

SOUP

VEGETARIAN MASHAWA

Mung bean soup topped with yogurt mint sauce.

MASHAWA

Lamb chunks, mung beans, chickpeas, black-eyed peas and topped with yogurt.

SHORWA

Spicy lamb & vegetable soup.

SMALL
LARGE

DESSERTS

BAKLAVA

House-made Middle Eastern pastry with honey and walnuts

FERENY

Cardamom pudding (no egg) with fresh berries/fruit

SHEERYAKH

Cardamom infused Afghan ice cream, served with qaymagh (Afghan style cream) and walnuts.

GOSH E FEEL

Afghan pastry dish topped with powdered sugar and pistachios.

BEVERAGES

JONES CANE SUGAR FOUNTAIN SODAS

(Jones Cola, Diet Cola, Lemon Lime Soda, Berry lemonade Soda, Orange Cream Soda, and Ginger Ale)

JUICES

Cranberry, Apple, Orange & Pomegranate Juice

OTHER DRINKS

Appalachian Handcraft Brewed Root Beer & Ginger Beer
Wild Bay Kombuchas
Cardamom Infused Green Iced Tea or Hot Tea.
Cardamom Chai Latte
Organic Gourmet Coffee
Sparkling Water
Dogh (House Made Yogurt Drink)
Mexican Coke Bottle

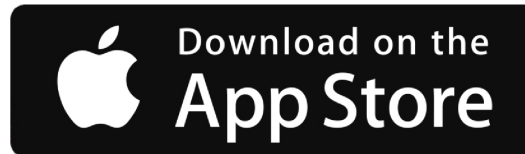
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SMALL PLATES

(includes a slice of naan)

KADDO BORANI

Pan-fried and baked baby pumpkin seasoned with sugar and served on yogurt garlic sauce

BOWLAWNI

Pan-fried twin pastry shells filled with leeks and spiced potatoes, garnished with yogurt mint sauce

BANJAN BORANI

Pan-fried eggplant seasoned with fresh tomatoes spice baked and served on yogurt garlic sauce

BENDI

Stewed okra with fresh tomato and Afghan seasoning

SABZY (spinach)

Sautéed with onion, rhubarb, garlic and a touch of cinnamon

MUSHROOMS

Sautéed with Afghan spices, onions, fresh tomatoes, garlic, corn and green pea sauce garnished with yogurt mint sauce

SHALGUM (turnips)

stewed with spicy-sweet sauce

CAULIFLOWER CHICKPEAS

Cauliflower and chickpeas cooked with turmeric, carrots, in a spicy and herb tomato sauce.

HUMMUS

Organic fresh hummus

CHICKEN SAMOSAS

Pan-fried pastry shells filled with seasoned chicken.

QORMEH KOFTA

Spicy beef meatball seasoned in sun dried baby grapes, turmeric and Afghan spices cooked with green peas, fresh tomatoes and corn served with house serrano pepper chatni.

One Meat Ball, Three Meatballs

NAAN

Fresh house made bread

BREADBASKET

Basket of Fresh House made bread

ENTREES & BOWLS

KABULI PALLOW

(Afghan style rice) baked with chunks of lamb tenderloin, raisins and glazed julienne of carrots, served with a side of sweet & spicy turnips

KABULI WITH BONELESS CHICKEN

Kabuli rice served with boneless chicken and spicy tomato and herb sauce served with side of sweet and spicy turnips (shalgum)

CHICKEN KABOB

Marinated boneless chicken breast, served with pallow rice and a side of vegetable of your choice.

SEEKH KABOB

Char-broiled marinated lamb tenderloin served with pallow rice and sweet and spicy turnips (shalghum)

BEEF KABOB

Tenderloin of beef marinated with fresh garlic and Afghan seasoning, char grilled served with pallow rice and side of vegetable dish of your choice.

KOUFTA CHALLOW

Spicy beef meatballs seasoned in sun dried baby grapes, turmeric, green peas and fresh tomato sauce served w/challow rice and side of sabzy

LAMB LAWAND

Boneless lamb, slow cooked with mushrooms, tomatoes, herb seasons, garnished with yogurt & sour cream, served with challow rice and side of sabzy

CHICKEN LAWAND

Boneless chicken breast, slow cooked w/fresh tomatoes, mushrooms, Afghan herbs, cooked w/yogurt and sour cream sauce served w/challow rice and side of sabzy

DWOPIAZA

Seasoned tenderloin of lamb cooked with onions, sautéed with yellow split peas and tossed with onions lightly marinated in vinegar, served with pallow rice and side of Shalgum

KOFTA KABOB

Seasoned ground beef char grilled served with challaw rice and side of Sabzy

LAMB SHANK

New Zealand, free range, halal lamb shank cooked in a spicy and herb tomato sauce, topped with vinaigrette onions and serrano peppers, served with Kabuli rice.

KABOBI SPICY LAMB CHOPS

Lamb chops marinated with Kashmiri chili peppers, yogurt and herbs, char-grilled to perfection, served with Kabuli rice and a vegetable side of your choice.

VEGETARIAN BOWLS

MUSHROOM LAWAND

Whole mushrooms sautéed with spices, tomatoes, corn and green peas, topped with yogurt/sour cream sauce, served with challow rice and side of spinach

CAULIFLOWER & CHICKPEAS

Fresh cauliflower slow cooked with chickpea, coriander, turmeric and spicy tomato sauce, served with challow rice and side of pumpkin

VEGETARIAN BOWL

Sabzy, banjan lagatak, cauliflower and chickpeas, shalgum and challow

SABZI CHALLOW

Spinach cooked with fresh onions, garlic, coriander, turmeric, spices and a touch of cinnamon, served with challow rice (cumin seasoned white Basmati Sela rice) and a side of Kadoo Borani (pumpkin).

WRAPS

KOUFTA KABOB

Spicy ground beef, topped with vinaigrette onions, tomatoes and lettuce wrapped in fresh house baked bread

CHICKEN KABOB

Yogurt marinated boneless chicken topped with vinaigrette onions, tomatoes, and lettuce, wrapped in fresh house baked bread

SEEKH KABOB

Yogurt marinated lamb tenderloin, topped with vinaigrette onions, tomatoes, and lettuce wrapped in fresh house baked bread

SAUCY WRAPS

Saucy slow cooked chicken or Lamb, topped with minced onions, tomatoes, cucumbers, and spicy yogurt sauce, wrapped in fresh house baked bread.

Chicken, Lamb

Vegetagrian Wrap

Eggplant, mushrooms and hummus topped with fresh carrots and garlic yogurt sauce, wrapped in fresh baked house bread.

SALADS

SALATA

Afghan style mixed greens and tomatoes tossed in red onion vinaigrette.

SHORNAKHOD

Potatoes, chickpeas and spring onion salad served with cilantro vinaigrette dressing or dill dressing.

CHOPPED SALAD

Mixture of field greens and baby kale tossed with avocado, tomatoes, potatoes, seasonal vegetables, boiled egg with basil vinaigrette or creamy cheese dressing. Served with a piece of fresh baked bread

Add chicken, beef/Lamb kabob