

THREE COURSE SPECIAL WITH WINE

Each person may select a dish of their choice below
an Appetizer, an Entree, a Side, and a Dessert, per guest

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 veal and roasted eggplant slowly
cooked 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.

White Wine

Domaine Bellevue

Sauvignon Blanc, Touraine, Loire

Omella Molon

Pinot Grigio, Venezia

Weignut Carl Graff

Riesling Mosel

Fairfax Wine Company

Chardonnay, CA

Seifried Family

Sauvignon Blanc, Nelson

CVNE

Tempranillo, Rosé Rioja

Red Wine

Thomas Henry

Cabernet Sauvignon, Sonoma
County, CA

Valravn

Zinfandel, Sonoma County, CA

Coeur de Tarre

Pinot Noir, Willamette Valley, OR

Domaine La Cabotte

Grenache blend, Côtes du Rhône

Château les Arromans

Cuvée Prestige, Bordeaux

Las Perdices

Cabernet Sauvignon, Mendoza
Argentina

All Meals include complimentary Bread and Chutneys

\$75 for Two

\$99 for Four

Including a bottle of Wine from above selection

Order: 703-269-3820