

### 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**).



#### 2. Spring Rolls (Chicken)

\$6.99 Each

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)

\$5.99

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)

#### 4. Mantu (Afghan Dumplings)

\$20.99

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



#### 5. Chicken Karahi

\$16.99

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

\$17.99

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)

\$17.99

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)

\$20.99

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



#### 10. Kofta (Beef)

\$16.99

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)

\$20.99

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



## Main Course (Cont'd)

### 12. Dopiazza (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)

\$7.99

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 lemon.



### 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

- Pepsi
- Sweet Iced Tea
- Orange Crush

- Diet Pepsi
- Lemonade
- Sierra Mist

- Dr Pepper
- Mountain Dew



## Desserts

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

\$7.99

Traditional Afghan dessert made of cardamom-scented rice pudding in milk seasoned with ground **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 soaked in a sugar syrup.

