

Lamb Specialties

43. Lamb Curry \$13.90
Lamb cooked in house curry sauce and spices. Served with basmati rice.
44. Lamb Saag \$13.90
Lamb cooked with fresh spinach and house spices. Served with basmati rice.
45. Lamb Vindaloo \$13.90
Lamb and potatoes cooked in fiery hot sauce and house spices. Served with basmati rice.
46. Lamb Kadai \$13.90
Lamb cooked with fresh ginger, garlic, cilantro and diced tomatoes with house spices. Served with basmati rice.
47. Lamb Rogangosh \$13.90
Lamb cooked with fresh tomatoes, onions, ginger, garlic and house spices. Served with basmati rice.
48. For 2 Bone in Lamb Karahi \$29.50
Lamb cooked with fresh ginger, cilantro, diced tomatoes with house spices served with 2 fresh naans.
49. For 2 Boneless Lamb Karahi \$28.50
Lamb cooked with fresh ginger, cilantro, diced tomatoes with house spices served with 2 fresh naans.
50. Lamb Korma \$13.90
Lamb cooked with almond sauce, dried fruits and house spices. Served with basmati rice.

Seafood Specialties

51. Shrimp Kadai \$15.90
Large prawns sautéed with fresh tomatoes, onion, bell peppers and house spices. Served with basmati rice.
52. Shrimp Vindaloo \$15.90
Large prawn cooked in fiery hot sauce and house spices. Served with basmati rice.
53. Shrimp Masala \$15.90
Large prawn cooked in fiery hot sauce and house spices. Served with basmati rice.

Rice Specialties

54. Veggie Biryani \$9.90
Mixed garden vegetables cooked with basmati rice. Served with raita.
55. Chicken Biryani \$12.90
Tender chicken cooked with basmati rice. Served with raita.

Appetizers

1. Aloo Papri Chaat \$4.50
A crunchy combination of flour crisp. Mixed with chickpeas, potatoes, diced tomatoes, onions and cilantro. Topped with yogurt and house chutney.
2. Samosa Chaat \$4.50
A veggie samosa dosed in flour crisp. Mixed with chickpeas, potatoes, diced tomatoes and onions. Topped with yogurt and house chutney.
3. Vegetable Samosa \$4.50
Seasoned potatoes, green peas and house spices wrapped in a light deep fried pastry dough.
4. Chicken Pakora \$6.00
Batter fried chicken fritters mixed with house spices.
5. Vegetable Pakora \$4.50
Assorted vegetable in flour and batter fried.

Salads

6. House Fresh Salad \$5.00
Iceberg lettuce with sliced Tomatoes, diced cucumbers and shredded carrots.
7. Kachumber Salad \$4.50
Diced cucumber, tomatoes, bell peppers and cilantro. Topped with lemon juice and spices.

House Kabobs

8. Combo 1 \$13.50
3 pieces of boneless chicken and 1 skewer of sheekh kabob. Served with basmati rice, chickpeas salad and naan.
9. Combo 2 \$14.50
3 pieces of boneless chicken and 3 pieces of lamb kabob. served with basmati rice, chickpeas salad and naan.
10. Combo 3 \$15.50
3 pieces lamb kabob and 1 seekh kabob. served with basmati rice, chickpeas salad and naan.
11. Boneless Chicken Kabob \$11.50
Tender marinated chicken breasts in house spices. Grilled and served with basmati rice, chickpeas, salad and naan.
12. Bone-in Chicken Kabob \$11.50
Fresh pieces of tender marinated chicken in house spices. Grilled and served with basmati rice, chickpeas salad and naan.
13. Lamb Kabob \$13.50
Tender marinated lamb in house spices. Grilled and served with basmati rice, chickpeas and naan.

- Achari Chicken Kabobs \$12.99
Achari Chicken Karahi (for 2) \$26.99
Dall Mukhani (Butter Dall) \$4.50

56. Lamb Biryani \$13.90
Lamb cooked with basmati rice. Served with raita.
57. Shrimp Biryani \$15.90
Large prawns cooked with basmati rice. Served with raita.

Fresh Baked Bread

58. Naan \$1.90
White flour bread.
59. Garlic Kulcha \$3.20
Light bread stuffed with minced fresh garlic.
60. Onion Kulcha \$2.90
Light bread stuffed with minced onion.

Sides

61. Side Rice \$2.50
62. Side Chickpeas \$3.50
63. Side Spinach \$3.50
64. Raita \$2.00
65. Extra Chutney \$0.25

Desserts

66. Gulab Jamun \$4.50
Dry cottage cheese balls dipped in honey syrup and rose water.
67. Rasmalai \$4.50
Cottage cheese balls and special condensed milk flavored with rose water. Topped with crushed pistachio.
68. Cheesecake \$4.50
69. Chocolate Cake \$4.50
70. Kheer (Rice pudding) \$4.50

Beverages

71. Canned Soda \$1.00
72. Bottled Water \$1.00
73. Mango Lassi \$2.90
Sweet blended yogurt drink with mango pulps.

Daily Specials

74. Boneless Chicken Kabobs (Monday) \$9.90
75. Butter Chicken (Tuesday) \$9.90
76. Chicken Tikka Masala (Wednesday) \$9.90
77. Vegetable Korma (Thursday) \$9.90
78. Saag Paneer or Fish Curry (Friday) \$9.90

FAMILY KABOB HOUSE

OPEN EVERY DAY
11:00 AM - 10:00 PM



LUNCH BUFFET

Monday to Friday

11:30 AM - 3:00 PM

Phone: 703-483-8618

Fax: 703-483-8619

www.familykabob.com

3205 Columbia Pike
Arlington, VA 22204

14. Seekh Kabob \$13.50
2 skewers. Ground beef mixed with house spices. Grilled and served with basmati rice, chickpeas salad and naan.
15. Lamb Chops \$15.50
Tender marinated lamb chops in house spices. Grilled and served with basmati rice, chickpeas salad and naan.
16. Tandoori Chicken (Half) \$11.50 (Full) \$20.50
Batter fried chicken fritters mixed with house spices.
17. Family Kabob Special \$17.50
Combination of 3 pieces boneless chicken, 3 pieces of lamb and 1 skewer of seekh kabob. served with basmati rice, chickpeas salad and naan.
18. For 2 Family kabob Sizzling Feast \$25.50
Combination of 3 pieces boneless chicken, 3 pieces of lamb, 1 skewer of ground beef kabob and 1 pieces of tandoori chicken served with 2 naans.
19. Salmon Tandoori Kabobs (Special) \$16.99
Fillets of Salmon marinated with yogurt, turmeric and spices.

Vegetarian Specialties

20. Saag Paneer \$9.90
Fresh spinach and cottage cheese served with basmati rice.
21. Channa Masala \$9.90
Garbanzo beans cooked with onions, tomatoes and house spices. Served with basmati rice.
22. Allo Gobi Masala \$9.90
Fresh cauliflower and potatoes sautéed with tomatoes, onions and house spices. Served with basmati rice.
23. Vegetable Jalfraize \$9.90
Fresh vegetables sautéed with tomato sauce and house spices. Served with basmati rice.
24. Vegetable Korma \$9.90
Fresh vegetables cooked in creamy yogurt sauce with dried fruits and house spices. Served with basmati rice.
25. Bhindi Masala \$9.90
Okra sautéed with fresh tomatoes, onions and house spices. Served with basmati rice.
26. Paneer Kadai \$9.90
Tender marinated lamb in house spices. Grilled and served with basmati rice, chickpeas and naan.
27. Yellow Daal \$9.90
Lentils cooked in house spices. Served with basmati rice.
28. Mutter Paneer \$9.90
Green peas cooked in cottage cheese and house spices served with basmati rice.

29. Shahi Paneer \$9.90
Cubed cottage cheese simmered in creamy tomato based sauce and fresh herbs and spice.
30. Aloo Saag \$9.90
Fresh spinach ant potatoes cooked in house spices served with basmati rice.

Chicken Specialties

31. Chicken Tikka Masala \$12.90
Barbecued chicken cooked in tomato sauce and served with basmati rice.
32. For 2 Chicken Tikka Masala Karahi \$25.90
Barbecued chicken cooked in tomato sauce served with basmati rice and 2 naans.
33. Butter Chicken \$12.90
Boneless chicken cooked with creamy tomato sauce with basmati rice.
34. For 2 Butter Chicken Karahi \$25.90
Boneless chicken cooked with creamy tomato sauce with basmati rice and 2 naans.
35. Chicken Saag \$12.90
Chicken cooked with fresh spinach and house spices. Served with basmati rice.
36. Chicken Jalfraize \$12.90
Chicken cooked with fresh mixed vegetables and house spices. Served with basmati rice.
37. Chicken Korma \$12.90
Chicken cooked with creamy sauce, dried nuts and house spices. Served with basmati rice.
38. Chicken Kadai \$12.90
Chicken cooked with fresh ginger, garlic, cilantro, diced tomatoes and house spices. Served with basmati rice.
39. For 2 Chicken Karahi \$24.90
Chicken cooked with fresh ginger, cilantro, diced tomatoes, with house spices served for 2, Naans.
40. Chicken Vindaloo \$12.90
Chicken and potatoes cooked in fiery hot sauce and house spices. Served with basmati rice.
41. Chicken Curry \$12.90
Chicken cooked in house curry sauce and spices. Served with basmati rice.
42. Garlic Chicken \$12.90
Chicken cooked in fresh minced garlic and house spices served with basmati rice.