At Kabul, we serve home-cooked dishes cooked with local, seasonal ingredients. We capture our heritage with a variety of family recipes passed down from generation to generation. Come and enjoy a typical lunch, or dinner. After many years of enjoying these wonderful meals as a family, we decided it was time to join the city we love and call home. we are striving to make Kabul one of the best ethnic restaurants in Baltmore



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All Served With Rice, Bread and Salad.



## MONDAY

Lamb (urry lamb meat in curry seasoning



### TUESDAY

Chicken Curry seasonings



\$11.99

### WEDNESDAY

tender pieces of chicken breast, bell

tender pieces of chicken breast, bell peppers, red peppers, onion and seasonings



OoPyaza

boneless lamb made with onions, tomatoes, \$11.99 vinegar and spices



### **FRIDAY**

Lamb Polato (urry
Tender lamb cooked with potatoes

\$11.99



# The Kabul grill

55 MARKET PLACE BALTIMORE, MD 21201

### **Maiwand Grill**

324 West Baltimore St Baltimore, MD 21201

## Ziza Kabob

70

7351 Assateague dr suite 100 jessup Md 20794

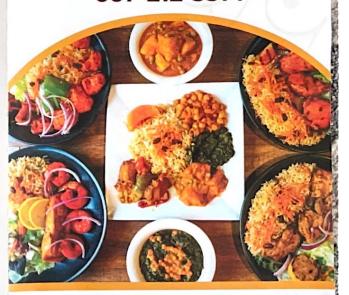




Authentic Taste of Afghanistan

Monday-Friday 10:30am - 10:00pm Saturday-Sunday 12:00pm - 10:00pm

> 667-212-3303 667-212-3514



**WWW.THEKABULGRILL.COM** 

★ THEKABULGRILL@GMAIL.COM

**♀** 55 MARKET PLACE BALTIMORE, MD 21201



Aushak

\$4.99

Ravioli filled with scallions, served with garlic & mint-yogurt, topped with around beef

Banjaan \$4.99

Pan-fried egaplant seasoned with fresh tomatoes & green peppers. Served on garlic-yogurt sauce.

Sabzi

\$4.99

Baby spinach with sautéed onions, garlic & black pepper

Green Pea, Potato Curry \$4.99

Mouth-watering potato curry, made with special spices & served with homemade sauce

Hummus \$4.99

Homemade hummus served with fresh house baked naan

Trio Sampler \$7.50

Samosas, spinach and pumpkin



Served with white basmati rice, spring mix, afghan salata tzatziki, hummus, baba ganoush, banana peppers, and corn. Sauce with homemade ranch and tahini sauce

(Pick your protein) Chicken, Steak, Lamb, Shrimp, Salmon

Falafel \$11.99 Chicken \$11.99 Steak \$12.99 Shrimp \$14.50 Lamb \$12.99 Salmon \$14.50

Bolani

Specially fried pastries filled with seasoned potatoes, garlic and cilantro, served with special chutney sauce.

Kaddu

\$4.99

Pan-fried baked baby pumpkin, seasone with brown sugar, served on garlic-vogurt sauce, topped with ground beef

Chickpea Curry \$4.99

Garbanzo beans cooked in afghan spices & fresh tomato sauce

Samosas (Beef or Potato) \$4.99

ried pastry filled with green peas and spices and a choice of seasoned beef or potato filling. Served with our homemade sauce.

Baba Ganoush \$4.99

Baba ganoush is a Levantine dish of cooked eggplant mixed with garlic, olive oil & various seasonings.



Served with Rice, Salad & Bread

Chicken Tikka \$15.99 Masala

Chicken breast tenders marinated in spice and yogurt, baked in a tandoor oven and cooked in a tomato based creamy sauce.

Tandoori Shrimp \$16.95 Korma

Jumbo shrimp cooked with spices and butter sauce



Served with french fries & Can soda

Chicken Tenders \$7.99 Chicken Burger





ALL SERVED WITH RICE, SALAD & BREAD

\$13.50

\$12.50 Chicken Kabob

Marinated boneless chunks of chicken Beef Kabob

Marinated chunks of boneless beef.

\$17.99 **Grilled Salmon** 

Fresh salmon fillet marinated in our house special seasonings, served with Salad and long grain white rice

Tandoori Shrimp \$16.99

Jumbo shrimp marinated in an exotic blend of afghan spices cooked on skewers in the tandoor

Tandoori Chicken Tikka \$12.50

Dark meat chicken on the bone rinated in tandoori seasoning

Vegetarian Aushak \$11.99

Afghan ravioli filled with leeks, served on minted yogurt and topped with ye How split peas and light tomato sauce. Served with Pallow rice.

Chicken Seekh Kabob \$12.50 Seasoned ground chicken mixed with

cheese and mix spices Malai Chicken

\$12.50 Tender pieces of chicken marinated in our sour cream butter sauce, with ginger, garlic and fresh coriander leavesv

Lamb Kabob Marinated boneless chunks of lamb Kofta Kabob \$12.50 Two skewers of seasoned around beet

Chowpan \$18.99

Pieces of marinated baby lamb chops

Vegetable Platter \$11.99 combination of all house vegetable

Chicken Chilli Kabob \$12.50 Thigh meat marinated in lemon

pepper, jalapenos, cilantro and garlic Chapli Kabob \$12.50

Two pieces of pan fried ground beet marinated in fresh grated spices.

**Falafel Platter** \$11.99 Consists of falafel, hummus, afghan

salad. Kabuli rice and tandoori naan **Gyro Platter** \$12.50

ated sliced lamb, served on top of ba rice, topped with tzatziki and gyra sauce.

Mix Gyro Platter \$13.99 Mediterranean Platter \$11.99 Chicken Shawarma Platter \$12.50

Combos Platte

ALL SERVED WITH RICE, SALAD & BREAD

Lamb & Chicken	\$17.99
Kofta & Chicken	\$17.99
Tikka & Lamb	\$18.99
Salmon & Shrimp	\$18.99
Lamb & Shrimp	\$18.99
Double Lamb	\$18.99

Beef & Chicken	\$17.99
Salmon & Chicken	\$18.99
Shrimp & Chicken	\$18.99
<b>Double Chicken</b>	\$17.99
<b>Double Beef</b>	\$18.99



# Maps & Bura

ALL SERVED WITH FRENCH FRIES

Kofta Wrap

Mildly seasoned ground beef, served with lettuce, tomato, cucumber wrapped in fresh house baked man

Falafel Wrap \$11.99

Wrapped in fresh naan with a spread of hummus, eagplant dip, fresh salad and dressed with lemon herb tahini sauce

**Beef Wrap** \$12.99

Marinated steak, served with chopped salad, wrapped in fresh house baked ngan

# ibul's House Salads

\$12.50 Chicken Salad Steak Salad \$13.50 Lamb Salad \$13.50 \$16.99 Salmon Salad Shrimp Salad \$15.99 \$11.99 Falafel Salad

# xtra Sides

Naan Basket \$2.95 Kabuli Rice \$4.99 Chutni \$0.45 Tandoori Garlic \$3.50 **Basmati White Rice** \$4.99 Tandoori Bread \$2.00 Side of Fries \$4.99 Falafel \$4.99

Chicken Wrap fresh house baked naan.

\$11.99 Marinated lean chicken breast kabob, served with chopped salad wrapped in

Lamb Gyro Wrap \$11.99

Sliced marinated lamb in a fresh naan with chopped salad and topped with homemade spices

spices

Afghan Burger \$11.99 Choice of beef or chicken patty, 100% house made seasoned with blend of

## Dessert

\$4.99 Baklava layers of thin pastry with walnuts

almonds, pistachios and honey

\$4.99 Ferni afghan style rice pudding, topped with cardamem and roasted

Afghan Ice Cream \$4.99 Delicious ice cream flavored Afghan

style dried fig. almonds and carda-

# Beverages

Afghan Hot Tea (pot) \$4.99 \$3.50 Mango Lassi Strawberry Banana Shake \$3.99 Yogurt Drink \$2.99 Pomegranate Juice \$2.99 \$2.49 Sparkling Water \$1.89 **Bottle Drinks** Fountain Drinks \$2.00



























