

AN AFGHAN BISTRO

RAMADAN MUBARAK IFTAR MENU

first course

fresh dates, naan, mawst

choose one

nask soup yellow lentils, carrots & celery (v, gf)

<u>pakowra</u> crispy battered vegetables, served with chutney and yogurt (v, gf)

second course

choose one

morgh qorma sautéed chicken, tomatoes, yellow split peas, dried plums & spices (gf)

<u>mattar</u>

tender teres major steak cooked with green peas, onions, tomatoes & chef's spices (gf)

served with

chef's veggie dish

<u>chalow</u>

long-grained white rice garnished with cumin (v, gf)

salata

diced tomatoes, red onions, diced cucumber & fresh lemon dressing (v, gf)

dessert

choose one

<u>halwa</u>

semolina, saffron, garnished with almonds (v)

sheer berenj:

rice pudding, cardamom, garnished with pistachio (gf)

served with

cardamom green tea or black tea

30 per person