

Kabul Restaurant

106 Chestnut St 19106-3009 · +12159223676 · Updated: Jan 14, 2026

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APPETIZERS 9

Bulanee Kachaloo	\$4.00
turnovers stuffed with spiced mashed potatoes and chopped onions, served with yogurt	
Bulanee Gandana	\$4.00
turnovers stuffed with spiced scallions and herbs, served with yogurt	
Bulanee Kadu	\$4.00
turnovers stuffed with spiced pumpkins and onions, served with yogurt	
Bulanee Zardak	\$4.00
turnovers stuffed with spiced carrots and onions, served with yogurt	
Sambosa Goushti	\$4.00
deep-fried pastries stuffed with ground beef, chick peas and spices, served with fresh colliander sauce	
Sambosa	\$4.00
deep-fried pastries stuffed with vegetables, chick peas and spices, served with kabul sauce	
Aushak	\$4.00
steamed scallion-filled dumplings topped with spiced meat sauce, yogurt and sprinkled with mint	
Loby	\$4.00
kidney beans cooked with onions, tomatoes, and spices, topped with yogurt and sprinkled with mint	
Kabul Combination	\$14.50
selection of (3) appetizers for two, served with salad	

COLD APPETIZERS 3

Shor-nakhot	\$4.50
sliced potatoes with chickpeas in a coriander sauce	
Must-e-badrang	\$4.50
diced cucumbers in a yogurt-mint sauce	
Doolma	\$4.50
grape leaves stuffed with rice and vegetables topped with roasted red pepper sauce	

SOUPS 4

Aush	\$4.50
freshly prepared noodles in vegetable soup, topped with spiced meat sauce and yogurt, sprinkled with mint	
Shorba-e-murgh	\$4.50
chicken soup cooked with selected afghan spices	
A. Shorba-e-dal	\$4.50
yellow lentils cooked with onions and selected afghan spices	
B. Shorba-e-kadu	\$4.50
pumpkin cooked with onions and selected afghan spices	

HOUSE SPECIALTIES 4

Kabuli Palaw	\$17.00
delicately seasoned chunks of lamb or chicken under a heap of brown rice, garnished with carrot strips, raisins, almonds, and pistachios	
Kabuli Chalaw	\$17.00
delicately seasoned chunks of lamb or chicken under a heap of white rice, garnished with carrot strips, raisins, almonds, and pistachios	
Noreng Palaw	\$17.00
delicately seasoned chunks of lamb or chicken under a heap of saffron rice, garnished with rose water, flavored orange peel strips, almonds, pistachios, and cardamom	
Chef's Aushak	\$15.00
scallion filled steamed dumplings topped with garlic yogurt and ground beef sauce sprinkled with mint and paprika	

LAMB DISHES 7

Korma-e-gossfant	\$16.00
delicately seasoned boneless diced lamb with tomatoes and selected afghan spices served with white rice	
Bandenjan Chalaw	\$15.00
pieces of lamb and eggplant cooked in a rich sauce of tomatoes, onions and spices, served with white rice	
Sabzi Chalaw	\$15.00
pieces of lamb cooked with chopped spinach in a delicately flavored tomato and onion sauce with white rice	
Facilliya Chalaw	\$15.00
green beans and pieces of lamb cooked with tomatoes, onions and spices, served with white rice	
Zardak Chalaw	\$15.00
chunks of lamb and spiced carrots cooked with tomatoes, onions, and spices, served with white rice	
Kadu Chalaw	\$15.00
spiced and sauteed pumpkin pieces topped with meat sauce and yogurt, served with white rice	
Dal Chalaw	\$15.00
chunks of lamb cooked with yellow yentils, served with white rice	

CHICKEN DISHES 6

Korma-e-murgh	\$16.00
delicately seasoned boneless diced chicken with tomatoes, onions, , garlic, and selected afghan spices, served with white rice	
Kofta-e-murgh	\$16.00
delicately seasoned chicken meatball sauteed with tomatoes, onions, garlic and spices, served with white rice	
Dal-e-murgh	\$16.00
chunks of chicken cooked with lentils, onions, garlic, and spices with white rice	
Sabzi-e-murgh	\$16.00
pieces of chicken cooked with chopped spinach in a delicately flavored tomato and onion sauce	
Bandenjan-e-murgh	\$16.00
pieces of chicken and eggplant cooked in a rich sauce of tomatoes, onions, and spices	
Facilliya-e-murgh	\$16.00
pieces of chicken cooked with green beans in tomatoes, onions, and spices	

KABABS 6

Kabab-e-mauhi	\$20.00
chunks of salmon marinated in a spicy afghan sauce, broiled with assorted vegetables on skewers	
Kabab-e-gossfant	\$18.00
delicate chunks of lamb marinated in a spicy afghan sauce, broiled with assorted vegetable skewers, served with brown rice	
Kabab-e-murgh	\$18.00
saturated with spices, chunks of white chicken meat broiled with vegetables on skewers, served with brown rice	
Kabab-e-kofta	\$18.00
soaked in spices, meat balls of ground beef broiled with vegetables on skewers, served with brown rice	
Kabab-e-qhaburgha	\$18.00
lamb chops marinated in spices and broiled on skewers, served with brown rice	
Kabab-e-kabul	\$19.00
a combination of (2) skewers of different kababs, served with brown rice	

VEGETARIAN DISHES 10

Chalaw Facilliya	\$15.00
green beans cooked with tomatoes, onions and spices, served with white rice	
Chalaw Sabzi	\$15.00
cooked afghan style, chopped spinach topped with seasoned sauce, served with white rice	
Chalaw Kadu	\$15.00
spiced sauteed pumpkin pieces, topped with yogurt and served with white rice	
Chalaw Bandenjan	\$15.00
spiced sauteed eggplant, topped with yogurt and served with white rice	

Chalaw Zardak	\$15.00
sauteed carrots topped with spiced afghan sauce, served with white rice	
Chalaw Loby	\$15.00
kidney beans cooked with onion and tomato sauce served with white rice	
Chalaw Dal	\$15.00
lentils cooked with onion and garlic, served with white rice	
Kabuli Palaw	\$16.00
delicately seasoned chunks of eggplant cooked with tomatoes under a heap of brown rice garnished with almonds, pistachios, carrot strips, and raisins	
Kabuli Chalaw	\$16.00
delicately seasoned chunks of eggplant cooked with tomatoes under a heap of white rice garnished with almonds, pistachios, carrot strips, and raisins	
Noreng Palaw	\$16.00
delicately seasoned chunks of eggplant cooked with tomatoes under a heap of saffron rice garnished with orange strips, almonds, pistachios, and cardamom	

SIDE DISHES 13

Buranee Bandenjan	\$4.00
sauteed eggplant, topped with meat sauce and yogurt	
Buranee Kadu	\$4.00
sauteed pumpkin pieces topped with meat sauce and yogurt	
Sabzi	\$4.00
pureed spinach cooked with onions and spices topped with sauce	
Dal	\$4.00
yellow yentils cooked with onions and spices	
Loby	\$4.00
kidney beans cooked with onions and tomatoes	
Facillya	\$4.00
green beans cooked with onions and tomatoes	
Zardak	\$4.00
sauteed carrots topped with afghan sauce	
Turshie	\$4.00
aehar pickle. hot sour mixed vegetables	
Yogurt	\$4.00
Mixed Side Dish	\$14.50
combination of (3) side dishes for two	

Extra Rice	\$5.00
white, brown, or saffron rice	
Extra Bread	\$4.00
Extra Salad Dressing, Hot Sauce, Coriander Sauce	\$4.00

DESSERTS 5

Gosh-e-fea	\$5.00
paper-thin fried pastry, sprinkled with ground pistachios, cardamon and sugar	
Baklava	\$4.00
syrup-drenched, paper-thin pastry layered with ground walnuts	
Firnee	\$4.00
afghan style pudding sprinkled with ground pistachios and almonds	
Carrot Cake	\$4.00
afghan style carrot cake with nuts and raisins	
Sheer-e-yakh	\$5.00
afghan ice cream topped with saffron syrup, sprinkled with pistachios, almonds, and cardamom	