

# Bistro Aracosia

5100 MacArthur Blvd NW 20016-3316 · +12023630400 · Updated: Jan 14, 2026

[View online menu](#)



## APPETIZERS (MAZZA) 19

<b>Bistro Signature Mix Grill Mazza</b>	<b>\$20.95</b>
Marinated and charbroiled lamb shoulder chops, lamb rib chops, lamb tenderloin and beef tenderloin, served with spicy fresh herb chutney	
<b>Mix Grill Mazza</b>	<b>\$15.95</b>
Marinated and charbroiled salmon, ground beef, beef tenderloin and lamb rib chop, served with avocado yogurt	
<b>Hot Mazza Assortment</b>	<b>\$16.95</b>
Aushak, mantu, baadenjaan, kadoo, topped with garlic yogurt, dried mint and cayenne Vegetarian option available	
<b>Quroti</b>	<b>\$9.25</b>
Afghan bread topped with a minced beef and lentil qorma, yogurt, dried mint and cayenne	
<b>Baadenjaan Bouranee</b>	<b>\$9.95</b>
Roasted eggplant topped with garlic yogurt, dried mint and cayenne	
<b>Kadool Bouranee</b>	<b>\$9.95</b>
Butternut squash topped with garlic yogurt, dried mint and cayenne	
<b>Carrot Slaw</b>	<b>\$7.95</b>
Julienne carrots cooked with brown sugar and cardamom, chilled and tossed with fresh citrus	
<b>Potato &amp; Leek Turnovers</b>	<b>\$9.95</b>
Stuffed with potatoes and leeks, fried until crisp, served with a side of avocado yogurt	
<b>Sabzi Turnovers</b>	<b>\$10.95</b>
Stuffed with slow cooked greens, fried until crisp, served with a side of avocado yogurt	
<b>Kadool Turnovers</b>	<b>\$9.95</b>
Stuffed with butternut squash, fried until crisp, served with a side of garlic yogurt	
<b>Samarooq Turnovers</b>	<b>\$10.95</b>
Stuffed with mushrooms, fried until crisp, served with a side of avocado yogurt	
<b>Sambosa</b>	<b>\$10.95</b>
Stuffed with a minced beef and lentil qorma, fried until crisp, topped with powdered sugar and cardamom	
<b>Pumpkin Dumpling Appetizer</b>	<b>\$10.95</b>
Steamed and stuffed with butternut squash, topped with a minced beef and lentil qorma, garlic yogurt, dried mint and cayenne	
<b>Aushak Appetizer</b>	<b>\$10.95</b>
Steamed and stuffed with leeks and scallions, topped with a minced beef and lentil qorma, garlic yogurt, dried mint and cayenne	

**Mantu Appetizer** **\$10.95**

Steamed and stuffed with spicy minced beef, topped with a carrot and pea qorma, garlic yogurt, dried mint and cayenne

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**Sabzi Dumpling Appetizer** **\$10.95**

Steamed and stuffed with slow-cooked greens, topped with a spicy bean medley qorma, garlic yogurt, dried mint and cayenne

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**Samarooq Dumpling Appetizer** **\$10.95**

Steamed and stuffed with mushrooms, topped with a spicy bean medley qorma, garlic yogurt, dried mint and cayenne

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**Seekh Kabob Appetizer** **\$10.95**

Marinated and charbroiled ground beef, served with cucumber and dill yogurt

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**Lamb Tenderloin Appetizer** **\$12.95**

Marinated and charbroiled, served with cucumber and dill yogurt

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**BURGERS & WRAPS** 4

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**Bistro Burger** **\$12.95**

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

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**Seekh (Ground Beef) Wrap** **\$12.95**

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

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**Chicken Wrap** **\$12.95**

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

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**Salmon Wrap** **\$14.95**

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

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**SOUP & SALAD** 3

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**Bistro Signature Lentil Soup** **\$8.95**

Minced beef, lentils, chickpeas and mung beans, topped with garlic yogurt, dried mint, cayenne and fresh dill

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**Bistro Salad** **AVAILABLE OPTIONS**

Mixed greens, bell peppers, tomatoes, croutons, bleu cheese crumbles and walnuts, tossed in a balsamic dressing \$9.95

Chicken: \$9.00

Beef Tenderloin: \$12.00

Lamb Tenderloin: \$12.00

Salmon: \$12.00

Ground Beef: \$9.00

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## Mixed Green Salad

Mixed greens, bell peppers, tomatoes and croutons, tossed in a balsamic dressing

### AVAILABLE OPTIONS

\$8.95

Chicken: \$9.00

Beef Tenderloin: \$12.00

Lamb Tenderloin: \$12.00

Salmon: \$12.00

Ground Beef: \$9.00

## ENTREES <sup>6</sup>

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### Braised Lamb & Greens

Braised bone-in lamb shank served with saffron infused basmati rice and slow cooked greens, topped with fresh dill

\$19.95

Sub Veal Shank:

\$3.00

### Qabuli Palou

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

\$19.95

Sub Veal Shank:

\$3.00

### Risotto & Lamb

Braised bone-in lamb shank served with spicy short grain rice, chickpeas, lentils and kidney beans topped with fresh dill

\$19.95

Sub Veal Shank:

\$3.00

### Aushak Entree

Steamed and stuffed with leeks and scallions, topped with a minced beef and lentil qorma, garlic yogurt, dried mint and cayenne

**\$16.95**

### Pumpkin Dumpling Entree

Steamed and stuffed with butternut squash, topped with a minced beef and lentil qorma, garlic yogurt, dried mint and cayenne Vegetarian option available

**\$16.95**

### Mantu Entree

Steamed and stuffed with spicy minced beef, topped with a carrot and pea qorma, garlic yogurt, dried mint and cayenne

**\$16.95**

## QORMAS (STEWES) <sup>16</sup>

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### Chicken Lawaan

Boneless chicken thigh in a garlic yogurt based stew, topped with fresh cilantro, served with saffron infused basmati rice

**\$14.95**

### Chicken Sabzi Lawaan

Boneless chicken thigh in a garlic yogurt based stew with slow cooked greens, topped with fresh cilantro, served with saffron infused basmati rice

**\$15.95**

### Chicken Ryehaan

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

**\$15.95**

### Saffron Chicken

Boneless chicken thigh in a yogurt based stew infused with saffron, lemon and fresh dill, served with saffron infused basmati rice

**\$16.95**

<b>Afghania Chicken</b>	<b>\$15.95</b>
Boneless chicken thigh in a spicy tomato based stew with eggplant, topped with fresh cilantro, served with saffron infused basmati rice	
<b>Chicken Aracosian</b>	<b>\$15.95</b>
Boneless chicken thigh in a spicy tomato based stew with eggplant and garam masala, topped with fresh cilantro, served with saffron infused basmati rice	
<b>Rumi's Chicken</b>	<b>\$15.95</b>
Boneless chicken thigh in a sweet and spicy tomato based stew, topped with fresh cilantro, served with saffron infused basmati rice	
<b>Lamb Shank Moghuli</b>	<b>\$19.95</b>
Bone-in braised lamb shank in a spicy tomato based stew with eggplant, topped with fresh cilantro, served with saffron infused basmati rice	
<b>Lamb Shank Sabzi Moghuli</b>	<b>\$20.95</b>
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	
<b>Veal Lawaan</b>	<b>\$21.95</b>
Boneless veal in a garlic yogurt based stew, topped with fresh cilantro, served with saffron infused basmati rice	
<b>Veal &amp; Mushrooms</b>	<b>\$22.95</b>
Boneless veal in a garlic yogurt based stew with mushrooms, topped with fresh cilantro, served with saffron infused basmati rice	
<b>Veal &amp; Mushroom Sabzi Lawaan</b>	<b>\$22.95</b>
Boneless veal in a garlic yogurt based stew with slow cooked greens and mushrooms, topped with fresh cilantro, served with saffron infused basmati rice	
<b>Veal Ryehaan</b>	<b>\$21.95</b>
Boneless veal in a garlic yogurt based stew with diced tomatoes, topped with fresh basil, served with saffron infused basmati rice	
<b>Veal &amp; Nakhoud</b>	<b>\$22.95</b>
Boneless veal in a spicy tomato based stew with chickpeas, garam masala and cinnamon, topped with fresh cilantro, served with saffron infused basmati rice	
<b>Afghania Veal</b>	<b>\$21.95</b>
Boneless veal in a spicy tomato based stew with eggplant, topped with fresh cilantro, served with saffron infused basmati rice	
<b>Veal Moghuli</b>	<b>\$21.95</b>
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

<b>Lamb Tenderloin Kabob</b>	<b>\$25.95</b>
Marinated and charbroiled, served with qabuli rice and a side of roasted eggplant topped with garlic yogurt, dried mint and cayenne	
<b>Frenched Rack of Lamb [Chopaan]</b>	<b>\$22.95</b>
Marinated and charbroiled lamb rib chops, served with seasoned rice and a side of a spicy tomato based chickpea qorma, topped with fresh cilantro	
<b>Lamb Shoulder Chops</b>	<b>\$22.95</b>
Marinated and charbroiled, served with qabuli rice and a side of roasted eggplant topped with garlic yogurt, dried mint and cayenne	

<b>Lamb Chop Duo</b>	<b>\$24.95</b>
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	
<b>Aracosian Lamb Platter</b>	<b>\$33.95</b>
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	
<b>Bistro Signature Kabob</b>	<b>\$24.95</b>
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	
<b>Lamb &amp; Beef Tenderloin</b>	<b>\$26.95</b>
Marinated and charbroiled, served with qabuli rice and a side of roasted eggplant topped with garlic yogurt, dried mint and cayenne	
<b>Beef Tenderloin Kabob</b>	<b>\$22.95</b>
Marinated and charbroiled, served with seasoned rice and a side of a spicy tomato based chickpea qorma, topped with fresh cilantro	
<b>Beef Tenderloin &amp; Chicken</b>	<b>\$20.95</b>
Marinated and charbroiled, served with seasoned rice, saffron rice and a side of a spicy tomato based chickpea qorma, topped with fresh cilantro	
<b>Seekh [Ground Beef] Kabob</b>	<b>\$14.95</b>
Marinated and charbroiled, served with saffron rice and a side of a spicy tomato based chickpea qorma, topped with fresh cilantro	
<b>Chicken &amp; Ground Beef</b>	<b>\$16.95</b>
Marinated and charbroiled, served with seasoned rice, saffron rice and a side of a spicy tomato based chickpea qorma, topped with fresh cilantro	
<b>Chicken Breast Kabob</b>	<b>\$16.95</b>
Marinated and charbroiled, served with saffron rice and a side of a spicy tomato based chickpea qorma, topped with fresh cilantro	
<b>Boneless Juicy Chicken Thigh Kabob</b>	<b>\$16.95</b>
Marinated and charbroiled, served with saffron rice and a side of a side of a spicy tomato based chickpea qorma, topped with fresh cilantro	
<b>Salmon</b>	<b>\$17.95</b>
Marinated and charbroiled, served with saffron rice and a side of slow cooked greens topped with fresh dill	
<b>Surf &amp; Turf</b>	<b>\$22.95</b>
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

<b>Afghania Baadenjaan</b>	<b>\$14.95</b>
Roasted eggplant in a spicy tomato based stew with eggplant, topped with fresh cilantro, served with saffron infused basmati rice	
<b>Baadenjaan Moghuli</b>	<b>\$14.95</b>
Roasted eggplant in a spicy tomato based stew with eggplant and garam masala, topped with fresh cilantro, served with saffron infused basmati rice	

<b>Sabzi Moghuli</b>	<b>\$14.95</b>
Slow cooked greens in a spicy tomato based stew with eggplant and garam masala, topped with fresh cilantro, served with saffron infused basmati rice	
<b>Sabzi Lawaan</b>	<b>\$14.95</b>
Slow cooked greens in a garlic yogurt based stew with slow cooked greens, topped with fresh cilantro, served with saffron infused basmati rice	
<b>Nakhoud &amp; Mushroom Lawaan</b>	<b>\$13.95</b>
Spicy chickpeas in a garlic yogurt based stew with mushrooms, topped with fresh cilantro, served with saffron infused basmati rice	
<b>Nakhoud &amp; Mushroom Sabzi Lawaan</b>	<b>\$14.95</b>
Spicy chickpeas in a garlic yogurt based stew with slow cooked greens and mushrooms, topped with fresh cilantro, served with saffron infused basmati rice	
<b>Afghania Nakhoud Chalou</b>	<b>\$13.95</b>
Spicy tomato based chickpea qorma with garam masala and cinnamon, topped with fresh cilantro, served with saffron rice	
<b>Baadenjaan Chalou</b>	<b>\$14.95</b>
Roasted eggplant topped with garlic yogurt, dried mint and cayenne, served with saffron rice	
<b>Kadoo Chalou</b>	<b>\$14.95</b>
Butternut squash topped with garlic yogurt, dried mint and cayenne, served with saffron rice	
<b>Sabzi Chalou</b>	<b>\$15.95</b>
Slow cooked spinach, kale, collard greens, mustard greens, turnip leaves and cilantro, topped with fresh dill, served with saffron rice	
<b>Qabuli Combination Platter</b>	<b>\$17.95</b>
Four variations of our vegetables: sabzi, nakhoud, kadoo and baadenjaan, served with qabuli rice	
<b>Risotto with Eggplant &amp; Butternut Squash</b>	<b>\$17.95</b>
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	
<b>Aushak Entree [Vegetarian]</b>	<b>\$16.95</b>
Steamed and stuffed with leeks and scallions, topped with a carrot and pea qorma, garlic yogurt, dried mint and cayenne	
<b>Pumpkin Dumpling Entree [Vegetarian]</b>	<b>\$16.95</b>
Steamed and stuffed with butternut squash, topped with garlic yogurt, dried mint and cayenne	
<b>Samarooq Dumpling Entree</b>	<b>\$16.95</b>
Steamed and stuffed with mushrooms, topped with a spicy bean medley qorma, garlic yogurt, dried mint and cayenne	
<b>Sabzi Dumpling Entree</b>	<b>\$16.95</b>
Steamed and stuffed with slow-cooked greens, topped with a spicy bean medley qorma, garlic yogurt, dried mint and cayenne	
<b>Bamya Chalou</b>	<b>\$15.95</b>
Spicy tomato based stew with okra topped with fresh cilantro, served with saffron rice	
<b>Kabob-E-Samarooq</b>	<b>\$16.95</b>
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	

<b>Yogurt with Cucumber &amp; Dill</b>	<b>\$5.95</b>
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<b>Nakhoud Side</b>	<b>\$5.95</b>
Spicy tomato based chickpea qorma with garam masala and cinnamon, topped with fresh cilantro	
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<b>Baadenjaan Side</b>	<b>\$5.95</b>
Roasted eggplant topped with garlic yogurt, dried mint and cayenne	
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<b>Daal Side</b>	<b>\$5.95</b>
Spicy lentils topped with fresh dill	
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<b>Sabzi Side</b>	<b>\$5.95</b>
Slow cooked spinach, kale, collard greens, mustard greens, turnip leaves and cilantro, topped with fresh dill	
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<b>Kadoo Side</b>	<b>\$5.95</b>
Butternut squash topped with garlic yogurt, dried mint and cayenne	
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<b>Qabuli Side</b>	<b>\$5.95</b>
Seasoned basmati rice topped with julienne carrots & raisins	
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<b>Palou Side</b>	<b>\$4.50</b>
Seasoned basmati rice	
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<b>Chalou Side</b>	<b>\$3.50</b>
Saffron infused basmati rice	

## **MAZZA (APPETIZERS)** 19

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<b>Bistro Signature Mix Grill Mazza</b>	<b>\$24.95</b>
Marinated and charbroiled lamb shoulder chops, lamb rib chops, lamb tenderloin and beef tenderloin, served with spicy fresh herb chutney	
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<b>Mix Grill Mazza</b>	<b>\$20.95</b>
Marinated and charbroiled salmon, ground beef, beef tenderloin and lamb rib chop, served with avocado yogurt	
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<b>Hot Mazza Assortment</b>	<b>\$19.95</b>
Aushak, mantu, baadenjaan, kadoo, topped with garlic yogurt, dried mint and cayenne	
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<b>Quroti</b>	<b>\$12.95</b>
Afghan bread topped with a minced beef and lentil qorma, yogurt, dried mint and cayenne	
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<b>Baadenjaan Bouranee</b>	<b>\$12.95</b>
Roasted eggplant topped with garlic yogurt, dried mint and cayenne	
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<b>Kadoo Bouranee</b>	<b>\$12.95</b>
Butternut squash topped with garlic yogurt, dried mint and cayenne	
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<b>Carrot Slaw</b>	<b>\$8.95</b>
Julienne carrots cooked with brown sugar and cardamom, chilled and tossed with fresh citrus	
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<b>Potato &amp; Leek Turnovers</b>	<b>\$11.95</b>
Stuffed with potatoes and leeks, fried until crisp, served with a side of avocado yogurt	

<b>Sabzi Turnovers</b>	<b>\$12.95</b>
Stuffed with slow cooked greens, fried until crisp, served with a side of avocado yogurt	
<b>Samarooq Turnovers</b>	<b>\$12.95</b>
Stuffed with mushrooms, fried until crisp, served with a side of avocado yogurt	
<b>Kadoo Turnovers</b>	<b>\$11.95</b>
Stuffed with butternut squash, fried until crisp, served with a side of garlic yogurt	
<b>Sambosa</b>	<b>\$12.95</b>
Stuffed with a minced beef and lentil qorma, fried until crisp, topped with powdered sugar and cardamom	
<b>Pumpkin Dumpling Appetizer</b>	<b>\$13.95</b>
Steamed and stuffed with butternut squash, topped with a minced beef and lentil qorma, garlic yogurt, dried mint and cayenne	
<b>Aushak Appetizer</b>	<b>\$13.95</b>
Steamed and stuffed with leeks and scallions, topped with a minced beef and lentil qorma, garlic yogurt, dried mint and cayenne	
<b>Mantu Appetizer</b>	<b>\$13.95</b>
Steamed and stuffed with spicy minced beef, topped with a carrot and pea qorma, garlic yogurt, dried mint and cayenne	
<b>Samarooq Dumpling Appetizer</b>	<b>\$13.95</b>
Steamed and stuffed with mushrooms, topped with a spicy bean medley qorma, garlic yogurt, dried mint and cayenne	
<b>Sabzi Dumpling Appetizer</b>	<b>\$13.95</b>
Steamed and stuffed with slow-cooked greens, topped with a spicy bean medley qorma, garlic yogurt, dried mint and cayenne	
<b>Lamb Tenderloin Appetizer</b>	<b>\$15.95</b>
Marinated and charbroiled, served with cucumber and dill yogurt	
<b>Seekh Kabob Appetizer</b>	<b>\$12.95</b>
Marinated and charbroiled ground beef, served with cucumber and dill yogurt	