
Afghan Kebab House

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International Palette: A Multi-Sensory Experience as a Food Critique



Afghan Kebab House

You might have heard about or ate at many ethical restaurants around the world. There is no such place as Afghan food. No restaurant wins against the Afghan Kebab House restaurant. They have many varieties of food to taste. As soon as you enter the restaurant the aroma of the variety of Afghan dishes hits you. The sound of the sizzling kebab to the smell of the wings being fired. Seeing the smiling faces of the customers and them enjoying their food while having conversations with their families and loved ones. It gives a happy feeling and satisfaction that the food is going to be delicious. The moment they enter, they are escorted to their seat respectfully. The staff is warm and charmingly nonchalant. While being seated and having on-going conversations on deciding what to order. Due to Covid-19, they have a plastic spoon, fork, and knife with a napkin packed in a plastic bag on the table. The drinks were served in plastic cups instead of their utensils. They are very concerned about their customers due to Covid-19 and keep them 6 feet apart from every table. They also have hand sanitizer and Clorox on a table. While eating customers could take off their masks. The reservation is optional for the customers, they can enter the restaurant anytime they like due to their timing. The best part about the Afghan Kebab House is that they serve the customers with salad and Afghan bread. After ordering food, it would take about 30-45 minutes for it to be prepared. It is worth waiting this long because the food satisfies your hunger.

The moment the foot is stepped on the cubic square brown tiles inside the restaurant the first thing the eyes will notice is the paintings on the wall and they are based on the Islamic culture aspects. One of the most beautiful paintings that will grab the customer's attention is hung on the right side of the pale color wall from the entrance. The painting is based on the country of Saudi Arabia located in the Middle East where the most popular mosque is called Mecca (Masjid al-Haram) and Medina (Al-Masjid a Nabawi) is located. The Muslims go there on pilgrimage for religious reasons. The second thing that is hanged on the wall next to the painting is a map that shows every Islamic country and the popular mosque with the names being labeled on it. Lastly, a painting on the name of Allah written in Arabic. On the left side of the restaurant has four pictures hanging. One shows the mountains. The other is a painting that shows men riding horses and racing, the third shows Herat's Friday Mosque in Afghanistan's finest Islamic building with tile mosaic, its bright colors, and detailing hymn in praise of Allah. Lastly, it's a painting showing Punjabi men wearing white color Kurta with red vest dancing and

playing music from drums. The decor of the restaurant is modesty and unique with having no decorations or antiques. The tables are made of glass and the chairs are wooden with a comfortable couch attached to it. This restaurant is no different than any other cultural restaurants because they all have something from their country to show the customers about their cultural beliefs. There is no such type of scent of spray or candles. The only odor you will be smelling is from the food. The lighting of the restaurant is very dim and with a pendant light hanging from the ceiling on each corner. On the speakers, there will be Arabic music playing and it's so soothing. Also when the customers are waiting for their order or want to watch something while eating, they have television hanging on the wall playing abc family, TNT, or sports channels. The food is based on Afghanistan's popular traditional recipes. Each bite taken from the food gives a taste of the spices and the ingredients mixed. The place does not give a luxurious feeling but it does not give up your hopes on the food.

The restaurant Afghan Kebab House menu is listed in all halal foods in different types of categories such as Appetizers, Soup, Kebabs, Traditional Afghan Entrees, Seafood, Vegetarian, Side Orders, Beverages, Steaks, Combination Kebabs, Chicken, and Karahi. Some of the unusual items they have on the menu are Bolani Gandana (Fried turnover filled with scallions, herbs & spices), Banjan Burani (Sliced cooked eggplant, Topped w/ yogurt), Mashawa soup (Lentil soup w mixed vegetables), Naringe Palau (Boneless chunks of lamb kebab served with cooked strips of orange and pistachio rice), Joja Kebab (Chicken with bone kebab), and Dough (minted yogurt drink). The ingredients are described in the menu under the main courses they offer and shows what's in them and what's offered with it alongside with the price written next to it. It is written in English and explained in English too. Some of the food listed on the menu are named in Afghan. The specialty of the food that is frequently ordered by their customers is Hummus (Served w/ bread & chopped salad), Lamb shank Kabuli (Marinated lamb shank cooked in an oven with raisins and carrots rice), House steak (Boneless beef shoulder steak), T. bone steak (Beef t-bone steak. Marinated and grilled), Lamb steak (Chops of lamb shoulder), Rack of lamb kebab (6pcs. of french style rack of lamb), Chicken korma (Boneless chicken thigh curry), Kebab sandwich. Whenever the place is visited, the same items are always ordered such as Bolani Kachalou (Fried turnover filled with potatoes, herbs & spices), Chicken wings, Chapli kebab (Pan cooked ground lamb patties), Chef combo with brown rice (Combination of chicken kebab, lamb steak, salmon fish, and lamb kofta kebab), Lamb Kofta Kebab with brown rice, (Chicken kebab with

brown rice (Chunks of the boneless chicken breast), Chicken Karahi (Boneless chicken breast cooked in a pan with tomatoes, onions, bell peppers, herbs, and spices), Afghan green tea, and sodas like Mountain Dew, Crush, Sprite, and Ginger Ale. The food is amazing and satisfies hunger.

At the restaurant, they offer their special Afghan salad including tomato, cucumber, onions, carrots, and lettuce just like a basic salad. Alongside the salad, they also offer Afghani bread with sesame seeds. The best part is that they are free and are always served before the meal so customers could start chunking on that while waiting for their order. They have three types of sauces such as mint and coriander sauce, white sauce, and masala sauce. The most known Afghan desserts they offer are Firni, an Afghan pudding made with milk, heavy cream, rose water, and cardamon. Another one is Baglava made in layers of pastry with walnuts and honey inside. Lastly, it's Kathaifi made with shredded wheat with walnuts and honey inside. They even have Afghan green tea and Black tea.

Afghan Kebab House offers the most popular traditional Asian beverages are mango juice, mango lassi, sweet lassi, dough made of minted yogurt drink. Also, they have soda such as Sprite, Pepsi, different flavors of Canada Dry, Fanta, Mountain Dew, Dr. Pepper, different flavors of Crush, Hawaiian Punch, Brisk, Snapple, Welch's, D&W, Coke, D. Coke, and Seltzer water. It is a halal place so they don't have an alcohol menu.

The cultural geography of Afghanistan is mostly influenced by Indian cuisine because of the diets revolving around various rice-based dishes and naan bread that is eaten with most meals. It is a country of enormous ethnic and geographic diversity and it is reflected by its foods. The Afghanistan climate means that any food can grow there and its main crops are wheat, maize, and rice. They are the main aspects of their food. Their dishes include the following ingredients Coriander, onions, tomatoes, garlic, and fresh yogurt. They have a particular item that is known as their kind of pasta known as man-made of meat-filled dumplings. Afghanistan has been the poorest country, "The main source of income in the country is agriculture, and during its good years, Afghanistan produces enough food and food products to provide for the families, as well as to create a surplus for export" (Afghanistan's economy, 2018). Afghanistan's major food crops that are produced are corn, rice, barley, wheat, vegetables, fruits, and nuts. They are known for agriculture and pastoral raw materials. Afghanistan is an Islamic republican state and a landlocked multiethnic country located in both Central and South Asia. This cultural food is inspired and best known by Afghanistan and its an Islamic country.

The staff has a specific type of uniforms such as a chef white shirt and black pants. There is an odor coming from the staff from working all day and taking orders. His hair was covered in a net and he wore sneakers. He wore no makeup and instead he was sweaty. There is a sound of a beaded bracelet coming from the hands while giving orders at the table. After noting down the order, when he puts the notepad in his pant pocket and gets the soft touch of the fabric. The owner was in a black shirt and black pants. The owner looked fresh and a smile on the face seeing the customers enjoy their food. When he walked, a sound was coming from the keys being touched. His hair combed back and had black shoes on. The owner and staff covered their face with a mask and wore gloves to keep their customers safe. The owner had a nice scent coming from a clone that was used.

The Afghan Kebab House food is amazing and delicious with different types of meals and given options. The service is great because the owner personally comes and takes the order and even sometimes delivers it to the table. They are very cautious about their customer's safety and placed a hand sanitizer and Clorox to use. The decor of the restaurant is very simple and nice. The cleanliness of the place is good but the bathroom is kind of messy. The authenticity of the food displayed looks very luxurious and expensive. The quality of the food is great because it's mostly healthy meals they offer such as meat, brown rice, salad, and green tea. Compared to other Afghan restaurants, this restaurant is very cheap with good quality food. Afghan Kebab House deserves a B because of having great exotic meals and giving a very comfortable welcome and services. One issue is that they do not deliver far from their location.

This experience was a great way of learning about different multicultural food and taking some time to research the restaurant that has been a great experience to taste different country food. This was a great contribution to learn and show others. This should be recommended to other students to work on this project too and learn about a new culture. It is a great way of learning about a new culture and its aspects. This should be recommended to others.

Reference

Afghanistan's economy. (2018, March 9). Afghanistan Online. <https://www.afghan-web.com/economy/>

