

Afghan Horsemen Restaurant
50TH Anniversary
Happy Hour Menu ALL NIGHT for the Month of August

APPETIZERS

Humous

Afghan style yellow split pea dip with pita
(nut free)

7

Aash Soup

Special Afghan noodle soup, cooked in a
mixture of sauteed onions, tomatoes, beans,
garlic & herbs, topped with homemade yogurt

6

(Add Ground Beef for \$2)

Spinach & Feta Boulany

Flatbread stuffed with spinach & feta cheese,
served with Chaka

12

Cocktail Appetizer

A Platter of Chicken Pakawra, Eggplant Dip,
Sambosa, Hot Chutney, Chaka & Pita

21

SPECIALTY PLATTERS

**Horsemen's Special Platter
(Serves Two)**

A combination of Meat & Veggie Platter that
includes:

Appetizer: Humous, Sabzi Mast, Salad with
Feta Cheese & Pita Bread

Main: Chicken Shish Kebab, Lamb Shish
Kebab, Lamb Shoulder Chop, Qabeli Palaw,
Baked Eggplant, Potatoes topped Chaka &
Pakawra

66

**Vegetarian Platter Delight
(Serves Two)**

A Vegetarian Variety Platter that includes:

Appetizer: Humous, Sabzi Mast, Salad with
Feta Cheese & Pita Bread

Main: Qabeli Palaw, Ravioli stuffed with
cheese, Baked Eggplant, Dahl (yellow lentil
stew), Pakawra & Chaka

May Be Ordered Vegan Also

50

MEAT DISHES

Chicken Shish Kebab

Marinated Skewer of Chicken Breast served
with Basmati Rice, Salad with Feta Cheese,
Pakawra (batter fried potatoes), & Chaka

23

Vegetarian Special

This variety plate includes Qabeli Palaw,
served with Baked Eggplant, Dahl (lentil
stew), Salad with Feta Cheese, Pakawra &
Chaka

21

Mantu

Homemade Afghan Dumpling - Dough
stuffed with a mixture of spiced Minced Beef
& lamb, onions & Herbs, steamed and topped
with Chaka & our special tomato sauce

23

Vegetarian Mantu

Dough stuffed with a mixture of butternut
squash, onions, cabbage, green pepper &
carrots, then steamed and served with Chaka
& our special tomato sauce & spices

21

VEGETARIAN DISHES