

LUNCH SPECIAL 12.99

Your meal includes your choice of two dishes served with rice, one appetizer of your choosing, and a serving of bread. Extra items are available at an additional cost

You have the option to select two dishes

Chicken Qorma
Eggplant Borani

Chicken Kabob
Chickpea Qorma

Selection of Appetizers

Pakawara

Beef Mantu

APPETIZERS

Mantu (GD) ♦ 8.99
Steamed dumplings with tender seasoned ground beef filling, topped with a generous dollop of our garlicky yogurt sauce, steamed yellow split peas and dash of dried mint

Squash Mantu (VGD) 8.99
Steamed butternut squash dumpling topped with split peas and house made yogurt garlic sauce

Laghatak (Eggplant Dip) (VG) 7.99
Eggplant roasted to perfection and dusted with AK's enigmatic seasoning, complemented by soft naan bread

Bolani Kachalo (VG) ♦ 7.99
Soft flatbread filled with a delicate layer of subtly seasoned potato and fresh green onions

Aushak (VGD) 7.99
Steamed gandana (leek) dumplings, adorned with garlicky yogurt and kidney beans

Hot Laziz Assortment (DG) 12.99
Dive into a diverse platter: succulent beef dumplings, a heartwarming roasted butternut squash borani, the smoky essence of roasted eggplant borani, all perfectly complemented by a fluffy piece of naan bread.

Borani Banjan (VDG) ♦ 9.99
Succulent fresh eggplant slow cooked in a flavorful tomato sauce bathed with our garlicky yogurt sauce. Served with a piece of naan

Kadoo Hummus (Dip) (VDG) 7.99
Creamy roasted squash mix spiced and paired with yogurt, accompanied by naan bread

Pakawra (V) 5.99
Potato fritters made with garbanzo bean batter and Afghan Kitchen's secret spices

Afghan Style Fries (VN) 6.99
Potato strips lightly coated with walnut flour and seasoned with Afghan Kitchen's spices

Chicken Samosa (G) 8.99
Crispy wrappers filled with seasoned chicken and vegetables

Afg Assortment (DG) 14.99
Relish an exquisite assortment: a velvety eggplant dip, the rich depth of kado hummus, crispy pakawra, flavorful chicken Sambosa, and the classic allure of Aushak

AFGHAN FLAT BREAD / SOUP AND SALAD

Garlic Naan (VGD) ♦ 4.59
Relish the warmth of an oval-shaped flatbread, straight out of the tandoor, gracefully kissed by fragrant garlic and rich, melted butter

Naan (VG) 3.99
Oval shaped bread baked in our special clay oven tandoor

Ash (G) 11.99

A seasonal Afghan specialty, our comforting noodle soup features a rich tomato-onion base, garbanzo beans, carrots, and hints of black pepper and turmeric. Topped with dried mint, it's a satisfying, complete meal.

For an extra 1.99, you can elevate your Ash experience by adding succulent chicken to your dish

Chicken Soup 7.99
Chicken soup thick with flavors of slow cooked garbanzo bean, sweet corn, turmeric and fresh cilantro (A delicious street food)

House Salad 11.99
Savor our salad showcasing a delightful combination of garbanzo beans and carrots, complemented by creamy Kado hummus. Make it your own by selecting your favorite protein from our range of meat options

Chicken 4.99 / Beef 4.99 /

EXPERIENCE THE AUTHENTICITY OF AFGHAN TIKKA KABOBS

Your choice of chicken, lamb, beef, or any combination of two meats, expertly grilled, delicately sprinkled with sumac, and served on skewers, accompanied by our house-made salad

Chicken Kabob 16.99

Minced Beef Kabob 16.99

Lamb Kabob 18.99

Mix & Match Platter ♦ 17.99
Customize your dish by selecting any two delectable meats

Kabob Digi 22.99
Savor succulent lamb chunks and sautéed onions, bathed in a ginger-garlic fusion, accompanied by a side of roasted eggplant

Kids Kabob 12.99
Grilled chicken, tenderly cooked to perfection, accompanied by fluffy rice and crispy fries

ELEVATE SPECIAL OCCASIONS WITH AFGHAN OVEN-COOKED KABOBS

Indulge in tender lamb, juicy chicken, or flavorful beef, or blend two for a unique taste journey. Expertly grilled and simmered in a rich sauce of sun-ripened tomatoes, bell peppers, and onions, this dish is served sizzling from a cast iron skillet

Lamb Dashi 18.99

Ground Beef Dashi 17.99

Chicken Dashi 17.99

Dashi Combination 18.39

Customize your dish by selecting any two delectable meats

ELEVATE YOUR MEAL WITH OUR VARIETY OF ADDITIONAL SIDES

Borani Banjan (Eggplant) (VD) 6.99
Savor the depth of fresh eggplant, delicately simmered in a robust tomato essence, and elegantly cloaked in our velvety garlic-infused yogurt sauce

Qabili Rice (Afghan Rice) 3.99
Afghan-style basmati rice, infused with a savory lamb sauce, seasoned to perfection, and elegantly crowned with caramelized carrots and luscious raisins

Kadoo (Butternut squash) (VD) 5.99
Delight in butternut squash, expertly braised with hints of coriander and turmeric, crowned with a rich garlicky yogurt drizzle — a signature delicacy from the Afghan Kitchen

Sabzi (Spinach) (V) 5.99
Lusciously slow-cooked spinach, enriched with aromatic garlic and crowned with wholesome split peas

Lamb Kabob 9.99
Succulent lamb, grilled in the time-honored manner of Kabul's classic kebab houses

Chicken Kabob 6.99
Tender chicken, grilled in the authentic style of Kabul's renowned kebab houses

Shami Kabob (Beef Kabob) 6.99
Ground beef, skewered and prepared in the venerable tradition of Kabul's iconic kebab houses

House Salad 5.99
A rejuvenating house salad, crafted with crisp cucumbers, ripe tomatoes, sharp onions, and fragrant cilantro

AFGHAN CUISINE SPECIALTIES

Qabili Palau ♦
Indulge in our exquisite Lamb or Chicken Qabili Palau, featuring fragrant Basmati rice seasoned to perfection. This flavorful dish is crowned with delicate julienne carrots and accompanied by a side of tender eggplant and a refreshing house salad

Chicken Qabili 16.99

Lamb Shank Qabili 19.59

Shank Qorma 18.99
Slow-cooked lamb shank drenched in a zesty tomato, ginger, and garlic concoction. This dish is rich in sauce

Mughuli Shank 18.99
Slow-cooked lamb shank paired with eggplant, bathed in a ginger-infused tomato garlic reduction

Sabzi Shank 18.99
Slow-cooked lamb shank accompanied by soft spinach, immersed in a savory garlic-tomato blend

Shank Mushroom 18.99
Slow-roasted lamb shank melded with mushrooms, infused with a symphony of garlic, ginger, tomatoes, and onions

Mantu Meal (GD) 16.99
Savor Mantu, delicate steamed dumplings encasing a flavorful ground beef medley, elegantly crowned with our creamy garlic-infused yogurt, tender yellow split peas, and a whisper of dried mint

Chicken Qorma ♦ 15.99
Deboned chicken thighs gently simmered in a robust blend of ginger, tomatoes, onions, and garlic

Chicken Mushroom 15.99
Chicken thigh delicately prepared with mushrooms, infused with an aromatic medley of garlic, onions, ginger, tomatoes, and select herbs

Lawang (D) 16.99
Deboned chicken thigh simmered in a signature yogurt, garlic, and tomato blend

Chicken Borani (D) 16.99
Deboned chicken paired with charred eggplant, gently braised in a tomato-rich brew complemented by a yogurt and garlic infusion

Sea Bass Spinach (Fish) 23.99
Succulent sea bass, adorned with AK's clandestine blend of spices, and complemented by a side of delicately sautéed spinach

Kufta - Finger -lickin Good 14.99
Artisanal chicken meatballs, tenderly simmered in AK's clandestine concoction

PLANT-BASED DISHES Please consult your server for vegan versions of dairy-based dishes

Kadoo (VD) 13.99
Braised butternut squash flavored with coriander and turmeric, and topped with a garlicky yogurt sauce

Bamiya (V) 11.99
Braised okra in a family secret sauce of tomatoes, garlic and Afghan Kitchen's mix of spices

Lobya (V) 11.99
Relish tender kidney beans, meticulously stewed in a sumptuous sauce of sun-kissed tomatoes, fragrant onions, and a hint of warming turmeric

Chickpea Qorma (V) 11.99
Spiced chickpea stew with tomatoes, garam masala and cinnamon

Squash Mantu Meal (VGD) 16.99
Steamed butternut squash dumpling topped with split peas and house made yogurt garlic sauce

Borani Banjan (VD) ♦ 14.99
Succulent fresh eggplant slow cooked in a flavorful tomato sauce bathed with our garlicky yogurt sauce. (Afghan Kitchen specialty)

Dal (V) 11.99
Hearty red lentils, thick with flavors of garlic, tomato, cumin and coriander

Sabzi Challow (V) 11.99
Slow cooked spinach infused with garlic and topped off with split peas

Combination Platter (VD) 16.99
Spinach, butternut squash, eggplant served with long grain seasoned rice

Borani Kachalo (VD) 11.99
Potatoes and mushrooms baked together in a savory tomato and garlic sauce

FINISH YOUR MEAL WITH GENUINE AFGHAN DESSERTS

Firnee (ND) ♦ Thick and creamy milk pudding with cardamom and 5.99 topped with a drizzle of ground pistachios	6.99
Mango Ice Cream (D)	6.99
Kishmish Paneer (D) Creamy homemade cheese paired with juicy raisins, accentuated with a hint of cardamom. A chilled, classic Afghan delicacy offering a gentle sweetness	6.99
Sheer Yakh (ND) Homemade Afghan rosewater and cardamom ice cream	7.99
Mum's Cake(DG)	4.99

ENJOY AUTHENTIC AFGHAN SIPS

Tea Afghan black or green tea with a dash of cardamom, Pair it with a slice of Mum's special cake – it's truly delectable!	2.99
Sheer Chai (D) Afghan cardamom tea with milk	3.99
Joose E Am (D) Yogurt blended with mango makes a lightly sweetened and refreshing drink	4.99
Doogh (D) A refreshing Afghan yogurt drink flavored with mint	4.29
Coke / Diet Coke / Sprite / Dr Pepper / Lemonade Unsweetened Ice Tea 3.69	

KOMBUCHA DRINKS

Ginger Lemonade	4.99
Mango Passionfruit	4.99

Elevate Your Dining with Four Complimentary Sauces, Enhancing Our Gently Spiced Dishes

Mast Wa Badrang (Mild) (VD) ♦ Homemade yogurt cucumber sauce spiced with oregano.
Chutney (Mildly Spicy) (V) ♦ A rich and a vibrant sauce with cilantro, tomatoes, and bell pepper
Morch e Sorkh (Spicy) (V) A sauce with kick, made from a blend of red chili and spices
Qorma e Morch (Very Spicy) (V) Hold on to your hat, habanero sauce

MEALS DESIGNED FOR SHARING WITH FAMILY AND FRIENDS DISHES FOR MEAT ENTHUSIASTS

Kabul Nighttime Delight Designed to cater to 2-3 guests Indulge in a fulfilling spread featuring chicken qabili palau, a skewer each of beef and chicken kabob, complemented by a quartet of sides: eggplant, our signature house salad, fragrant Afghan basmati rice, and a serving of four beef dumpling.	40.99
Kabul Meaty Date Designed to cater to 3-4 guests Dive into a flavorful assortment featuring mix dashi (both beef and chicken), deboned chicken qabili palau, and a skewer each of beef and chicken kabob. This ensemble is complemented by a selection of four accompaniments: eggplant, our curated house salad, aromatic Afghan basmati rice, and a generous serving of six mantu, our succulent beef dumpling.	60.99

Afghan Meat Feast Designed to cater to 5-6 guests Experience a royal banquet with this sumptuous spread. The menu boasts chicken qabili palau, lamb shank qabili palau, and a blend of dashi featuring both beef and chicken. Elevate your taste buds further with two skewers each of succulent beef and chicken kabob. To round off this majestic meal, delight in our quartet of accompaniments: the rich eggplant, our fresh house salad, the fragrant Afghan basmati rice, and half a dozen of our tender mantu beef dumplings. Truly a meal of regal proportions!	112.99
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MEALS FOR PLANT LOVERS

Delight Dinner Designed to cater to 2-3 guests Enjoy a platter featuring eggplant, lintels, and a quartet of squash dumplings. This ensemble is perfectly paired with seasoned long-grain rice and a refreshing house salad.	40.99
Plantful Designed to cater to 3-4 guests Dive into a platter layered with eggplant, butternut squash, spinach, and complemented by half a dozen squash dumplings. This lavish ensemble is beautifully accompanied by seasoned long-grain rice and house salad.	49.99
Greenscape Designed to cater to 5-6 guests Relish a platter abundant with eggplant, squash, lentils, and spinach, enriched by ten delectable squash dumplings. This bountiful spread is rounded off with fragrant seasoned long-grain rice and a refreshing house salad.	70.99



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Opening Hours

Mon – Thu: 11:30 am – 3:00 pm

Mon – Sat: 4:00 pm – 9:00 pm

Sun: Closed



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