**APPETIZERS**

1. Aashak ................................................................. 4.45  
   Steamed scallion-filled dumplings topped with spiced yogurt and meat sauce, and sprinkled with mint.

2. Sambosa ............................................................... 4.45  
   Fried pastry stuffed with chick peas, potatoes, and spices.  Served with fresh cilantro sauce.

3. Sambosa Goshiti ................................................... 4.45  
   Fried pastry stuffed with chick peas, ground beef and spices.  Served with fresh cilantro sauce.

4. Bulanee Kachalou .................................................. 4.45  
   Turnover stuffed with potatoes, onions and spices.  Served with yogurt.

5. Bulanee Gandana .................................................... 4.45  
   Turnover stuffed with scallion, herbs and spices.  Served with yogurt.

6. Ariana Combination ................................................ 12.95  
   Your choice of 3 appetizers.

**SOUPS**

7. Aash ................................................................. 4.45  
   Noodle and vegetable soup, topped with yogurt.  (With or without meat sauce)

8. Aash-e-Dal ........................................................... 4.45  
   Yellow lentils cooked with onions and selected Afghan spices.  (With or without meat sauce)

9. Lamb Kabob ......................................................... 16.45  
   Delicate chunks of lamb marinated in spices and charcoal-grilled on two skewers with onions, peppers, and tomatoes.  Served with brown basmati rice.

10. Lamb Chop Kabob .................................................. 16.95  
    Two skewers of lamb mildly marinated in spices and broiled over charcoal.  Served with brown basmati rice.

11. Chicken Kabob ..................................................... 15.45  
    Two skewers of char-grilled white meat chicken, onions, peppers, and tomatoes.  Seasoned with Afghan spices and served with brown basmati rice.

12. Beef Kofta Kabob ................................................... 15.45  
    Marinated ground beef seasoned with freshly grated spices and broiled over charcoal.  Served with brown basmati rice.

13. Ariana Kabob ........................................................ 16.95  
    A combination of lamb, chicken, and beef on two char-grilled skewers.  Served with brown basmati rice.

14. Fish Kabob ........................................................... 16.95  
    Marinated fish in freshly grated spices, broiled over charcoal.  Served with brown basmati rice.

**KABOBS**

15. Kabuli Palow ....................................................... 15.95  
    Delicately seasoned chunks of lamb or chicken under brown basmati rice.  Topped with almonds, pistachios, carrots, and raisins.

16. Norange Palow ...................................................... 15.95  
    Delicately seasoned chunks of lamb or chicken under saffron basmati rice.  Topped with almonds, pistachios, and orange strips soaked in rosewater.

17. Lamb Corma ........................................................ 15.95  
    Delicately seasoned boneless chunks of lamb cooked with onions, tomatoes, garlic, and special Afghan spices.  Served with white basmati rice.

18. Chicken Corma ..................................................... 14.95  
    Delicately seasoned boneless chunks of chicken cooked with onions, tomatoes, garlic, and special Afghan spices.  Served with white basmati rice.

19. Chicken Kofta ....................................................... 15.95  
    Ground chicken seasoned with freshly grated spices, cooked with onions, tomatoes, and garlic.  Served with white basmati rice.

20. Badenjan Chalow ................................................... 14.95  
    Chunks of lamb or eggplant, cooked with tomatoes, onions, garlic and spices.  Served with white basmati rice.

21. Dal Chalow ........................................................... 14.95  
    Chunks of lamb or chicken and red lentils, cooked with tomatoes, onions, garlic and spices.  Served with white basmati rice.

22. Sabzi Chalow ........................................................ 14.95  
    Chopped spinach cooked in fresh tomatoes, onions, black eye peas and special seasonings.  Topped with chunks of lamb or chicken.  Served with white basmati rice.

23. Facilliya Chalow .................................................... 14.95  
    Green beans and chunks of lamb or chicken, cooked with onions, tomatoes, green peppers, and spices.  Served with white basmati rice.

24. Gulpea Chalow ...................................................... 14.95  
    Cauliflower and chunks of lamb or chicken, cooked with onions, tomatoes, green peppers and spices.  Served with white basmati rice.

25. Chef’s Aashak ....................................................... 12.95  
    Afghan style ravioli, filled with scallion and spices, topped with yogurt and meat sauce and sprinkled with mint.  (Also available without meat sauce).

***All entrees are accompanied by salad and fresh Afghan bread***  
***Please inform your server if you desire spicy food***

**LAMB AND CHICKEN ENTREES**

26. Chalow Sabzi ....................................................... 12.95  
    Chopped spinach and sun dried lemon, cooked with garlic and spices.  Served with white basmati rice.

27. Chalow Badenjan ................................................... 12.95  
    Sauteed eggplant cooked in tomatoes, onions, garlic and spices.  Topped with yogurt.  Served with white basmati rice.

28. Chalow Dal ........................................................... 12.95  
    Split Mung peas cooked in tomatoes, onions, garlic and spices.  Served with white basmati rice.

29. Chalow Facilliya .................................................... 12.95  
    Green beans cooked with tomatoes, onions, garlic and spices.  Served with white basmati rice.

30. Chalow Kadu ........................................................ 12.95  
    Sauteed pumpkin pieces, topped with yogurt.  Served with white basmati rice.

31. Chalow Gulpea ..................................................... 12.95  
    Cauliflower cooked with fresh tomatoes, onions, green peppers, herbs and spices.  Served with white basmati rice.

32. Kabuli Palow ....................................................... 13.95  
    Delicately seasoned chunks of eggplant cooked with tomatoes under a heap of brown rice garnished with almond, pistachios, carrot strips, and raisins.

33. Vegetable Kabob ................................................... 12.95  
    Broiled fresh vegetables on two skewers, seasoned with special spices.  Served with brown basmati rice.

**VEGETARIAN ENTREES**

34. Buranee Kadu ....................................................... 3.95  
    Sautéed pumpkin pieces topped with yogurt and meat sauce.

35. Buranee Badenjan ................................................ 3.95  
    Sautéed eggplant pieces topped with yogurt and meat sauce.

36. Gulpea ............................................................... 3.95  
    Sautéed cauliflower cooked with onions, tomatoes, and garlic.

37. Dal ................................................................. 3.95  
    Red lentils cooked with onions, tomatoes, garlic and Afghan spices.

38. Sabzi ................................................................. 3.95  
    Pureed spinach cooked with onions and spices, topped with Afghan sauce.

39. Facilliya ............................................................ 3.95  
    Green beans cooked with onions and tomatoes.

40. Mixed Side Dish ................................................... 10.95  
    Combination of 3 side dishes.

41. Side of Rice ........................................................ 2.95  
    (White or Brown).

42. Side of Yogurt ...................................................... 2.45  
    (Home made)

**SIDE DISHES**

43. Side of Yogurt ...................................................... 2.45  
    (Home made)

**BYOB**

Halal
DESSERTS
43. Firnee................................................................................ 3.95
Afghan pudding with ground pistachios, almonds, and rosewater.
44. Baklava............................................................................. 3.95
Homemade thin layers of pastry shells with syrup and walnuts.
45. Sheeryakh......................................................................... 4.45
Special Afghan-style ice cream.
46. Jellabee.............................................................................. 4.25
Special fried pastry, dipped in honey syrup and rosewater.

DRINKS
47. Doogh Special yogurt drink (sweet or salty) (no refills).. 2.95
48. Afghan Iced Tea Refreshing Iced Tea (no refills)......... 1.50
with lemon, and a hint of cardamom
49. Sodas (no refills).............................................................. 1.50
50. Juices Apple/ Cranberry/ Mango/ Orange (no refills).... 2.50
51. Chai (Afghan Green or Black Tea (free refills).......... 1.95
52. Coffee (free refills)......................................................... 1.45
53. Turkish Coffee (no refills).............................................. 2.95

LUNCH
54. Kabobs............................................................................... 8.95
A lunch Kabob includes 1 skewer of lamb, chicken, and ground beef marinated in a mildly spiced sauce, broiled with assorted vegetables. Served with spiced brown basmati rice, Afghan bread and salad.
55. Fish Kabob........................................................................ 8.95
Marinated in freshly grated spices. Served with brown basmati rice, salad and Afghan bread.
56. Chicken Kofta..................................................................... 8.95
Ground chicken seasoned with freshly grated spices. Served with brown basmati rice, salad, and Afghan bread.
57. Chalow Dal........................................................................ 7.95
Red lentils cooked with tomatoes, onions, garlic and spices. Served with white basmati rice.
58. Chalow Sabzi.................................................................... 7.95
Chopped spinach cooked with Afghan spices, topped with Afghan sauce. Served with white basmati rice.
59. Chalow Badenjan............................................................ 7.95
Sauteed eggplant cooked with tomatoes, onions, and spices. Topped with yogurt and served with white basmati rice.
60. Chalow Kadu..................................................................... 7.95
Sauteed pumpkin topped with yogurt and Afghan sauce. Served with white basmati rice.
61. Aashak............................................................................... 7.95
Steamed scallion- filled dumplings, topped with yogurt, meat sauce and sprinkled with mint.

Here’s what people are saying about Ariana...
“Ariana is cozy & comfortable with great Afghan food. My wife and I have gone there several times with different friends, all who raved about it. We highly recommend this restaurant, and are looking forward to going back”.

“Ariana is my favorite restaurant in the city. The staff is so accommodating and great to talk to and the food is so delicious that it is now my new favorite. We even try to make some of the dishes at family gatherings. It’s like nothing I have ever tasted before... amazing”!!!

“I love the kabob and the dessert afghan pudding (firnee). The service was fantastic. I will recommend this place to everyone I know. Just go and try the food. The friendly people there made me feel at home”.

“This cozy neighborhood BYO restaurant has excellent Afgan food. The pumpkin appetizer is a must as are the dumplings in yogurt sauce. The delicious entrees consist mainly of lamb or chicken and are served with rice. The food and service have been consistently good over the dozen visits we have made to this little gem”.

Stop in today and taste what everyone’s talking about.

Ariana
Fine Afghan Cuisine
Experience the irresistible flavors of our authentically prepared Afghan specialties.
Dine in or carry out. Catering Available.

HOURS
Monday - Wednesday............4:00 - 10:00
Thursday..............................12:00 - 10:00
Friday & Saturday.................12:00 - 11:00
Sunday...................................4:00 - 10:00

PHILADELPHIA
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Halal
BYOB