

Village Square Mall 41 Mountain Boulevard, Suite 3B, Warren, NJ 07059 908-561-8288 SilknoadRestaurant.org

By: Rachel Ricucci

There are many restaurants to choose from when it comes to cuisine, but there are not always many healthy restaurants with simple, clean food. **Silk Road** restaurant is one restaurant option that can fit into this category. They provide a healthy cuisine that anyone can eat which has no chemicals or preservatives in the foods, according to the owner.

"The name "Silk Road" is a very popular and old name and has a lot of history in Afghanistan," the owner mused.

The owner got into the restaurant business in 1983 because of his cousin who is a very good chef. At the time, he was coming to the U.S. and didn't speak a word of English. "Afghan food is good food. I had that in the back of my mind." He credits his cousin for all of the original recipes which are made from scratch and on premises.

"I started with a small restaurant and now have 192 seats in my restaurant. People travel from out of town to come here."

What sets this restaurant apart from other restaurants is the way that Silk Road approaches their customers. "The way we prepare our food is excellent. People are always talking about it." Some sample foods that the customers love are the special Afghan Naan bread, rack of lamb, salmon steak, filet mignon kabobs, dumplings and squash pastry.

He said the customers say "We cannot stay away from these items. We need our fix!" The main audience this restaurant caters to is fellow Americans, Afghans and many other ethnic backgrounds.

To add to the dining experience, the restaurant is adorned with pictures and

decorations from Afghanistan and they have four TVs that have over 3000 pictures from Afghanistan that the customers can enjoy while eating. "It's a very good thing. They don't have news in Afghanistan" said the owner. The owner elaborated that the customers will switch seats with their dinner mates so they can see the pictures.

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Silk Road is a B.Y.O.B. type of restaurant with wooden seating and chandeliers. The restaurant offers catering, special events, and take out. They will cater for weddings and small occasions. Their signature desserts are made on premises and are from scratch. The restaurant is further described as quiet and peaceful with classical music (Afghan instruments) playing while you eat.

A goal that the owner has for his restaurant is to expand. He said, "I'd love to have a standalone building of my own to decorate how I want. If I had my own place I'd be very happy to fix it up. God knows best."

As far as competition and neighboring Afghan restaurants, the owner said he doesn't believe in competition. "I focus on what I am doing. I'm always confident and know people will like it."

The owner has family that work alongside him and said that their customers are treated just like family as well. "The customers make me very happy" he said. He commented that he tries to remember the customers by their appearance.

Customers who choose to dine out for Afghanistan food should expect to experience a getaway at **Silk Road**. "The customers feel like they are on vacation here" said the owner. "Anyone who enters the door will come again and again" he said.