

کابل



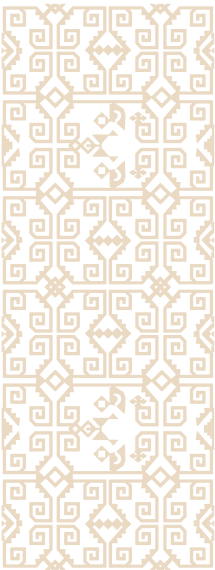
K A B U L I



If you have any food allergies, please notify a member of our team when placing your order. Due to the style of our cooking we cannot guarantee that any dishes are free from allergy-causing substances.

(v) Vegetarian, (ve) Vegan

KABULI PULAO



Lamb Kabuli Pulao 19

Savour the heart of Afghan cuisine - tender lamb, simmered in Kabul's aromatic spices, nestled in fragrant rice with carrots and raisins.

Lamb Shank Kabuli Pulao 22

Delight in slow-cooked lamb shank, infused with rich Afghan spices, served alongside aromatic rice jewelled with carrots and raisins.

Half Chicken Kabuli Pulao 16

Enjoy half chicken marinated in our secret Afghan spice blend, served with aromatic rice adorned with carrots and raisins.

Vegetarian Kabuli Pulao (ve) 14

Indulge in a hearty mix of chickpeas, red kidney beans, Afghan spices and aromatic rice with carrots and sweet raisins.

Naring Pulao 22

Zesty orange peels with the savoury essence of spices, green raisins, pistachios, almonds, saffron and tender lamb. This unique blend of ingredients is a comforting meal, often served during special occasions.

Mahi Pulao 18

Pan-roasted fresh fillets of sea bass marinated with fresh lemon, garlic, olive oil, saffron, Afghan spices and served with saffron flavoured steamed rice and aromatic tomato sauce.

QORMA

Bamya (ve) 12

Afghan stew featuring tender okra pods cooked in a rich tomato-based sauce, infused with aromatic spices. Loved for its unique texture and flavours.

Borani Banjan (v) (*ve available) 10.5

Roasted aubergine with creamy yogurt, complemented by garlic and sun-dried tomatoes. A harmonious blend of textures and flavours.

Palak (ve) 9.5

Tender spinach and red kidney beans meld with aromatic spices in this rich and comforting Afghan stew.

Afghani Kofte 13.5

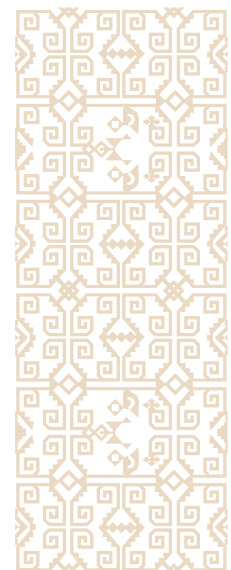
Tender meatballs made from ground beef and lentils, seasoned with aromatic herbs and spices, served in a rich tomato-based sauce.

Qorma-e-Gosht Bara 15.5

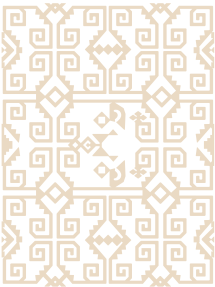
Tender pieces of lamb on the bone in a rich Afghan stew, simmered with tomatoes, onions, garlic, and Afghan spices.

Qorma-e-Murgh 13

Tender pieces of chicken on the bone in a traditional Afghan stew, cooked with tomatoes, onions, garlic and a medley of spices.



KEBABS



Chapli Kebab 13

Ground beef patties mixed with pomegranate seeds and Afghan spices cooked to perfection.

Seekh Kebab 16

Minced lamb skewers infused with Afghan spices, served with spicy chutney.

Chopan Kebab 20

Grilled diced lamb skewers marinated with garlic, onion, and Afghan spices. A traditional Afghan favourite.

Murgh Kebab 12

Tender marinated chicken pieces with fresh lemon and saffron, grilled to perfection over an open flame - offering a smoky, savoury and succulent Afghan delight.

Lamb Chops 19

Succulent Afghani lamb chops marinated in yogurt, aromatic spices, and herbs, grilled to perfection, served with mint chutney.

SIDES

Shor Nakhood (ve) 3.5

Chickpeas marinated in a tangy, zesty brine, served with tomato chutney and garnished with grated potatoes.

Salata (ve) 4.5

A refreshing mix of tomato, cucumber, red onions, dry mint, fresh lemon juice and olive oil.

Afghani Naan (v) 3.5

Soft bread, perfect for scooping up your favourite dishes.

Fries (ve) 3.5

Steamed Rice (ve) 3.5

Saffron Rice (ve) 4

DESSERTS



Baklava (v) 6.5

Layers of flaky filo dough filled with chopped pistachio nuts, soaked in sugar syrup, garnished with mixed berry compote - a crispy, rich, and delicious sweet pastry.

Halva (v) (*ve available) 5.5

A warm, smooth dessert made from semolina, sugar, infused with cardamom, topped with almonds and pistachios, garnished with pistachio cream and caramel sauce.

Afghan Cream Rolls (v) 6.5

Light, crisp and flaky cream filled pastry rolls garnished with cream and pistachios.

Shiryakh (v) 8

A traditional Afghan frozen dessert hand made with milk, cardamom, and rosewater topped with pistachios and almonds.



KABULI.CO.UK

Part of Opal Loyalty Club, the loyalty app for foodies.