

DINNER FOR TWO

Includes per guest

One Appetizer, One Entree, One Side, and One Dessert

And a Bottle of Wine for Two

Appetizers

Choice of Dumplings

Leek and Scallion, Pumpkin, and Spicy Beef

Quroti

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

Assortment of Turnovers

Potato & Leek, Pumpkin, Sabzi, 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

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

Hogue

Riesling

Nobilo

Sauvignon Blanc

Baron Fini

Pinot Grigio

Hayes Ranch

Chardonnay

Marques De Riscal

Rueda, Spain

Red Wine

Concannon

Pinot Noir

Diflora

Chianti

Fisheye

Shiraz

Hays Ranch

Merlot

Anciano Gran Reserva

Tempranillo

All Meals include complimentary Bread and Chutneys

\$60 for Two

Order: 703-337-4722