

(Vg) – Vegan  
(V) – Vegetarian  
(GF) – Gluten free



## APPETISERS & SIDES

<b>Mantu 6.50</b> 4 Steamed lamb mince dumplings on a bed of tomato sauce, drizzled with sour yoghurt. Vegan option available	<b>Hummus 6.50 (Vg)</b> served with fresh naan	<b>Chaka Watanee 4 (V)</b> Traditional sour yoghurt	<b>Soup of the day (Vg) 5</b>	<b>Afghan Naan 3.50 (Vg)</b>
<b>Salatee Watanee (Vg, GF) 4,50</b> Walnut, pomegranate, cucumber, tomato, red onion, parsley, green chilli with a salt-lemon drizzle	<b>Bolani 6 (Vg)</b> Leek stuffed pastry served with green chutney	<b>Bedanjan Borani (V,GF) 6</b> A layer of aubergine & tomato in a garlic sauce, served with yoghurt (vegan option available)	<b>Maas 3 (V)</b> Herby yoghurt with lemon and garlic	<b>Kabuli Palao Rice 5</b> a portion of the traditional afghan rice
			<b>Chips 2.50 (Vg)</b>	<b>Challow Rice 4 (Vg)</b>

## MAINS

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

<b>Bedanjan Borani 12.50 (V)</b> Layers of aubergine & tomato in a garlic sauce, served with yoghurt (vegan option available)	<b>Kabuli Palao 16.5</b> The National Dish of Afghanistan: Meat soaked rice, lamb, caramelised carrot & raisin. An absolute must try!	<b>Kofta Qorma 16</b> Lamb kofta mince cooked in a rich tomato sauce,
<b>Bamya 12.50 (Vg)</b> Spicy tomato based stew with okra topped with fresh parsley	<b>Mantu 14</b> 9 delicious dumplings (see starters) Vegan option available	<b>Chicken Qorma 15.50</b> Chicken in a tomato curry sauce,
<b>Sabzi Palak 12.50 (Vg)</b> Spinach and seasonal greens	<b>Lamb Dopiazza 18.5</b> “2 onions” – Bone-in lamb slow cooked with onion, garlic and spices, and murch	<b>Roosh 19.50</b> potato and meat stew
<b>Qorma Lubyaa 12.50 (Vg)</b> Red Kidney beans in a tomato sauce		

## GRILLS

Charcoal fired, with challow rice/naan/chips, salad and murch

<b>Lamb Chophan Kebab 16.50</b> 2 skewers of tender lamb cubes, marinated in onion juice, dried fig, and garlic for 24 hours
<b>Charcoal Chicken Kebab 15.50</b> 2 skewers of marinated chicken cubes
<b>Kobeda (Lamb kebab) 16.50</b> 2 skewers of marinated lamb mince
<b>Lamb chops 18.50</b> 5 juicy lamb chops served on a bed of fried onion
<b>Mixed grill 20.50</b> 1 Chophan kebab, 1 charcoal chicken kebab, 1 kobeda kebab, 1 lamb chop

## PLATTERS

<b>Chicken Siji Platter 30</b> Whole chicken charcoal grilled and butterflied, served on a bed of challow rice with salad, chips and chutney. serves 3-4	<b>Kabuli Palao Platter 50</b> Generous portion of lamb chunks hidden beneath a mound of delicious kabuli palao rice, topped with carrot and raisin. serves 3-4	<b>Mixed Grill Platter 70</b> 3 lamb chophan, 3 charcoal chicken, 3 lamb mince kobeda, 4 lamb chops, served on a mound of kabuli palao rice with a selection of 3 side dishes of your choice and 2 naans serves 3-4	<b>Vegetarian Platter 35</b> A selection of delicious vegetable-based dishes: 1 bolani, hummus, bamya, sabzi palak, bedanjan borani and qorma lubyaa, served with challow rice, naan, salatee watanee and chaka watanee. serves 2-3
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A 10% service charge is automatically added to your bill.