

AWE-PETZERS

Aushak: Afghani handmade ravioli stuffed with seasoned scallions and leeks, topped with a traditional Afghani mint-garlic yogurt dressing, juicy ground sirloin and garnished with a dash of dried cilantro. \$3.99

Mantu: Afghani handmade ravioli stuffed with seasoned ground sirloin and onion, topped with a traditional Afghani mint-garlic yogurt dressing, and a rich tomato based sauce comprised of green peas, potatoes, and carrots, all garnished with a dash of dried cilantro. \$3.99

Samosas (6): Fried pastry shells stuffed with seasoned potatoes and green peas with a rich homemade chutney dipping sauce. \$3.99

Boolani: Fried twin pastry shells; one stuffed with seasoned potatoes and the other with seasoned scallions. \$3.99

Aush (seasonal): Afghani vegetable chicken soup and right-out-of-the-tandoor bread. \$4.99

Hummus: Served with right-out-of-the-tandoor bread \$4.99

NON KABOB SPECIALS

Chicken Jalferazi: Tender chunks of all-white meat chicken cooked in fresh yellow, green, and red bell peppers, sauteed onions, and our delectable house blend seasonings. \$7.99

Okra: Fresh okra cooked with chunks of lamb in a classic Afghani tomato sauce. \$8.49

Green Beans & Chicken: Fresh green beans cooked in an illustrious tomato based sauce with mouth-watering chunks of chicken. \$7.99

All non-kabob specials come with your choice of rice OR bread

LUNCH SPECIALS (served all day long!)

Chicken Wrap: Right-out-of-the-tandoor bread wrapped around seasoned chunks of grilled chicken breast salata, feta cheese, and tzatziki sauce. \$7.99

Kofta Wrap: Right-out-of-the-tandoor bread wrapped around seasoned grilled sirloin, salata, feta cheese, and tzatziki sauce. \$7.99

All lunch specials include a small fountain drink

AWE-N-TREES

Chicken Kabob: chunks of chicken breast seasoned with our illustrious house blends of herbs then flamed to mouth-watering perfection that will leave you in Awe. \$9.49

Lamb Kabob: Luscious chunks of lamb marinated and flamed to a juicy cook. \$10.99

Kofta Kabob (ground meat): Spiced ground sirloin stretched over skewers and flame broiled to a desirably tender cook. \$9.49

Beef Kabob: Succulent chunks of sirloin seasoned with our Awe-thentic Afghani herbs and spices then flamed to quench your pallet. \$10.49

Chopan Kabob: Lamb chops marinated and flame broiled to an illustrious cook. \$14.99

Vegetable Platter: Spinach, eggplant, and pumpkin (without ground sirloin topping) served atop your choice of white, brown, or Kabuli rice* with right-out-of-the-tandoor bread, salata,* and chutney sauce. \$9.99

Chicken Salad: Seasoned chunks of grilled chicken breast served atop a fresh garden salad, Afghani salata,* and chutney sauce. \$9.49

Tandoori Salmon: Two succulent pieces of carefully marinated salmon grilled to perfection atop rice and served with salad, bread and chutney. \$13.99

Kofta Chicken Combination: \$12.49

Lamb Chicken Combination: \$13.99

Beef & Chicken Combination: \$13.49

Lamb Curry Awe-ntree: \$10.49

Chicken Curry Awe-ntree: \$9.49

All Awe-ntrees served atop your choice of white rice, brown rice, or Kabuli rice, with right-out-of-the-tandoor bread, salata*, and chutney sauce.*

SIDES

Chickpeas: Chickpeas sautéed in a traditional Afghani tomato based sauce and seasonings. \$3.99

Spinach: Fresh spinach cooked with scallions, cilantro, and Awe-thentic seasonings. \$3.99

Green peas and potatoes: Cooked with sautéed onions in an Afghani tomato based sauce. \$3.99

Eggplant: Baked-first then cooked in a rich tomato based sauce, topped with mint-garlic yogurt dressing and garnished with dash of dried cilantro. \$3.99

Pumpkin: Pan seared baby pumpkin seasoned with sugar and caramelized onions, topped with a classic ground sirloin sauce and mint-garlic yogurt dressing. \$3.99

Lamb Curry: \$5.99

Chicken Curry: \$4.99

EXTRA SIDES

Rice: white, brown or kabuli \$3.99

Salata: Freshly diced tomato, cucumber and lettuce. \$2.99

Right-out-of-the-tandoor bread: \$1.89

Grilled Veggies: \$0.75

Chutney sauce: Mildly spiced sauce comprised of cilantro, jalapeno, garlic, vinegar, and homemade yogurt. \$.25

DESSERTS

Firni: Sweet cuscus pudding topped with grated cardamom and pistachios and embellished with fresh fruit. \$3.99

Baklava: Thin pastry sheets layered and glazed with honey and chopped walnuts then baked and topped with grated cardamom, almonds, and pistachios. \$3.99

Sherpira: 'Afghani Candy'—white fudge embellished with diced walnuts and pistachios. \$3.99

Mango Dessert: A modern Afghani treat, homemade mango puree gelatinized and garnished with fresh fruit. \$3.99

BEVERAGES

Fountain soda: \$1.89

Bottle soda: \$1.89

Mango Lassi (shake): \$3.99

Mango/Guava Juice: \$2.99

Homemade yogurt drink (salty): \$3.99

Hot Afghani tea (black or green): \$2.25

Coffee: \$1.89



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Hours of Awe-peration
Monday - Saturday: **11:30AM - 9PM**
Sunday: **CLOSED**

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*all of our menu prices are subject to change at any time without notice