



## Drinks

42. Doogh Special yogurt drink (sweet or salty)..... 3.50  
43. Afghan Iced Tea..... 1.50  
*(Refreshing iced tea with lemon and a hint of cardamom).*  
44. Sodas..... 1.50  
45. Juices Apple/ Cranberry/ Mango/ Orange..... 2.50  
46. Chai (Afghan Green or Black Tea)..... 1.00  
47. Coffee..... 1.00  
48. Turkish Coffee..... 3.00

## Lunch

49. Ariana Kabob..... 9.95  
*Two pieces each of lamb, chicken, and ground beef marinated in a mildly spiced sauce, skewered, and broiled with assorted vegetables. Served with spiced brown basmati rice, Afghan bread and salad. (All-lamb kabob \$1 extra).*  
50. Fish Kabob..... 10.95  
*Marinated in freshly grated spices. Served with brown basmati rice, salad, and Afghan bread.*  
51. Chalow Dal..... 7.95  
*Red lentils cooked with tomatoes, onion, garlic and spices. Served with white basmati rice.*  
52. Chalow Sabzi..... 7.95  
*Chopped spinach cooked with Afghan spices, topped with Afghan sauce. Served with white basmati rice.*  
53. Chalow Badenjan..... 7.95  
*Sauteed eggplant cooked with tomatoes, onions, and spices. Topped with yogurt and served with white basmati rice.*  
54. Chalow Kadu..... 7.95  
*Sauteed pumpkin topped with yogurt and Afghan sauce. Served with white basmati rice.*  
55. Aashak..... 9.95  
*Steamed scallion-filled dumplings, topped with yogurt, meat sauce and sprinkled with mint.*



# Ariana

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Fine Afghan Cuisine

Experience the irresistible flavors of our authentically prepared Afghan specialties.  
Dine in or carry out.





### LUNCH

Monday - Friday.....11:30 - 3:00

### DINNER

Monday - Thursday.....5:00 - 9:00  
Friday.....5:00 - 10:00  
Saturday.....4:00 - 10:00  
Sunday.....4:00 - 9:00

**Eagle Plaza, Voorhees**  
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## Vegetarian Dishes

## Appetizers

- 1. Aashak..... 5.00**  
*Steamed scallion-filled dumplings, topped with spicy yogurt and meat sauce, sprinkled with mint.*
- 2. Sambosa..... 5.00**  
*Fried pastry stuffed with chick peas, potatoes and spices. Served with Afghan sauce*
- 3. Sambosa Goshti..... 5.00**  
*Fried pastry stuffed with chick peas, ground beef and spices. Served with Afghan sauce.*
- 4. Bulanee Kachalou..... 5.00**  
*Turnover stuffed with potatoes, onion and spices. Served with yogurt.*
- 5. Bulanee Gandana..... 5.00**  
*Turnover stuffed with scallion, herbs and spices. Served with yogurt.*
- 6. Ariana Combination.....14.00**  
*Selection of 3 appetizers, served with salad.*

## Soups

- 7. Aash..... 5.00**  
*Noodle and vegetable soup, topped with yogurt. (With or without meat sauce)*
- 8. Aash-e-Dal..... 5.00**  
*Yellow lentils cooked with onions and selected Afghan spices (With or without meat sauce).*

## Kabobs

- 9. Lamb Kabob..... 16.50**  
*Delicate chunks of lamb marinated in spices and broiled with vegetables on skewers. Served with brown Basmati rice.*
- 10. Lamb Chop Kabob..... 17.50**  
*Mildly marinated in spices and broiled over charcoal. Served with brown Basmati rice.*
- 11. Chicken Kabob..... 15.50**  
*Saturated with spices, chunks of white chicken meat broiled with vegetables on skewers. Served with brown Basmati rice.*
- 12. Beef Kofta Kabob..... 15.50**  
*Ground beef marinated in freshly grated spices, broiled over charcoal. Served with brown Basmati rice.*
- 13. Ariana Kabob..... 17.50**  
*A combination of 2 skewers of lamb, chicken, and beef. Served with brown Basmati rice.*
- 14. Fish Kabob..... 18.00**  
*Marinated fish in freshly grated spices, broiled over charcoal. Served with white or brown Basmati rice.*

## Lamb and Chicken Entrees

- 15. Kabuli Palow..... 15.50**  
*Delicately seasoned chunks of lamb or chicken under a mound of brown Basmati rice, topped with almonds, pistachios, carrots, and raisins*
- 16. Norange Palow ..... 15.50**  
*Delicately seasoned chunks of lamb or chicken under Saffron Basmati rice, topped with almonds, pistachios, and orange strips soaked in rosewater.*
- 17. Lamb Corma ..... 16.50**  
*Delicately seasoned boneless chunks of lamb cooked with onion, tomatoes, garlic and special Afghan spices. Served with white Basmati rice.*
- 18. Chicken Corma..... 15.00**  
*Delicately seasoned boneless chunks of chicken cooked with onion, tomatoes, garlic and special Afghan spices. Served with white Basmati rice.*
- 19. Badenjan Chalow..... 14.50**  
*Chunks of lamb or chicken and eggplant, cooked with tomatoes, onion, garlic and spices. Served with white Basmati rice.*
- 20. Dal Chalow..... 14.50**  
*Chunks of lamb or chicken red lentils, cooked with tomatoes, onion, garlic and spices. Served with white Basmati rice.*
- 21. Sabzi Chalow..... 14.50**  
*Chopped spinach cooked in fresh tomatoes, onion, black eye peas, and special seasonings. Topped with chunks of lamb or chicken. Served with white Basmati rice*
- 22. Gulpea Chalow..... 14.50**  
*Cauliflower and pieces of lamb or chicken, cooked with onion, tomatoes, green peppers, and spices. Served with white Basmati rice.*
- 23. Chef's Aashak..... 13.00**  
*Afghan style ravioli, filled with scallion and spices, topped with yogurt, meat sauce and sprinkled with mint. (Also available without the meat sauce).*

# حلال

Most entrees may be made spicy upon request.

All dinner entrees are accompanied by salad and fresh Afghan bread.

- 24. Chalow Sabzi..... 12.00**  
*Chopped spinach cooked in fresh tomatoes, onion, black eye peas, sun dried lemon, garlic, and spices. Served with white Basmati rice.*
- 25. Chalow Badenjan..... 12.00**  
*Sauteed eggplant, topped with yogurt. Served with white Basmati rice.*
- 26. Chalow Dal..... 12.00**  
*Split mung peas cooked with tomatoes, onion, garlic, and spices. Served with white Basmati rice.*
- 27. Chalow Kadu..... 12.00**  
*Sauteed pumpkin pieces, topped with yogurt. Served with white Basmati rice.*
- 28. Chalow Gulpea..... 12.00**  
*Cauliflower cooked with fresh tomatoes, onion, green peppers, herbs, and spices. Served with white Basmati rice.*
- 29. Kabuli Palow..... 13.50**  
*Delicately seasoned chunks of eggplant cooked with tomatoes under a heap of brown rice garnished with almonds, pistachios, carrot strips, and raisins.*

## Side Dishes

- 30. Buranee Kadu..... 5.00**  
*Sautéed pumpkin pieces topped with yogurt and meat sauce.*
- 31. Buranee Badenjan..... 5.00**  
*Sautéed eggplant pieces topped with yogurt and meat sauce.*
- 32. Gulpea..... 5.00**  
*Sautéed cauliflower cooked with onion, tomatoes, and garlic.*
- 33. Dal..... 5.00**  
*Red lentils cooked with onion, tomatoes, garlic and Afghan spices.*
- 34. Sabzi ..... 5.00**  
*Pureed spinach cooked with onion and spices, topped with Afghan sauce.*
- 35. Mixed Side Dish..... 14.00**  
*Combination of any 3 side dishes.*
- 36. Side of Rice..... 3.00**  
*(White or Brown Basmati rice)*
- 37. Side of Yogurt..... 2.50**  
*(Home made)*
- 38. Side of bread..... 1.50**

## Dessert

- 39. Firnee..... 5.00**  
*Afghan pudding with ground pistachios, almonds, and rosewater.*
- 40. Baklava..... 5.00**  
*Homemade thin layers of pastry shells with syrup and walnuts.*
- 41. Sheeryakh..... 6.00**  
*Special Afghan-style ice cream*