

Afghan Bistro

8081 Alban Rd Ste D D 22150-2245 · +17033374722 · Updated: Jan 14, 2026

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MAZZA (APPETIZERS) 19

Bistro Signature Mix Grill Mazza	\$16.95
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Marinated and charbroiled lamb shoulder chops, lamb rib chops, lamb tenderloin and beef tenderloin, served with spicy fresh herb chutney

Mix Grill Mazza	\$13.95
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Marinated and charbroiled salmon, ground beef, beef tenderloin and lamb rib chop, served with avocado yogurt

Hot Mazza Assortment	\$13.95
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Aushak, mantu, baadenjaan, kadoo, topped with garlic yogurt, dried mint and cayenne

Quroti	\$7.95
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Afghan bread topped with a minced beef and lentil qorma, yogurt, dried mint and cayenne

Baadenjaan Bouranee	\$6.95
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Roasted eggplant topped with garlic yogurt, dried mint and cayenne

Kadoo Bouranee	\$6.95
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Butternut squash topped with garlic yogurt, dried mint and cayenne

Carrot Slaw	\$5.95
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Julienne carrots cooked with brown sugar and cardamom, chilled and tossed with fresh citrus

Potato & Leek Turnovers	\$6.95
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Stuffed with potatoes and leeks, fried until crisp, served with a side of avocado yogurt

Sabzi Turnovers	\$7.95
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Stuffed with slow cooked greens, fried until crisp, served with a side of avocado yogurt

Kadoo Turnovers	\$7.95
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Stuffed with butternut squash, fried until crisp, served with a side of garlic yogurt

Samarooq Turnovers	\$7.95
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Stuffed with mushrooms, fried until crisp, served with a side of avocado yogurt

Sambosa	\$7.95
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Stuffed with a minced beef and lentil qorma, fried until crisp, topped with powdered sugar and cardamom

Pumpkin Dumpling Appetizer	\$7.95
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Steamed and stuffed with butternut squash, topped with a minced beef and lentil qorma, garlic yogurt, dried mint and cayenne
Vegetarian option available

Aushak Appetizer	\$7.95
Steamed and stuffed with leeks and scallions, topped with a minced beef and lentil qorma, garlic yogurt, dried mint and cayenne	
Vegetarian option available	
Mantu Appetizer	\$7.95
Steamed and stuffed with spicy minced beef, topped with a carrot and pea qorma, garlic yogurt, dried mint and cayenne	
Samarooq Dumpling Appetizer	\$7.95
Steamed and stuffed with mushrooms, topped with a spicy bean medley qorma, garlic yogurt, dried mint and cayenne	
Sabzi Dumpling Appetizer	\$7.95
Steamed and stuffed with slow-cooked greens, topped with a spicy bean medley qorma, garlic yogurt, dried mint and cayenne	
Lamb Tenderloin Appetizer	\$11.95
Marinated and charbroiled, served with cucumber and dill yogurt	
Seekh Kabob Appetizer	\$8.95
Marinated and charbroiled ground beef, served with cucumber and dill yogurt	

SOUP & SALADS 3

Bistro Signature Lentil Soup	\$7.95
Minced beef, lentils, chickpeas and mung beans, topped with garlic yogurt, dried mint, cayenne and fresh dill	
Bistro Salad	AVAILABLE OPTIONS
Mixed greens, bell peppers, tomatoes, croutons, bleu cheese crumbles and walnuts, tossed in a balsamic dressing	\$7.95
	Chicken: \$9.00
	Ground Beef: \$9.00
	Salmon: \$12.00
	Beef Tenderloin: \$12.00
	Lamb Tenderloin: \$14.00
Mixed Green Salad	AVAILABLE OPTIONS
Mixed greens, bell peppers, tomatoes and croutons, tossed in a balsamic dressing	\$6.95
	Chicken: \$9.00
	Ground Beef: \$9.00
	Salmon: \$12.00
	Beef Tenderloin: \$12.00
	Lamb Tenderloin: \$14.00

BURGERS & WRAPS 4

Beef Bistro Burger	\$10.95
Marinated and charbroiled ground beef, mixed greens and spicy herb ketchup on a toasted brioche bun with a side of a spicy tomato based chickpea qorma, topped with fresh cilantro	
Seekh (Ground Beef) Wrap	\$11.95
Marinated and charbroiled ground beef with mixed greens, spicy herb chutney and avocado yogurt in a lavash wrap, with a side of a spicy tomato based chickpea qorma, topped with fresh cilantro	

Chicken Wrap	\$11.95
Marinated and charbroiled chicken breast with mixed greens, spicy herb chutney and avocado yogurt in a lavash wrap, with a side of a spicy tomato based chickpea qorma, topped with fresh cilantro	

Salmon Wrap	\$13.95
Marinated and charbroiled salmon with mixed greens, spicy herb chutney and avocado yogurt in a lavash wrap, with a side of a spicy tomato based chickpea qorma, topped with fresh cilantro	

ENTREES 6

Lamb & Greens	\$16.95
Braised bone-in lamb shank served with saffron infused basmati rice and slow cooked greens, topped with fresh dill Upgrade to Veal Shank +3	

Qabuli Palou	\$16.95
Braised bone-in lamb shank served with seasoned rice topped with carrots and raisins and a side of roasted eggplant topped with garlic yogurt, dried mint and cayenne Upgrade to Veal Shank +3	

Risotto & Lamb [Sholah]	\$15.95
Braised bone-in lamb shank served with spicy short grain rice, chickpeas, lentils and kidney beans topped with fresh dill Upgrade to Veal Shank +3	

Aushak Entree	\$13.95
Steamed and stuffed with leeks and scallions, topped with a minced beef and lentil qorma, garlic yogurt, dried mint and cayenne	

Pumpkin Dumpling Entree	\$13.95
Steamed and stuffed with butternut squash, topped with a minced beef and lentil qorma, garlic yogurt, dried mint and cayenne	

Mantu Entree	\$13.95
Steamed and stuffed with spicy minced beef, topped with a carrot and pea qorma, garlic yogurt, dried mint and cayenne	

QORMAS (STEWES) 16

Chicken Lawaan	\$13.95
Boneless chicken thigh in a garlic yogurt based stew, topped with fresh cilantro, served with saffron infused basmati rice	

Chicken Sabzi Lawaan	\$14.95
Boneless chicken thigh in a garlic yogurt based stew with slow cooked greens, topped with fresh cilantro, served with saffron infused basmati rice	

Chicken Ryehaan	\$13.95
Boneless chicken thigh in a garlic yogurt based stew with diced tomatoes, topped with fresh basil, served with saffron infused basmati rice	

Saffron Chicken	\$14.95
Boneless chicken thigh in a yogurt based stew infused with saffron, lemon and fresh dill, served with saffron infused basmati rice	

Chicken Karahi	\$14.95
Boneless chicken thigh in a spicy tomato based stew with eggplant, topped with fresh cilantro, served with saffron infused basmati rice	

Chicken Aracosian	\$14.95
Boneless chicken thigh in a spicy tomato based stew with eggplant and garam masala, topped with fresh cilantro, served with saffron infused basmati rice	
Rumi's Chicken	\$13.95
Boneless chicken thigh in a sweet and spicy tomato based stew, topped with fresh cilantro, served with saffron infused basmati rice	
Lamb Shank Moghuli	\$18.95
Bone-in braised lamb shank in a spicy tomato based stew with eggplant, topped with fresh cilantro, served with saffron infused basmati rice	
Lamb Shank Sabzi Moghuli	\$19.95
Bone-in braised lamb shank in a spicy tomato based stew with slow cooked greens, topped with fresh cilantro, served with saffron infused basmati rice	
Veal Lawaan	\$19.95
Boneless veal in a garlic yogurt based stew, topped with fresh cilantro, served with saffron infused basmati rice	
Veal & Mushrooms	\$20.95
Boneless veal in a garlic yogurt based stew with mushrooms, topped with fresh cilantro, served with saffron infused basmati rice	
Veal & Mushrooms Sabzi Lawaan	\$20.95
Boneless veal in a garlic yogurt based stew with slow cooked greens and mushrooms, topped with fresh cilantro, served with saffron infused basmati rice	
Veal Ryehaan	\$20.95
Boneless veal in a garlic yogurt based stew with diced tomatoes, topped with fresh basil, served with saffron infused basmati rice	
Veal & Nakhoud	\$20.95
Boneless veal in a spicy tomato based stew with chickpeas, garam masala and cinnamon, topped with fresh cilantro, served with saffron infused basmati rice	
Veal Karahi	\$20.95
Boneless veal in a spicy tomato based stew with eggplant, topped with fresh cilantro, served with saffron infused basmati rice	
Veal Moghuli	\$20.95
Boneless veal in a spicy tomato based stew with eggplant and garam masala, topped with fresh cilantro, served with saffron infused basmati rice	

CHOPS & KABOBS 15

Lamb Tenderloin Kabob	\$22.95
Marinated and charbroiled, served with qabuli rice and a side of roasted eggplant topped with garlic yogurt, dried mint and cayenne	
Frenched Rack of Lamb [Chopaan]	\$20.95
Marinated and charbroiled lamb rib chops, served with seasoned rice and a side of a spicy tomato based chickpea qorma, topped with fresh cilantro	
Lamb Shoulder Chops	\$18.95
Marinated and charbroiled, served with qabuli rice and a side of roasted eggplant topped with garlic yogurt, dried mint and cayenne	

Lamb Chop Duo	\$22.95
Marinated and charbroiled lamb rib and shoulder chops, served with qabuli rice and a side of roasted eggplant topped with garlic yogurt, dried mint and cayenne	
Aracosian Lamb Platter	\$30.95
Marinated and charbroiled lamb tenderloin, lamb rib and shoulder chops, served with qabuli rice and a side of roasted eggplant topped with garlic yogurt, dried mint and cayenne	
Bistro Signature Lamb Chops & Tenderloin	\$22.95
Marinated and charbroiled lamb rib chops and beef tenderloin, served with qabuli rice and a side of roasted eggplant topped with garlic yogurt, dried mint and cayenne	
Lamb & Beef Tenderloin	\$24.95
Marinated and charbroiled, served with qabuli rice and a side of roasted eggplant topped with garlic yogurt, dried mint and cayenne	
Beef Tenderloin	\$18.95
Marinated and charbroiled, served with seasoned rice and a side of a spicy tomato based chickpea qorma, topped with fresh cilantro	
Beef Tenderloin & Chicken	\$17.95
Marinated and charbroiled, served with seasoned rice, saffron rice and a side of a spicy tomato based chickpea qorma, topped with fresh cilantro	
Seekh [Ground Beef]	\$13.95
Marinated and charbroiled, served with saffron rice and a side of a spicy tomato based chickpea qorma, topped with fresh cilantro	
Chicken & Ground Beef	\$14.95
Marinated and charbroiled, served with seasoned rice, saffron rice and a side of a spicy tomato based chickpea qorma, topped with fresh cilantro	
Chicken Breast	\$14.95
Marinated and charbroiled, served with saffron rice and a side of a spicy tomato based chickpea qorma, topped with fresh cilantro	
Boneless Juicy Chicken Thigh Kabob	\$14.95
Marinated and charbroiled, served with saffron rice and a side of a side of a spicy tomato based chickpea qorma, topped with fresh cilantro	
Salmon	\$15.95
Marinated and charbroiled, served with saffron rice and a side of slow cooked greens topped with fresh dill	
Surf & Turf	\$19.95
Marinated and charbroiled salmon and beef tenderloin, served with seasoned rice, saffron rice and a side of roasted eggplant topped with garlic yogurt, dried mint and cayenne	

VEGETARIAN & VEGAN 18

Baadenjaan Karahi	\$13.95
Roasted eggplant in a spicy tomato based stew with eggplant, topped with fresh cilantro, served with saffron infused basmati rice	
Baadenjaan Moghuli	\$13.95
Roasted eggplant in a spicy tomato based stew with eggplant and garam masala, topped with fresh cilantro, served with saffron infused basmati rice	

Sabzi Moghuli	\$13.95
Slow cooked greens in a spicy tomato based stew with eggplant and garam masala, topped with fresh cilantro, served with saffron infused basmati rice	
Sabzi Lawaan	\$13.95
Slow cooked greens in a garlic yogurt based stew with slow cooked greens, topped with fresh cilantro, served with saffron infused basmati rice	
Nakhoud & Mushroom Lawaan	\$13.95
Spicy chickpeas in a garlic yogurt based stew with mushrooms, topped with fresh cilantro, served with saffron infused basmati rice	
Nakhoud & Mushroom Sabzi Lawaan	\$13.95
Spicy chickpeas in a garlic yogurt based stew with slow cooked greens and mushrooms, topped with fresh cilantro, served with saffron infused basmati rice	
Afghania Nakhoud Chalou	\$12.95
Spicy tomato based chickpea qorma with garam masala and cinnamon, topped with fresh cilantro, served with saffron rice	
Baadenjaan Chalou	\$13.95
Roasted eggplant topped with garlic yogurt, dried mint and cayenne, served with saffron rice	
Kadoo Chalou	\$13.95
Butternut squash topped with garlic yogurt, dried mint and cayenne, served with saffron rice	
Sabzi Chalou	\$13.95
Slow cooked spinach, kale, collard greens, mustard greens, turnip leaves and cilantro, topped with fresh dill, served with saffron rice	
Qabuli Combination Platter	\$14.95
Four variations of our vegetables: sabzi, nakhoud, kadoo and baadenjaan, served with qabuli rice	
Aushak Entree [Vegetarian]	\$13.95
Steamed and stuffed with leeks and scallions, topped with a carrot and pea qorma, garlic yogurt, dried mint and cayenne	
Pumpkin Dumpling Entree [Vegetarian]	\$13.95
Steamed and stuffed with butternut squash, topped with garlic yogurt, dried mint and cayenne	
Samarooq Dumpling Entree	\$13.95
Steamed and stuffed with mushrooms, topped with a bean medley qorma, garlic yogurt, dried mint and cayenne	
Sabzi Dumpling Entree	\$13.95
Steamed and stuffed with slow-cooked greens, topped with a bean medley qorma, garlic yogurt, dried mint and cayenne	
Risotto with Eggplant & Butternut Squash	\$13.95
Spicy short grain rice, chickpeas, lentils and kidney beans topped with fresh dill, accompanied with sides of roasted eggplant and butternut squash topped with garlic yogurt, dried mint and cayenne	
Bamya Chalou	\$14.95
Spicy tomato based stew with okra topped with fresh cilantro, served with saffron rice	
Kabob-E-Samarooq	\$14.95
Marinated and charbroiled portobello mushroom, zucchini, onions and tomatoes, served with saffron rice and a side of a spicy tomato based chickpea qorma, topped with fresh cilantro	

Yogurt with Cucumber & Dill	\$4.95
Nakhoud Side	\$5.95
Spicy tomato based chickpea qorma with garam masala and cinnamon, topped with fresh cilantro	
Baadenjaan Side	\$5.95
Roasted eggplant topped with garlic yogurt, dried mint and cayenne	
Daal Side	\$5.95
Spicy lentils, topped with fresh dill	
Sabzi Side	\$5.95
Slow cooked spinach, kale, collard greens, mustard greens, turnip leaves and cilantro, topped with fresh dill	
Kadoo Side	\$5.95
Butternut squash topped with garlic yogurt, dried mint and cayenne	
Qabuli Side	\$4.95
Seasoned basmati rice topped with julienne carrots and raisins	
Palou Side	\$3.50
Seasoned basmati rice	
Chalou Side	\$2.50
Saffron infused basmati rice	

SOUP & SALAD 3

Bistro Signature Lentil Soup	\$8.95
Minced beef, lentils, chickpeas and mung beans, topped with garlic yogurt, dried mint, cayenne and fresh dill	
Bistro Salad	AVAILABLE OPTIONS
Mixed greens, bell peppers, tomatoes, croutons, bleu cheese crumbles and walnuts, tossed in a balsamic dressing	\$8.95
	Chicken: \$9.00
	Ground Beef: \$9.00
	Salmon: \$12.00
	Beef Tenderloin: \$12.00
	Lamb Tenderloin: \$14.00
Mixed Green Salad	AVAILABLE OPTIONS
Mixed greens, bell peppers, tomatoes and croutons, tossed in a balsamic dressing	\$7.95
	Chicken: \$9.00
	Ground Beef: \$9.00
	Salmon: \$12.00
	Beef Tenderloin: \$12.00
	Lamb Tenderloin: \$14.00