

Bamiyan Restaurant's LOGO

[About](#) [Menu](#) [Gallery](#) [Contact](#)

Place to taste
real food
Bamiyan

**“An image of special food
which serves in Bamiyan”**

(SPOTLIGHT PHOTO)

About Us

Bamiyan Afghani Restaurant, in Issaquah's Gilman Village, is an attractive modern bistro. Some walls are painted saffron, some tomato and some olive. Another consists of garage doors that lift to expose an outdoor patio. It's a casually sophisticated setting for a complex, sophisticated cuisine.

Specials

Combo Kabab
Badenjan Borany
Quabragh (Rack of Lamb)
Quruti Appetizer
Ashak

Image 1

Image 2

Find Us

317 NW Gilman BLV # 31B Issaquah, WA
98027
P: 425-391-8081

[Get Directions ↗](#)

Google map

[About](#) [Disclaimer](#) [Contact](#)

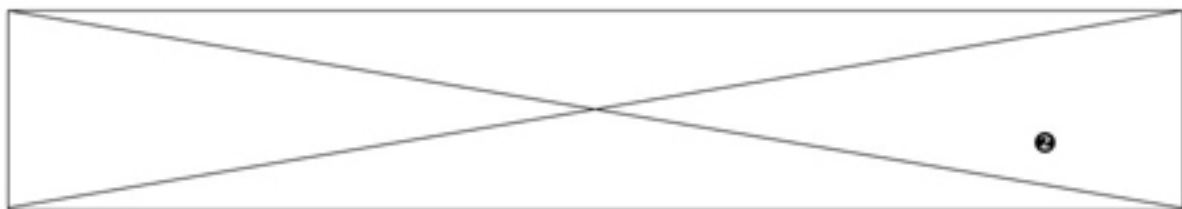
© 2011 Bamiyan Restaurant. All right Reserved. Designed by: Kianoush Moradian

Notes:

- Feed for the list of foods and links to the menu page.
- The "Get Directions" link will take the user to Google Maps.
- ★ Dead area is a simple solid colored background.

Bamiyan Restaurant's LOGO

[About](#) [Menu](#) [Gallery](#) [Contact](#)



About Us

More than 5,000 years old, Afghan culture has absorbed the best of many of the cultures it has come into contact with through the ages. Alexander the Great, Genghis Kahn, the British Empire, the Soviet Union and, more recently, the Taliban regime, have left their mark on Afghanistan. Through it all, Afghans held true to their roots and created culinary traditions of their own.

Bamiyan is named in honor of the Buddhas of Bamiyan, two enormous statues carved into sandstone cliffs in the central Afghan town of Bamiyan, on the ancient Silk Road that linked East Asia with Europe. The famous road provided a trade thoroughfare that introduced spices and food traditions across continents and cultures. Amir Sabour Mohajer opened Bamiyan in 2002, when a year had passed since Afghanistan's ruling government, the Taliban, destroyed the Buddhas of Bamiyan. He commissioned a beautiful woodcarving of the Buddha statues to hang outside the restaurant, as a reminder of their former glory. At the entrance of the restaurant, black-and-white photographs of the statues show the grandeur of the sandstone carvings that were larger than Mount Rushmore's in South Dakota.

The restaurant is a casually sophisticated setting for a complex, sophisticated cuisine. For those who've never tried it, Afghan cuisine is a blend of flavors reminiscent of its better-known culinary neighbors Iran and Pakistan or the Indian state of Punjab. The restaurant features Afghan and Persian selections. The service is professional, with servers taking the time to explain dishes and seasonings.

American palates will find Bamiyan's delightful food subtly yet exotically seasoned with coriander, cumin, cinnamon and fresh cilantro. The menu includes vegetarian fare (eggplant, dumplings, potatoes and spinach) as well as meats (lamb, chicken, and beef). Dishes carry the right complexity of spices to tingle the tongue, but not to overwhelm.

Bamiyan will delight diners with its Afghani specialties. Visit the wonders of Bamiyan when planning your next dining excursion.

[i](#) [About](#) [Disclaimer](#) [Contact](#)

© 2011 Bamiyan Restaurant. All right Reserved. Designed by: Kianoush Moradian

Notes:

- Based on final review, some other links may be added to the bottom of the page.
- An image will be located here. It should be symbol of Bamiyan or a something represents Bamiyan's origin.
- ★ Dead area is a simple solid colored background.