



# FOOD CORNER KABOB HOUSE



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ENTREES - KABOBS - SANDWICHES - PLATTERS - VEGETARIAN DISHES - SALADS - SIDE ORDERS - DRINKS



## ENTREES

<b>E.1 - Quabili Palau</b>	Tender chunks of Lamb under a heaping portion of seasoned rice topped with fried sweet carrot strips and raisans, served with meat sauce and spinach.	<b>\$10.50</b>
<b>E.2 - Chalau Kabob</b>	White rice served with meat sauce and your choice of either chicken, lamb, beef, or shami kabob.	<b>\$12.90</b>
<b>E.3 - Palau Kabob</b>	Seasoned rice served with meat sauce and your choice of either chicken, lamb, beef, or shami kabob.	<b>\$12.90</b>
<b>E.4 - Palau</b>	Delicately seasoned pieces of tender lamb under a mound of saffron rice, served with meat sauce and spinach.	<b>\$10.50</b>
<b>E.5 - Subzi Chalau</b>	Specially seasoned spinach and sauce served with white rice.	<b>\$9.10</b>
<b>E.6 - Kadu Chalau</b>	Sauteed pumpkin topped with homemade yogurt sprinkled with mint and served with white rice.	<b>\$9.50</b>



## KABOBS

<b>A.1 - Chicken Breast Kabob</b>	Boneless pieces of chicken breast marinated in special herbs and spices, broiled on a skewer over charcoal.	<b>\$10.75</b>
<b>A.2 - Chopan Kabob</b>	Pieces of tender lamb chops marinated and broiled on a skewer over charcoal.	<b>\$14.80</b>
<b>A.3 - Super Jumbo</b>	Combination of Quabili Palau and Chalau served with Meat Sauce and one skewer of each following kabob: shami, chicken, and lamb.	<b>\$16.75</b>
<b>A.4 - Lamb Kabob</b>	Large pieces of tender lamb, marinated in special spices and garlic skewered and broiled over charcoal.	<b>\$11.95</b>
<b>A.5 - Beef Kabob</b>	Large chunks of tender beef, marinated in a special blend of spices and broiled over charcoal on a skewer.	<b>\$11.75</b>
<b>A.6 - Combo Kabob</b>	Mix any two skewers of chicken, lamb, beef, and shami kabobs.	<b>\$11.95</b>
<b>A.7 - Shami Kabob</b>	Ground beef delicately spiced, skewered, and broiled over charcoal.	<b>\$10.65</b>

<b>A.8 - Bone-In Chicken</b>	Juicy chicken still on the bone, marinated in a special blend of herbs and spices, broiled over charcoal.	<b>\$9.65</b>
<b>A.9 - Salmon Kabob</b>	Fresh salmon marinated in special herbs and spices, broiled over charcoal.	<b>\$11.85</b>
<b>A.10 - Jumbo Shrimp</b>	Pieces of fresh jumbo shrimp marinated in special herbs and spices, skewered, and broiled over charcoal.	<b>\$13.75</b>



**SANDWICHES**

<b>K.1 - Chicken Sandwich</b>	Tender pieces of chicken kabob served with lettuce, tomatoes, and onions wrapped in freshly baked Afghan bread with homemade yogurt sauce.	<b>\$6.75</b>
<b>K.2 - Lamb Sandwich</b>	Tender pieces of lamb kabob served with lettuce, tomatoes, and onions wrapped in freshly baked Afghan bread with homemade yogurt sauce.	<b>\$6.90</b>
<b>K.3 - Shami Sandwich</b>	One broiled skewer of shami kabob served with lettuce, tomatoes, and onions wrapped in freshly baked Afghan bread with homemade yogurt sauce.	<b>\$6.75</b>
<b>K.4 - Beef Sandwich</b>	One broiled skewer of beef kabob served with lettuce, tomatoes, and onions wrapped in freshly baked Afghan bread with homemade yogurt sauce.	<b>\$6.75</b>
<b>K.5 - Gyro Sandwich</b>	Combination of beef and lamb delicately spiced and served on grilled pita with onions and tomatoes with homemade tzatziki sauce.	<b>\$6.75</b>
<b>K.6 - Mediterranean Wrap</b>	Grilled succulent slices of marinated chicken with tomatoes and grilled peppers, topped with feta cheese and pita bread.	<b>\$6.75</b>



**PLATTERS**

<b>P.1 - Gyro Platter</b>	Gyro meat served open-faced on pita bread in a blanket of lettuce with homemade tzatziki sauce and served with a greek salad.,	<b>\$10.75</b>
<b>P.2 - Afghan Gyro</b>	Gyro meat served on freshly baked Afghan bread with saffron rice, a house greek salad, and tzatziki sauce.	<b>\$11.75</b>
<b>P.3 - Mediterranean Platter</b>	Grilled succulent slices of marinated chicken served open-faced on pita bread with lettuce, tzatziki sauce, and a greek salad.	<b>\$10.75</b>
<b>P.4 - Chef's Mediterranean</b>	Grilled succulent slices of marinated chicken with grilled red onions and peppers with tomatoes and feta cheese served on pita bread with a greek salad.	<b>\$10.75</b>



**VEGETARIAN DISHES**

<b>V.1 - Vegetarian</b>	Combination platter of three different vegetables served with fresh Afghan bread. Choose from any three of our veggie side dishes.	<b>\$9.45</b>
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Combo

**V.2 - Veggie Rice Combo**      Combination platter of three different vegetables served with rice. Choose from any three of our veggie side dishes.      **\$9.45**

**V.3 - Veggie Kabob**      Grilled fresh vegetables on a skewer served on freshly baked Afghan bread with rice, salad, and your choice of topping.      **\$10.60**



**S.1 - Chicken Caesar**      Mixed greens with feta cheese, caesar italian dressing, and layered with grilled chicken served with half a piece of freshly baked Afghan bread.      **\$10.40**

**S.2 - Cobb Salad**      Mixed green salad topped with broiled chicken, tomato, and feta cheese served with half a piece of Afghan bread.      **\$10.40**

**S.3 - Greek Salad**      Mixed green salad topped with peppers, onion, cucumber, tomato, and feta cheese served with half a piece of freshly baked Afghan bread.      **\$8.20**

**S.4 - Triple Crown**      A full greek salad in addition to extra toppings of seasoned gyro slices and broiled chicken served with half a piece of freshly baked Afghan bread.      **\$11.75**

**S.5 - Kabob Salad**      Mixed green salad with green and red peppers, onions, cucumber, tomato, feta cheese, and your choice of one skewer of either chicken, beef, lamb, or shami kabob. Also served with half a piece of Afghan bread.      **\$10.40**



**Fresh Afghan Bread**      Afghan bread cooked fresh as you order in our traditional tandoori oven.      **\$1.45**

**Afghan Rice**      Two styles of Afghan rice; white or seasoned.      **\$3.75**

**Baklava**      Fresh baklava topped with pistachios and a heavenly sweet syrup.      **\$2.50**

**Lamb Curry Meat Sauce**      Pieces of tender lamb cooked in a traditional Afghan sauce known as Korma.      **\$1.50 \$5.75**

**Chicken Curry Sauce**      Shredded chicken cooked in a traditional Afghan sauce known as Korma.      **\$1.50 \$5.75**

**Chick Peas**      Chick Peas cooked in an Afghan style sauce with a tomato base and a special blend of spices.      **\$1.00 \$4.75**

**Spinach**      This is a traditional dish known as "subzi". It is an Afghan favorite that is specially seasoned, spiced, and lightly fried.      **\$1.00 \$4.75**

**Potatoes**      This Afghan dish is known as "Korma Kachaloo". A blend of spices and herbs with a tomato base sauce smothered on potatoes.      **\$1.00 \$4.75**

**Lentils**      Whole lentils cooked in a traditional sauce base and blended to create a wonderful dipping sauce.      **\$1.00 \$4.75**

<b>Eggplant</b>	Large slices of eggplant that is lightly fried and mixed in an Afghan sauce.	<b>\$1.00 \$4.75</b>
<b>Cauliflower</b>	Another Afghan favorite, cauliflower is cooked to a delightful texture and soaked in an Afghan sauce.	<b>\$1.00 \$4.75</b>
<b>Ocra</b>	Perfectly cooked ocra with an Afghan sauce base. An excellent side for rice and bread.	<b>\$1.00 \$4.75</b>
<b>Sauteed Pumpkin</b>	A sweet and flavorful side dish, excellent with our homemade yogurt sauce. Delicious with bread or rice or after finishing a plate of kabob.	<b>\$1.00 \$4.75</b>



<b>Sodas</b>	We offer a wide variety of coca-cola products including: Coke, Diet Coke, Sprite, Sunkist, Fanta, and Ginger Ale.	<b>\$1.00</b>
<b>Juices</b>	We carry a wide-selection of Everfresh juices including Orange, Grape, Lemonade, Fruit Punch, Cranberry, Strawberry, Watermelon, and more.	<b>\$2.00 \$2.50</b>
<b>Iced Teas</b>	We offer several flavors of Tradewinds Iced Teas including: Sweet Tea, Unsweetened Tea, Green Tea, Raspberry Tea, Raspberry Green Tea, and Lemon Tea.	<b>\$2.39</b>
<b>Special Beverages</b>	We have several unique drinks for a distinct experience. Choose from four types of Dogh; a sparkling yogurt drink or a rich mango juice.	<b>\$2.39</b>

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