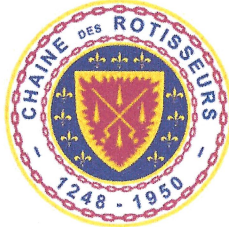




ARACOSIAMCLEAN

August 18, 2020

WELCOMES



FIRST Course

Assortment of Dumplings (Mazza Khameer)

Roasted Butternut Squash, Leek & Scallions & Spicy Beef

10 sec Microwave (container Safe)

Second Course

Assortment of Turnovers (Boulanee)

Potato & Leek, Mushroom and Sambosa (Beef)

350-degree oven for 3 min

Third Course

Goat Qorma

Bone in Goat Marinated in house spices, Slow cooked with Garlic & Cilantro

10 sec Microwave (container Safe)

Fourth Course

Veal Shank Mahicha with Spicy Risotto

Braised Veal Shank infused with Garam Masala served with Spicy Risotto

10 sec Microwave (container Safe)

Fifth Course

Kabob Combination Platter

Combination of Marinated Lamb Chops & Beef Tenderloin

350-degree oven for 3 min

Dessert Course

Firni & Baklava

Afghan Milk Pudding & Sweet Pastry made with Layers of filo