

NEW YEARS EVE

STARTERS

ASSORTMENT OF DUMPLINGS

A variety of spicy beef, leek and scallion, and pumpkin dumplings.

For 2) 19.95 For 3) 24.95 For 4) 29.95

QUROTTI 15.95

Toasted Afghan bread, topped with minced beef & lentils, finished with a warm garlic yogurt sauce, dried mint & cayenne.

LEEK AND SCALLION DUMPLINGS (AUSHAK) 17.95

Steamed and topped with meat and lentil qorma, yogurt garlic, dried mint, and cayenne pepper. {Vegetarian option available}

SAMBOSA 16.95

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

LAMB CHOPS 19.95

Marinated in our house spices, grilled to perfection, served with cucumber and dill yogurt

MIXED GREEN SALAD 13.95

Combination of mixed greens, bell pepper, tomatoes, and garlic croutons. Tossed in a sweet and tangy balsamic vinaigrette.

BISTRO SIGNATURE LENTIL SOUP 16.95

Prepared with mung beans, lentils, chickpeas, minced beef, special spices and yogurt.

(Vegetarian option available)

ENTRÉES

CHICKEN LAWAAN 26.95

Chicken slow cooked in a garlic yogurt-based stew, topped with cilantro, served with chalou.

RUMI'S CHICKEN 26.95

Chicken slow cooked in a sweet & spicy tomato stew, topped with cilantro, served with chalou.

VEAL & MUSHROOM LAWAAN 36.95

Veal slow cooked in a garlic yogurt based stew with mushrooms, topped with cilantro and served with chalou.

LAMB SHANK MOGHULI 38.95

Bone-in lamb shank and eggplant slow cooked in a tomato based stew infused with garam masala, cilantro, and served with chalou.

AFGHANIA DHOOD PALOU 38.95

Smoked bone-in lamb shank, served with qabuli, crushed pistachios, and eggplant. (Sub Veal shank +\$4.00)

BISTRO SIGNATURE KABOB 42.95

Lamb rib chops & beef tenderloin marinated in our spices, served with qabuli and butternut squash.

CHICKEN BREAST 26.95

Served with saffron infused basmati rice, with a side of nakhoud.

SALMON 28.95

Grilled salmon marinated in our house spices served with sabzi and chalou.

BAADENJAAN MOGHULI 26.95

Eggplant slow cooked in a tomato based stew infused with garam masala, topped with cilantro and served with chalou. [Vegan option available]

QABULI COMBINATION PLATTER 30.95

Roasted butternut squash, sabzi, roasted eggplant, chickpeas, lentils, and okra served with qabuli. [Vegan option available]

NAKHOUD MUSHROOM SABZI LAWAAN 24.95

Chickpeas and mushrooms slow cooked in a yogurt based stew topped with cilantro, served with chalou. [Vegan option available]

LEEK & SCALLION DUMPLINGS (AUSHAK)

26.95

Steamed & topped with minced beef & lentil qorma, garlic yogurt, dried mint and cayenne.

[Vegetarian & vegan option available]

KABOB-E-SAMAROOQ 26.95

Grilled portobello mushroom, zucchini, tomatoes, onions, served chickpeas and chalou.

TASTE OF ARACOSIA

PRE- FIX TASTING MENU \$70 per person
Minimum of two must order

FIRST COURSE

ASSORTMENT OF DUMPLINGS

A variety of spicy beef, leek and scallion, and pumpkin dumplings.

SECOND COURSE

Served with Qabuli (seasoned basmati rice with julienne carrots and raisins) and Chalou (saffron infused basmati rice)

RACK OF LAMB

Lamb rib chops marinated in our spices and grilled to perfection

BEEF TENDERLOIN

Marinated in our house spices and grilled to perfection

CHICKEN SABZI LAWAAN

Chicken and greens slow cooked in a garlic yogurt-based stew, topped with cilantro

RUMI'S VEAL

Veal slow cooked in a sweet & spicy tomato stew, topped with cilantro

LAMB SHANK MOGHULI

Bone-in lamb shank and eggplant slow cooked in a tomato based stew infused with garam masala and cilantro

BAADENJAAN

Roasted and slow cooked eggplant with yogurt garlic drizzle, dried mint, and cayenne pepper

KADOO

Roasted and slow cooked butternut squash with yogurt garlic drizzle, dried mint, and cayenne pepper

DAAL

Spicy yellow lentils topped with dill

NAKHOUD

Chickpeas slow cooked in a tomato based stew with cinnamon and cilantro

THIRD COURSE

BAKLAVA

Layers of filo, chopped nuts, and honey topped with cardamom

FIRNI

Milk pudding infused with rose water, cardamom, and topped with crushed pistachios