



NEW YEARS EVE



STARTERS

ASSORTMENT OF DUMPLINGS

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

For 2) 17.95 For 3) 21.95 For 4) 24.95

QUROTI 11.95

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

LAMB CHOPS 15.95

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

LEEK AND SCALLION DUMPLINGS (AUSHAK) 12.95

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

SAMBOSA 12.95

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

MIXED GREEN SALAD 12.95

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

BISTRO SIGNATURE LENTIL SOUP 12.95

Prepared with mung beans, lentils, chickpeas, minced beef, special spices and yogurt. (Vegetarian option available)

ENTRÉES

CHICKEN LAWAAAN 20.95

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

RUMI'S CHICKEN 20.95

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

VEAL & MUSHROOM LAWAAAN 27.95

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

LAMB SHANK MOGHULI 29.95

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 28.95

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

BISTRO SIGNATURE KABOB 33.95

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

CHICKEN BREAST 19.95

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

SALMON 24.95

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

BAADENJAAN MOGHULI 17.95

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 20.95

Roasted butternut squash, sabzi, roasted eggplant & chickpeas served with qabuli.

[Vegan option available]

NAKHOUD MUSHROOM LAWAAAN 18.95

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

[Vegan option available]

LEEK & SCALLION DUMPLINGS (AUSHAK)

18.95

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

[Vegetarian & vegan option available]

KABOB-E-SAMAROOQ 19.95

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