



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

KABULI PULAO

Lamb Kabuli Pulao 24

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 26

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

Half Chicken Kabuli Pulao 20

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

Naring Pulao 26

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 22

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 15

Hand-folded Afghan dumplings filled with delicately spiced minced beef and onions, steamed to perfection, then layered with silky garlic yoghurt and finished with a rich, slow-cooked tomato and lentil sauce

QORMA

Borani Banjan (v) (*ve available) 12.5

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

Palak (ve) 11.5

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

Daal Nakhood (ve) 12

Slow-simmered lentils with garlic, ginger, onions, tomatoes infused with Afghan spices, finished with fresh coriander

Afghani Kofte 15.5

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 17.5

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

Qorma-e-Murgh 15

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 18

Ground beef patties mixed with pomegranate seeds and Afghan spices. Served fresh with mint yogurt

Seekh Kebab 21

Grilled minced lamb skewers infused with Afghan spices. Served with spicy chutney

Murgh Kebab 18

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

Kebab-e Bāl-e Murgh 15

Juicy, smoky marinated chicken wings with fresh lemon and saffron. Grilled to perfection over and served with spicy chutney

Chopan Kebab 24

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

Lamb Chops 24

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

KARAHI

Lamb Karahi 24

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

Chicken Karahi 21.5

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

SIDES

Shor Nakhood (ve) 4.5

Chickpeas in a zesty brine with grated potato & tomato chutney

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

Afghani Naan (v) 4

Fries (ve) 4.5

Steamed Rice (ve) 4.2

Saffron Rice (ve) 4.5

Mint Yoghurt Sauce (v) 1.5

Aromatic Tomato Sauce (ve) 1.5

Afghani Chutney (ve) 1.5

DESSERT

Baklava (v) 7.5

Layers of flaky filo pastry filled with chopped pistachio nuts, soaked in sugar syrup

Afghan Cream Rolls (v) 6.5

Light, crisp, flaky cream-filled pastry 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

Halva (v) (*ve available) 6.5

Semolina infused with cardamom, topped with almonds and pistachios. Garnished with pistachio cream and caramel sauce

(v) Vegetarian
(ve) Vegan