

## AWE-PETZERS

**Aushak:** Afghani handmade ravioli stuffed with seasoned scallions and leeks, topped with a traditional Afghani mint-garlic yogurt dressing, juicy ground sirloin and garnished with a dash of dried cilantro. \$3.99

**Mantu:** Afghani handmade ravioli stuffed with seasoned ground sirloin and onion, topped with a traditional Afghani mint-garlic yogurt dressing, and a rich tomato based sauce comprised of green peas, potatoes, and carrots, all garnished with a dash of dried cilantro. \$3.99

**Samosas (6):** Fried pastry shells stuffed with seasoned potatoes and green peas with a rich homemade chutney dipping sauce. \$3.99

**Boolani:** Fried twin pastry shells; one stuffed with seasoned potatoes and the other with seasoned scallions. \$3.99

**Aush (seasonal):** Afghani vegetable chicken soup and right-out-of-the-tandoor bread. \$4.99

**Hummus:** Served with right-out-of-the-tandoor bread \$4.99

## NON KABOB SPECIALS

**Chicken Jalferazi:** Tender chunks of all-white meat chicken cooked in fresh yellow, green, and red bell peppers, sauteed onions, and our delectable house blend seasonings. \$7.99

**Okra:** Fresh okra cooked with chunks of lamb in a classic Afghani tomato sauce. \$8.49

**Green Beans & Chicken:** Fresh green beans cooked in an illustrious tomato based sauce with mouth-watering chunks of chicken. \$7.99

*All non-kabob specials come with your choice of rice OR bread*

## LUNCH SPECIALS (served all day long!)

**Chicken Wrap:** Right-out-of-the-tandoor bread wrapped around seasoned chunks of grilled chicken breast salata, feta cheese, and tzatziki sauce. \$7.99

**Kofta Wrap:** Right-out-of-the-tandoor bread wrapped around seasoned grilled sirloin, salata, feta cheese, and tzatziki sauce. \$7.99

*All lunch specials include a small fountain drink*

## AWE-N-TREES

**Chicken Kabob:** chunks of chicken breast seasoned with our illustrious house blends of herbs then flamed to mouth-watering perfection that will leave you in Awe. \$9.49

**Lamb Kabob:** Luscious chunks of lamb marinated and flamed to a juicy cook. \$10.99

**Kofta Kabob (ground meat):** Spiced ground sirloin stretched over skewers and flame broiled to a desirably tender cook. \$9.49

**Beef Kabob:** Succulent chunks of sirloin seasoned with our Awe-thentic Afghani herbs and spices then flamed to quench your pallet. \$10.49

**Chopan Kabob:** Lamb chops marinated and flame broiled to an illustrious cook. \$14.99

**Vegetable Platter:** Spinach, eggplant, and pumpkin (without ground sirloin topping) served atop your choice of white, brown, or Kabuli rice\* with right-out-of-the-tandoor bread, salata,\* and chutney sauce. \$9.99

**Chicken Salad:** Seasoned chunks of grilled chicken breast served atop a fresh garden salad, Afghani salata,\* and chutney sauce. \$9.49

**Tandoori Salmon:** Two succulent pieces of carefully marinated salmon grilled to perfection atop rice and served with salad, bread and chutney. \$13.99

**Kofta Chicken Combination:** \$12.49

**Lamb Chicken Combination:** \$13.99

**Beef & Chicken Combination:** \$13.49

**Lamb Curry Awe-ntree:** \$10.49

**Chicken Curry Awe-ntree:** \$9.49

*All Awe-ntrees served atop your choice of white rice, brown rice, or Kabuli rice\*, with right-out-of-the-tandoor bread, salata\*, and chutney sauce.*

## SIDES

**Chickpeas:** Chickpeas sautéed in a traditional Afghani tomato based sauce and seasonings. \$3.99

**Spinach:** Fresh spinach cooked with scallions, cilantro, and Awe-thentic seasonings. \$3.99

**Green peas and potatoes:** Cooked with sautéed onions in an Afghani tomato based sauce. \$3.99

**Eggplant:** Baked-first then cooked in a rich tomato based sauce, topped with mint-garlic yogurt dressing and garnished with dash of dried cilantro. \$3.99

**Pumpkin:** Pan seared baby pumpkin seasoned with sugar and caramelized onions, topped with a classic ground sirloin sauce and mint-garlic yogurt dressing. \$3.99

**Lamb Curry:** \$5.99

**Chicken Curry:** \$4.99

## EXTRA SIDES

**Rice:** white, brown or kabuli \$3.99

**Salata:** Freshly diced tomato, cucumber and lettuce. \$2.99

**Right-out-of-the-tandoor bread:** \$1.89

**Grilled Veggies:** \$0.75

**Chutney sauce:** Mildly spiced sauce comprised of cilantro, jalapeno, garlic, vinegar, and homemade yogurt. \$.25

## DESSERTS

**Firni:** Sweet cuscus pudding topped with grated cardamom and pistachios and embellished with fresh fruit. \$3.99

**Baklava:** Thin pastry sheets layered and glazed with honey and chopped walnuts then baked and topped with grated cardamom, almonds, and pistachios. \$3.99

**Sherpira:** 'Afghani Candy'—white fudge embellished with diced walnuts and pistachios. \$3.99

**Mango Dessert:** A modern Afghani treat, homemade mango puree gelatinized and garnished with fresh fruit. \$3.99

## BEVERAGES

Fountain soda: \$1.89

Bottle soda: \$1.89

Mango Lassi (shake): \$3.99

Mango/Guava Juice: \$2.99

Homemade yogurt drink (salty): \$3.99

Hot Afghani tea (black or green): \$2.25

Coffee: \$1.89



2510 Conway Road, Suite 101  
Gambrills, MD 21054

Phone: 410-721-5022  
Fax: 410-721-5044

Hours of Awe-peration  
Monday - Saturday: **11:30AM - 9PM**  
Sunday: **CLOSED**

TheAweShack@gmail.com  
www.TheAweShack.com  
www.myspace.com/TheAweShack

\*all of our menu prices are subject to change at any time without notice