



KABULI.CO.UK

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



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



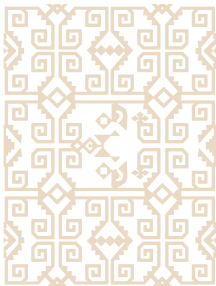
- Lamb Kabuli Pulao 22**
Savour the heart of Afghan cuisine - tender lamb, simmered in Kabul's aromatic spices, nestled in fragrant rice with carrots and raisins.
- Lamb Shank Kabuli Pulao 25**
Delight in slow-cooked lamb shank, infused with rich Afghan spices, served alongside aromatic rice jewelled with carrots and raisins.
- Half Chicken Kabuli Pulao 18**
Enjoy half chicken marinated in our secret Afghan spice blend, served with aromatic rice adorned with carrots and raisins.
- Naring Pulao 25**
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. Served with aromatic tomato sauce.
- Mahi Pulao 21**
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) 11.5**
Roasted aubergine with creamy yogurt, complemented by garlic and sun-dried tomatoes. A harmonious blend of textures and flavours.
- Palak (ve) 10.5**
Tender spinach and red kidney beans meld with aromatic spices in this rich and comforting Afghan stew.
- Afghani Kofte 14.5**
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 16.5**
Tender pieces of lamb on the bone in a rich Afghan stew, simmered with tomatoes, onions, garlic, and Afghan spices.
- Qorma-e-Murgh 14**
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 15**
Ground beef patties mixed with pomegranate seeds and Afghan spices cooked to perfection.
- Seekh Kebab 18**
Minced lamb skewers infused with Afghan spices, served with spicy chutney.
- Chopan Kebab 21**
Lamb fillet cubes marinated with garlic, onion, and Afghan spices. A traditional Afghan favourite.
- Murgh Kebab 15**
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 22**
Succulent Afghani lamb chops marinated in yogurt, aromatic spices, and herbs, grilled to perfection, served with mint chutney.

SIDES

- Shor Nakhood (ve) 4.5**
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) 4**
Soft bread, perfect for scooping up your favourite dishes.

- Steamed Rice (ve) 4.2**
- Saffron Rice (ve) 4.5**

DIPS

- Mint Yoghurt Sauce (v) 1.5**
- Afghani Chutney (ve) 1.5**
- Aromatic Tomato Sauce (ve) 1.5**

DESSERTS



- Baklava (v) 7.5**
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) 6.5**
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.