lamb and Chicken Entrees

15. **Kabuli Palow**..... 15.50
Delicately seasoned chunks of lamb or chicken under a mound of brown Basmati rice, topped with almonds, pistachios, carrots, and raisins
16. **Norange Palow** 15.50
Delicately seasoned chunks of lamb or chicken under Saffron Basmati rice, topped with almonds, pistachios, and orange strips soaked in rosewater.
17. **Lamb Corma** 16.50
Delicately seasoned boneless chunks of lamb cooked with onion, tomatoes, garlic and special Afghan spices. Served with white Basmati rice.
18. **Chicken Corma**..... 15.00
Delicately seasoned boneless chunks of chicken cooked with onion, tomatoes, garlic and special Afghan spices. Served with white Basmati rice.
19. **Badenjan Chalow**..... 14.50
Chunks of lamb or chicken and eggplant, cooked with tomatoes, onion, garlic and spices. Served with white Basmati rice.
20. **Dal Chalow**..... 14.50
Chunks of lamb or chicken red lentils, cooked with tomatoes, onion, garlic and spices. Served with white Basmati rice.
21. **Sabzi Chalow**..... 14.50
Chopped spinach cooked in fresh tomatoes, onion, black eye peas, and special seasonings. Topped with chunks of lamb or chicken. Served with white Basmati rice
22. **Gulpea Chalow**..... 14.50
Cauliflower and pieces of lamb or chicken, cooked with onion, tomatoes, green peppers, and spices. Served with white Basmati rice.
23. **Chef's Aashak**..... 13.00
Afghan style ravioli, filled with scallion and spices, topped with yogurt, meat sauce and sprinkled with mint. (Also available without the meat sauce).

حلال

Most entrees may be made spicy upon request.

All dinner entrees are accompanied by salad and fresh Afghan bread.

24. **Chalow Sabzi**..... 12.00
Chopped spinach cooked in fresh tomatoes, onion, black eye peas, sun dried lemon, garlic, and spices. Served with white Basmati rice.
25. **Chalow Badenjan**..... 12.00
Sauteed eggplant, topped with yogurt. Served with white Basmati rice.
26. **Chalow Dal**..... 12.00
Split mung peas cooked with tomatoes, onion, garlic, and spices. Served with white Basmati rice.
27. **Chalow Kadu**..... 12.00
Sauteed pumpkin pieces, topped with yogurt. Served with white Basmati rice.
28. **Chalow Gulpea**..... 12.00
Cauliflower cooked with fresh tomatoes, onion, green peppers, herbs, and spices. Served with white Basmati rice.
29. **Kabuli Palow**..... 13.50
Delicately seasoned chunks of eggplant cooked with tomatoes under a heap of brown rice garnished with almonds, pistachios, carrot strips, and raisins.

Side Dishes

30. **Buranee Kadu**..... 5.00
Sauteed pumpkin pieces topped with yogurt and meat sauce.
31. **Buranee Badenjan**..... 5.00
Sauteed eggplant pieces topped with yogurt and meat sauce.
32. **Gulpea**..... 5.00
Sauteed cauliflower cooked with onion, tomatoes, and garlic.
33. **Dal**..... 5.00
Red lentils cooked with onion, tomatoes, garlic and Afghan spices.
34. **Sabzi** 5.00
Pureed spinach cooked with onion and spices, topped with Afghan sauce.
35. **Mixed Side Dish**..... 14.00
Combination of any 3 side dishes.
36. **Side of Rice**..... 3.00
(White or Brown Basmati rice)
37. **Side of Yogurt**..... 2.50
(Home made)
38. **Side of bread**..... 1.50

Dessert

39. **Firnee**..... 5.00
Afghan pudding with ground pistachios, almonds, and rosewater.
40. **Baklava**..... 5.00
Homemade thin layers of pastry shells with syrup and walnuts.
41. **Sheeryakh**..... 6.00
Special Afghan-style ice cream