

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 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

## 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

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## 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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