

Please inform your waiter of any allergies / intolerances before ordering

(Vg) - Vegan

(V) - Vegetarian

* - Gluten free

Noshe

COFFEEHOUSE & AFGHAN RESTAURANT

BREAKFAST, LUNCH & BITES

Afghan Shakshouka 9 (V)

3 eggs poached in an Afghan tomato sauce, served with dips and bread

Oatmeal Bowl (V) 5.50

Oatmeal topped with banana, berries, and Afghan dried fruits and nuts, drizzled with honey

Noshe Breakfast 9

2 fried eggs, Afghan beans, bolani, sujuk, halloumi, sausages, mushrooms and tomato, served with bread

Granola Bowl 5.50 (V)

Wild berry jam, yoghurt, topped with Afghan dried fruit and nuts

Noshe Veg. Breakfast 9 (V)

2 fried eggs, Afghan beans, bolani, halloumi, vegetarian sausages, hummus, mushrooms and tomato, served with bread. Vegan option available.

Soup of the day 5

Bolani 6 (Vg)

Leek stuffed pastry served with green chutney

Hummus 6.50 (Vg)

served with fresh naan

Mantu 6.50

4 steamed lamb mince dumplings on a bed of tomato sauce, drizzled with sour yoghurt. Vegan option available

Bedanjan Borani (Vg)* 6

A layer of aubergine & tomato in a garlic sauce, served with yoghurt (vegan option available)

Salatee Watanee 4,50* (V)

Walnut, pomegranate, cucumber, tomato, red onion, parsley, green chilli with a salt-lemon drizzle

GRILLS (FROM 12PM)

Charcoal fired, served with rice/naan/chips, salad and chutney

Lamb Chopan Kebab 16.50

2 skewers of tender lamb cubes, marinated in onion juice, dried fig, and garlic for 24 hours

Charcoal Chicken Kebab 15.50

2 skewers of marinated chicken cubes

Kobeda (Lamb kebab) 16.50

2 skewers of marinated minced lamb

Lamb chops 18.50

5 juicy lamb chops

Mixed grill 20.50

A skewer of lamb Chopan, charcoal chicken, Kobeda kebab, and a lamb chop

ADD-ONS / SIDES

Fried egg 3

Afghan beans 2

Halloumi 3

Cujuk 2

Sausage 3

Chips 2.50

Afghan Naan (Vg) 3.50

Kabuli Palao Rice* 4.50

Challow rice* 2.50

Mulch chutney (Vg)* 2

Maas (yoghurt) (V)* 3

Chaka Watanee

(traditional fermented yoghurt) (V)* 4

A 10% service charge is automatically added to your bill.

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STARTERS

Mantu 6.50

4 Steamed lamb mince dumplings on a bed of tomato sauce, drizzled with sour yoghurt. Vegan option available

Hummus (Vg) 6.50

Served with buttered naan

Bedanjan Borani (Vg)* 6

A layer of aubergine & tomato in a garlic sauce, served with yoghurt (vegan option available)

Bolani (Vg) 6

Leek stuffed pastry served with green chutney

Soup of the day (Vg) 5

Served with warm bread

Salatee Watanee (V)* 4.50

Traditional Afghan mixed salad

MAINS

Served with challow rice (except kabuli palao and chapli). Upgrade to Kabuli Palao rice for £1

Bedanjan Borani (V)* 12.50

Layers of aubergine & tomato in a garlic sauce, served with yoghurt (vegan option available)

Kabuli Palao* 17.5

The National Dish of Afghanistan: Meat soaked rice, lamb, caramelised carrot & raisin. An absolute must try!

Lamb Dopiazza* 18.5

"2 onions" - lamb chunks slow cooked with onion, garlic and spices

Mantu 14

9 delicious dumplings (see starters)

Chapli Kebab 15.50

Succulent, spiced meat patties, fried for a crispy exterior and a juicy centre, served with naan & salad

Bamya (V)* 12.50

Okra fried in an Afghan tomato-based salsa

Roosht* 16

A delicately spiced meat and potato stew

Lubyaa Qorma (V)* 12.50

Spiced tomato-based stew with red kidney beans

Kofta Qorma* 16

Lamb kofta mince cooked in a rich tomato sauce

Chicken Qorma* 15.50

Chicken kofta cooked in a rich tomato sauce

GRILLS

Charcoal fired, served with rice/naan/chips, salad and chutney

Lamb Chophan Kebab 16.50

2 skewers of tender lamb cubes, marinated in onion juice, dried fig, and garlic for 24 hours

Charcoal Chicken Kebab 15.50

2 skewers of marinated chicken cubes

Kobeda (Lamb kebab) 16.50

2 skewers of marinated minced lamb

Lamb chops 18.50

5 juicy lamb chops

Mixed grill 20.50

A skewer of lamb Chophan, charcoal chicken, Kobeda kebab, and a lamb chop

SHARING PLATTERS

Chicken Siji Platter 35

Charcoal grilled, butterflied whole juicy chicken served on a bed of challow rice, with salad. serves 3-4

Vegetarian Platter 40

A tour of afghan flavours, ideal for group meals! Bolani, hummus, bamya, bedanjan borani, lubyaa qorma served on challow rice, with naan, salatee watanee and maas. serves 3-4

Kabuli Palao Platter 50

3 Large lamb shanks hidden beneath a steaming mound of delicious Kabuli palao rice, topped with carrots and raisins, with salad. serves 3-4

Mixed Grill Platter 70

The ultimate meat platter! 3 lamb chophan, charcoal chicken, lamb kobeda, lamb chops, served on rice with hummus, salatee watanee, maas, naan. serves 3-4

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