

👉👉👉 APPETIZERS 👈👈👈

Bulane Kachalu

Turnovers mixed with seasoned potatoes & ground beef, serve with homemade mint hot sauce...6

Sambosay Goshti

Deep fried triangles filled with minced ground beef, chickpeas & parsley...8

Bulane Gandana

Turnovers filled with fresh scallions, herbs, minced ground beef served with homemade seasoned yogurt...6

Aushak

Steamed scallions filled dumplings topped with homemade seasoned yogurt with mint sprinkles / ground beef sauce optional...8

Muntoo

Steamed dumplings filled with blended beef topped with homemade seasoned yogurt & meat sauce...8

👉👉👉 SOUPS 👈👈👈

International

A delicate extract of spinach, variety of vegetables & beans topped with beef sauce...6

Mashawa

Steamed lentils simmered in savory broth seasoned with homemade seasoned yogurt with mint sprinkles / ground beef sauce optional...6

Aush

Afghan noodle soup with seasonal accoutrements mixed vegetables topped with homemade seasoned yogurt sprinkled mint / ground beef sauce optional...6

👉👉👉 *SALADS* 👉👉👉

Panjshir House Salad

Combination of mixed greens topped with house dressing...4

Grilled Chicken Salad

Combination of mixed greens and grilled chicken topped with house dressing...12

Grilled Lamb Salad

Combination of mixed greens and grilled lamb topped with house dressing...14

Grilled Beef Salad

Combination of mixed greens and grilled beef topped with house dressing...14



👉👉 **VEGETARIAN ENTREES** 👉👉

Kadu Chalow

Authentic in house sauteed pumpkin topped with homemade seasoned yogurt & tomato sauce, served with spinach rice...11

Banjan Chalow

Mild flavorful eggplant delicacy consisting garlic topped with homemade seasoned yogurt & tomato based sauce, served with spinach rice...11

Sabsi Chalow

Pureed spinach cooked with onion garlic & exotic spices, served with spinach rice...11

Shalgham Chalow

Mild flavored turnips cooked in onions, fresh ginger, sweetened with brown sugar, served with white basmati rice...11

Seib Chalow

Baked apples consisting tomato sauce seeded with afghan prunes, walnuts, split peas served with white basmati rice...12

Buranee -E- Kachalow

sauteed potatoes flavored with various spices topped with homemade seasoned yogurt and tomato sauce, served with white basmati rice...11

Zardak Chalow

Afghan prunes, walnuts, chickpeas topped with homemade tomato sauce, served with white basmati rice...12

Combination Vegetarian
Choice of any three vegetarian entrees...18

👉👉👉 ENTREES 👉👉👉

Kabab -E- Murgh

Grilled Intensely flavored boneless white meat chicken pieces marinated in herbs and spices, served with saffron rice...12

Kabab -E- Gosfund

Grilled succulent chunks of marinated lamb with afghan spices, served with saffron rice...14

Kabab -E- Gaow

Marinated chunks of beef with chef's special spices grilled to perfection, served with saffron rice...14

Kabab -E- Degee

Grilled chunks of flavored beef with a hint of sour salt, served with sautéed potatoes...14

Combination Kabab

Delightful combination of grilled chunks of beef , lamb and chicken, served with saffron rice...15

Chopped Kabab

Lamb chops marinated with panjshir's special herbs and spices, served with saffron rice...22

Lamb Shank

Rosted lamb shank cooked with rosemary and garlic, served with saffron rice topped with carrots, raisins & almonds...19

Mushroom Palow

Sauteed chunks of chicken prepared in sour cream with fresh mushrooms seasoned with special afghan spices...16

Quorma-E-Seib

Apples baked with tomato sauce, seeded afghan prunes, walnuts, split peas and spices served with chunks of lamb and white rice... 16

Zardak Palow

Slices of fresh carrots cooked with pitted afghan prunes, tomato sauce, chickpeas, and walnuts, served with rice and choice of lamb, beef or chicken...16

Shalgham Palow

Slices of fresh turnips cooked with tomato sauce, butter, onion, ginger, brown sugar, and masala, served with rice and choice of lamb, beef or chicken...16

Zamarod Palow

Rice prepared in Panjshir's spinach sauce, served with spinach and choice of lamb, beef or chicken...16

Quabili Palow

Seasoned pieces of lamb, beef or chicken with chopped garlic and tomato sauce, served with rice, topped with carrot strips, almonds, and raisins ...16

Quorma Palow

Sauteed chunks of lamb prepared in tomato sauce, seasoned with garlic, onion, and Kashmiri masala, served with rice and choice of lamb, beef or chicken...16

Kadu Palow

Sauteed pumpkin topped with seasoned yougert and tomato sauce, served with rice and choice of lamb, beef or chicken ...16

Aushak

Dumplings filled with scallions, topped with seasoned yogurt and meat sauce, sprinkled with mint...15

Muntoo

Dumplings stuffed with seasoned ground beef, topped with seasoned yogurt and meat sauce...15

👉👉👉 *SIDE ORDERS* 👉👉👉

Sabsi

Pureed spinach cooked with onion garlic...6

Seib

Apples baked with tomato sauce, seeded afghan prunes, walnuts, split peas, and spices...8

Shalgham

Round slices of fresh turnips cooked with tomato sauce, butter, onion, ginger, brown sugar, and masala...7

Zardak

Round slices of fresh carrots cooked with seeded afghan prunes, walnuts, and chickpeas, topped with tomato sauce...8

Kadu

Sauteed pumpkin topped with seasoned yougert and tomato sauce...7

Banjan Buranee

Sauteed fresh eggplant topped with tomato sauce and seasoned yogurt...7

👉👉👉 *DESSERTS* 👉👉👉

Gosh -E- Feel

Fried pastry in elephant ear shape topped with cardamom and pistachios...7

Baklava

Paper thin layers of honey-soaked pastry and walnuts, topped with cardamom & pistachios...6

Firnee

Homemade pudding with almond, chilled and topped with cardamom and pistachios...6

Chocolate Firnee

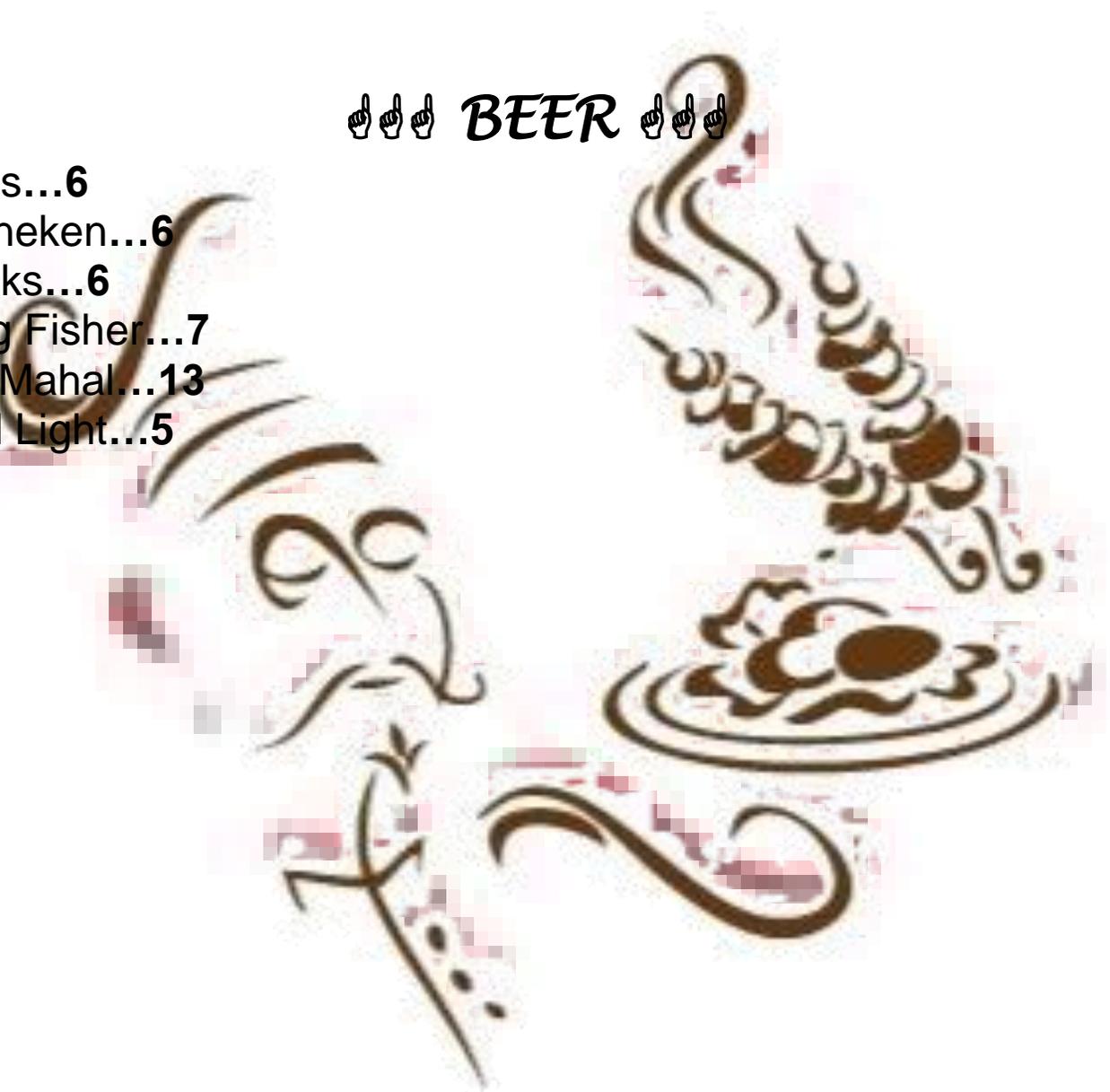
Homemade chocolate pudding with almond, chilled and topped with cardamom & pistachios...6

👉👉👉 BEVERAGES 👉👉👉

- Cardamom Tea (Afghan style)...4
- Coffee...4
- Sodas...2
- Ice Tea...3
- Assorted Juices...3
- Saratoga (Sparkling Spring Water)...4

👉👉👉 BEER 👉👉👉

- Bass...6
- Heineken...6
- Becks...6
- King Fisher...7
- Taj Mahal...13
- Bud Light...5



👉👉👉 WINE LIST 👈👈👈

SPARKLING WINE & PORT

GLASS

Sofia blanc de bland 187ml	California	11
Fonseca bin 27	Portugal	9

HALF BOTTLES

		BOTTLE
Dry creek sauvignon blanc	Sonoma, California	21
Coppola chardonnay 375 ml	California	21
King estate pinot noir	Willamette Valley, Oregon	34
Coppola merlot	California	21

WHITE WINE

	GLASS	BOTTLE
Mezzacorona Pinot Grigio 28	Italy	7
Fog Head Sauvignon Blanc	California	7
Ferrari-carano Fume Blanc	Sonoma, California	28
La Puerta Torrontes	Argentina	36
Hob Nob Chardonnay	France	26
Cakebread Chardonnay	Napa, California	28
Ralax Riesling	Germany	79
		30

RED WINE

	GLASS	BOTTLE
Pepperwood Grove Pinot Noir	California	7
Hob Nob Pinot Noir	France	28
Deloach Pinot Noir	Russian River, California	29
Louis Jadot Beaujolais- Villages	France	48
El Coto Rioja	Spain	30
Toscolo Chianti	Italy	34
Nathanson Creek Merlot	California	29
Rutherford Ranch Merlot	Napa, California	7
Tamari Reserva Malbec	Argentina	38
La Puerta Malbec	Argentina	8
		28

Lo Nuevo Garnacha	Spain		30
Black Opal Shiraz	Australia	7	26
Wishing Tree Shiraz	Australia		29
Dierberg Syrah	Santa Ynez, California		69
Renwood Zinfandle	California		29
Santa Carolina Cabernet	Chile	8	28
Josh Cellars Cabernet Sauvignon	California		34
Aquinas Cabernet Sauvignon	Napa Valley, California		42
Jordan Cabernet Sauvignon	Sonoma, California		89

