

Curries



Chicken Tikka Masala

Roasted white meat in a tomato-onion sauce with, garlic, ginger, cream and masala spices.



Butter Chicken

Roasted white meat in a creamy tomato-onion sauce with unique spices.



Fish Masala

White fish fillets in a tomato-onion sauce with, garlic, ginger, cream and masala spices.

House Specials



Beef Nihari

Beef shanks are slowly braised into gravy with special, house-ground spices, onion, garlic, ginger, chilis, and fresh herbs. Served with fresh vegetables and saffron basmati rice.



Lamb Biryani

Saffron basmati rice layered with chunks of lamb, raisin, cashew nuts, fresh herbs and spices.



Moroccan Lamb Tagine

Boneless chunks of lamb are slow-cooked with fresh vegetables and herbs, olives, raisins, lemon, and fennel seed. Topped with toasted sesame seed and served with couscous (contains gluten).



Chicken Fesenjan

Boneless white-meat chicken simmered in a walnut and pomegranate sauce. Served with fresh vegetables and saffron basmati rice.



Baklava

Filo pastry layers with butter, walnut, almond, honey, cinnamon.



The glow that healthy, nourishing food brings on human faces can never be attainable by any other source. Food symbolically serves as a candle whose light not only puts our bodies into the zone of visibility but also emanates an aesthetic spiritual energy to look into our souls. Ignoring this balancing perspective of beauty connected to food, people usually will hold on to a false view of beauty, entirety of which is the physical and attempt to realize it through an unsuccessful experiment based on the use of cosmetics.



Tues•Wed•Thur
Free Dessert

(with 2 or more dinner purchases)



www.caravankebab.com



Caravan Kebab

- Mediterranean•
- Indian•
- European•

Dining is a celebration
of Hospitality

Cooking is a translation
of care and affection

We are honored to share
this experience with you



9711 Firdale Ave Edmonds, WA

206.546.7999

Appetizers

Gigantes

Giant white beans in warm, Mediterranean tomato-herb sauce



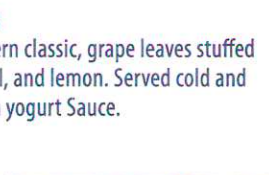
Eggplant Rolls (Chef's favorite)

Grilled eggplant slices rolled and stuffed with walnuts and caramelized onions. Served cold and dressed with pomegranate sauce in Georgian style.



Florina Peppers

Roasted red bell peppers topped with walnuts and sheep's milk feta. Served cold with pomegranate sauce, in the style of Florina, Macedonia.



Dolmades

Middle Eastern classic, grape leaves stuffed with rice, dill, and lemon. Served cold and dressed with yogurt Sauce.



Veggie Pakora

Indian spiced chickpea flour binds potato, cauliflower, and other veggies. Deep fried and served with yogurt and tamarin sauces.



Saganaki

Greek style pan fried cheese.

Spreads with Pita



Kashke Bademjan

Iranian spread of roasted eggplant, yogurt, sesame tahini, fresh mint, garlic, and extra virgin olive oil.

Hummus

Smoothly ground chickpeas, sesame tahini, smoked paprika, lemon juice, garlic, and extra virgin olive oil. Served with pita



Lebanese Muhammara

Roasted red bell pepper spread with fresh mint and dill, garlic, onion, hot chili seed, and extra virgin olive oil, topped with walnuts & pomegranate sauce.

Baba Ghanouj

Smoky eggplant, sesame tahini, lemon, juice, garlic, and extra virgin olive oil.



Soup, Salad & Naan

Borscht

A cup of traditional farmer's soup of Ukraine, popular from Poland to Lithuania. Simmered with red beets, cabbage, potato, mixed vegetables and herbs. Served with sour cream.



Persian Salad

Baby spinach, tomato, cucumber, sheep's milk feta cheese, olives, toasted pine nuts, and dried cranberries. Dressed with fresh herbs, lemon juice, extra virgin olive oil, and drizzled with pomegranate sauce.

Garlic Naan

Hand-crafted Indian flatbread, baked in our hot clay oven and brushed with garlic butter. Recipe includes milk.



Kebabs



Lamb Kofta Kebab

Freshly ground lamb meatballs with potato, onion, garlic, and Middle Eastern Spices. Served with a toasted sesame-tomato-onion sauce.

Beef Gypsy Kebab

Tender chunks of beef marinated with garlic, coriander seed, and extra-virgin olive oil. Served with yogurt and tamarind sauces.



Chicken Boti Kebab

Boneless chicken breast marinated with yogurt and a blend of Indian spices. Served with tamarind and yogurt sauces.



Caravan Kebab Special

Three kebab recipes on one platter! One each of the Lamb Shish, Chicken Boti, & Turkish Kofta Kebabs.

Tandoori Chicken

Bone-in chicken leg and thigh meat marinated with yogurt, garlic, extra-virgin olive oil, and a blend of Indian spices. Roasted in a traditional, hot clay oven



Lamb Shish Kebab

Tender chunks of lamb marinated with garlic, coriander seed and extra virgin olive oil. Served with yogurt and tamarind sauces.