



AFGHAN MENU

QUABLILI PULAO

Afghan rice dish made by cooking lamb with a blend of spices and serving it with carrots, raisins, and toasted almonds.

CHALOW

white rice cooked with mild spices,

TANDOORI CHICKEN

Moist and juicy and tender roasted chicken marinated with yogurt, dried fenugreek

BEEF CURRY

Aromatic and dry, this traditional afghani karhai beef curry

LAMN CURRY

Deliciously rich and tasty, this lamb curry is cooked in yoghurt and tomatoes finished with pine nuts.

CHICKEN CURRY

Chicken cooked in cream, yogurt, ghee and cashew nuts, makes it rich and mildly spiced gravy.

FRIES

Deep-fried potato topped with a choice of condiments

SALAD

Traditional Afghan Salad with Romaine lettuce , tomatoes , cucumbers, red onions, cilantro mint & green onions .

NAAN BREAD

Garlic Naan, Plain Naan

DESSERT

Your choice afghani dessert