

# Afghan Cuisine Restaurant

## Catering Menu

### 1. Bolani (VGT)

Delicious pan seared **pastry** filled with potato and chives/green onions.



### 2. Spring Rolls (Chicken)

Mince chicken, chopped potatoes, green onions, and a variety of herbs and spices including coriander - encased in a thin, crispy pastry.



### 3. Vegetable Soup (V)

Soup made with a tomato-based broth, carrots, onions, peas, and potatoes. Various spices and herbs such as coriander & garlic are used to flavour the soup.



### 4. Mantu (Afghan Dumplings)

Steamed dumplings filled with ground beef, onion and spices. Served with tomato sauce, garlic **yogurt** sauce, split peas and herbs.



### 5. Chicken Karahi

Spicy and flavorful chicken curry made with chicken, onions, tomatoes, ginger, garlic and fresh ground spices.



### 6. Shami Kebab

Meat kebab made from ground beef, **eggs**, mixed with ground pepper and chopped onions - grilled inside oven.



### 7. Morgh Kebab (Chicken) (GF)

Chicken cubes marinated in a mixture of yogurt, garlic, lemon juice, and various spices - threaded onto skewers and grilled over an open flame.



### 8. Chopan Kebab (Lamb) (GF)

Tender and marinated pieces of lamb including ribs- threaded onto skewers and grilled over an open flame, with a distinctive smoky flavor.



### 9. Afghan Tandoori Chicken (GF)

Chunks of spicy marinated and oven-roasted chicken.



### 10. Kofta (Beef)

Blend of cardamon, coriander, capsicum and onion with ground beef and **eggs**, to make Afghan kofta balls. The Kofta balls are served in fried onion, spices, chickpeas and tomato's seasoning.



### 11. Kabuli Pulaw (GF)

Basmati rice cooked in caramelized onion, lamb and Afghan spices garnished with carrots, raisins and **almonds** and **pistachios**.



### 12. Dopiazza (Lamb)

A dish of tender chunks of lamb simmered with onions, vegetable oil and a mixture of Afghan spices.



### 13. Dal (V)

Traditional dahl/dal (lentils) cooked with Afghan spices.



### 14. Borani Banjan (Afghan Eggplant) (VEG)

Pan seared eggplant in tomatoes with garlic yogurt, garnished with dry mint.



### 15. Lubya (Afghan Kidney Beans) (V)

Kidney beans and potatoes fried in a tomato-based sauce spiced with traditional Afghan seasonings.



### 16. Okra (V)

Okra pan fried and simmered with onions, garlic, tomato sauce and spices.



### 17. Palak Sabzi (Afghan Spinach) (V)

Spinach cooked down in tomatoes, onions and garlic sauce with various spices and herbs.



### 18. Rice (Pulaw) (V,GF)

Steamed basmati rice with authentic Afghan spices flavors.



### 19. Naan (Bread) (V)

Soft and fluffy flatbread that is made in a hot tandoor (clay oven).



### 20. Afghan Salad (GF, V)

A refreshing mixture of cucumbers, tomatoes, onions, and cilantro- dressed with lemon.



### 21. Chutney

A mix of garlic, vinegar, coriander, green chilies, tomatoes, and yogurt.



### 22. Dough (Afghan Yogurt Drink) (GF)

A refreshing and savory drink made of salted yogurt, mint and cucumbers.



### 23. Shir Berenj (Afghan Rice Pudding)

Traditional Afghan dessert made of cardamom-scented rice pudding in milk seasoned with ground pistachios, almonds and walnuts.



### 24. Jelabi (V)

A bright and sticky sweet that is both crispy and syrupy. Made by deep-frying of wheat flour batter in circular shapes which are then soaked in a sugar syrup.



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Delivery: All details (including price) depend on the size of the gathering and food ordered. Please contact us with your catering order details on the above WhatsApp or Email. Minimum catering order is \$750 within the C-U area and \$2/mile delivery charges.

