

Early Bird Special

Healthy Budget Friendly 3 Course Family Meals

For each guest an appetizer, an entree, a side, a dessert
Each guest may choose a different dish of their choice

Appetizers

Choice of Dumplings

4 Leek and Scallion, or 4 Pumpkin, or
4 Spicy Beef

Quroti

Toasted Afghan bread, topped with
minced beef and finished off with a
warm yogurt puree

Choice of Turnovers

4 Potato & Leek, or 4 Pumpkin, or 4
Sabzi, or 4 Sambosa

Lamb Stews

Lamb Shank Moghuli

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

Lamb Shank Sabzi Moghuli

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

Chicken Stews

Chicken Lawaan

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

Chicken Sabzi Lawaan

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

Chicken Aracosian

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

Rumi's Chicken

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

Chicken Karahi

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

Saffron Chicken

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

Vegetarian Stews

All can be prepared Vegan

Baadenjaan Moghuli

Roasted eggplant slowly cooked in a
tomato based stew mixed with garam
masala,

Sabzi Lawaan

Spinach, kale, mustard greens,
turnip leaves, collard greens stewed
in a yogurt base

Mushrooms Kabob

Portobello mushrooms marinated in
our house spices then grilled to
perfection, served with grilled
onions, zucchini, and tomatoes.

Sabzi Moghuli

Spinach, kale, mustard greens,
turnip leaves, collard greens, and
herbs slowly cooked in a tomato
based stew

Kachaloo with Mushroom &

Sabzi Lawaan

Potato qorma, mushrooms and our
slow cooked greens stewed in a
yogurt based sauce infused with
garlic,

All stews are accompanied with basmati rice

Sides

Roasted Eggplant

Roasted Butternut Squash

Potato qorma

Sabzi

Desserts

Firni

Light milk Afghan pudding infused
with cardamom and a hint rose water,
topped off with crushed pistachios.

Sheer Birinj

Afghan rice pudding infused with
saffron, cardamom, and topped off
with crushed pistachios.

All Meals include complimentary Bread and Chutneys

Early Bird Special for orders placed
between 12PM and 3pm, pickup no
later than 4pm please.

\$18.95 per guest

Minimum of four guests please

Order: 202-363-0400