





Menu

Mazza (Appetizers)

1. Bolani (VGT)

\$6.99 Each

Delicious pan seared pastry filled with potato and chives/green onions, served with chutney (a mix of garlic, vinegar, coriander, green chilies, tomatoes and yogurt).



Spring Rolls (Chicken)

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



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.



Main Course (Entrees)

\$20.99

\$16.99

\$20.99

\$16.99

\$20.99

\$5.99

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. It is served with bread and chutney.



6. Shami Kebab

Meat kebab made from ground beef, eggs, mixed with ground pepper and chopped onions – grilled inside oven. Served two skewers with Basmati rice and chutney.



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. Two skewers are served with Basmati rice and chutney.



8. Chopan Kebab (Lamb) (GF)

\$20.99 Tender and marinated pieces of lamb including ribs- threaded onto skewers and grilled over an open flame, with a distinctive smoky flavour. Two skewers are served with Basmati rice and chutney.



9.Afghan Tandoori Chicken (GF)

Chunks of spicy marinated and oven-roasted chicken. Half chicken is served with chutney.



10. Kofta (Beef)

Blend of cardamon, coriander, capsicum and onion with ground beef and eggs, to make Afghan kofta balls. 4 balls of Kofta are served in fried onion, spices ,chickpeas and tomato's seasoning along with bread and chutney.



11. Kabuli Pulaw (GF)

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





Main Cousre (Cont'd)

12. Dopiaza (Lamb)

\$19.99

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

13. Dal (V) \$13.99

Traditional dahl/dal (lentils) cooked with Afghan spices and served with bread and chutney.

14. Borani Banjan (Afghan Eggplant) (VEG)

\$16.99

Pan seared eggplant in tomatoes with garlic yogurt, garnished with dry mint and served with bread and chutney.

15. Lubya (Afghan Kidney Beans) (V)

\$13.99

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

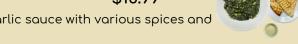
16. Okra (V) \$16.99

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

17. Palak Sabzi (Afghan Spinach) (V)

\$16.99

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



Sides and Drinks

18. Rice (Pulaw) (V,GF)Steamed basmati rice with authentic Afghan spices flavors.

19. Naan (Bread) (V) \$4.99

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

20. Afghan Salad (GF, V) \$4.99

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

21. Dough (Afghan Yogurt Drink) (GF) \$2.99

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

22. Soda and Soft Drinks \$1.99

O Pepsi O Diet Pepsi O Dr Pepper O Sweet Iced Tea O Lemonade O Mountain Dew

Sweet Iced TeaOrange CrushOsierra MistMountain De

Desserts

23. Shir Berenj (Afghan Rice Pudding)

\$7.99

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

24. Jelabi (V) \$6.99

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 sooked in a sugar syrup.

















