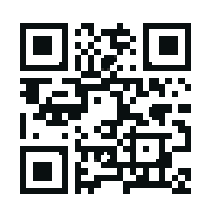




کابل



KABULI



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

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.

MANTU

Mantu 13.5

Hand-folded Afghan dumplings filled with delicately spiced minced beef and onions, steamed and layered with garlic yoghurt and finished with a slow-cooked tomato and lentil 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-Murg 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 16

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

Seekh Kebab 19

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

Murgh Kebab 16

Tender, smoky marinated chicken pieces with fresh lemon and saffron, grilled to perfection over an open flame, served with spicy chutney.

Kebab-e Bāl-e Morgh 14

Juicy, smoky marinated chicken wings with fresh lemon and saffron, grilled to perfection over an open flame, served with spicy chutney.

Chopan Kebab 23

Lamb fillet cubes marinated with garlic, onion, and Afghan spices. A traditional Afghan favourite.

Lamb Chops 23

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

KARAHI

Lamb Karahi 23

Tender lamb on the bone cooked with tomatoes, ginger and garlic. Garnished with fresh coriander and green chilies.

Chicken Karahi 19.5

Juicy chicken on the bone simmered with tomatoes, ginger and garlic. Finished with coriander and green chilies.

SIDES

Afghani Naan (v) 4

Soft bread, perfect for scooping up your favourite dishes.

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.

Mast Badrang (v) 4.5

Yoghurt, cucumber, mint

Saffron rice (ve) 4.5

Steamed rice (ve) 4.2

Fries (ve) 4.5

DIPS

Aromatic Tomato Sauce (ve) 1.5

Mint Yoghurt Sauce (v) 1.5

Afghani Chutney (ve) 1.5

(v) Vegetarian
(ve) Vegan