

## **OUR STORY**

## How did the Afghan Gallery come to be?

In 1981 Fitzroy was a different place. It wasn't gentrified, it was more culturally diverse, and there wasn't a vegan restaurant in sight.

Among this melting pot of cultures, uncle Aziz opened an art gallery in 1981. He called it the Afghan Gallery.

The very next year the Gallery's artistic beginning transitioned into cuisine thanks to Aunty Nouria. And so, the Afghan Gallery became a place to revel in the beauty of food rather than art.

Thanks to the vision of Aunty Nouria, Australia was graced with its first-ever Afghani restaurant and wouldn't you know, it was opened right here in Fitzroy.tv

Almost four decades have passed since Aunty Nouría decided to turn uncle Aziz's art gallery into a restaurant and a lot of things have changed. Fitzroy has become a

different place - the factories and warehouses have been turned into apartments, new cuisines from all over the world have arrived, the demographics have changed drastically.

The Afghan Gallery has seen all of this and kept doing what it does best - serving high-quality, delicious food. And it's safe to say that the artistic flair hasn't left in those decades either.

That's thanks to a lot of things. It's thanks to a dedication to quality, it's thanks to a unique character, but above all else, it's thanks to a family who have run this restaurant since day one.

Maybe that's why it's the only restaurant in Fitzroy that's been around since the 80s.

Aunty Nouría opened the restaurant to Support Refugees. AGR also acted as a consulate as there was no Consulate General in Australía back then.

Thanks to "supportive guests"

## SHORBAH (SOUP)

## Shorbah Sabzí

Mixed fresh seasonal vegetable soup with a dash of yoghurt \$12

### Qoroutti

Turmeric Kashk, topped with pan fried nan, garlic & shallots \$14

## ENTRÉE

### Bolani

Flat pan fried turnover homemade pastry filled with Leeks \$16

### Sambosa

Thin pastry filled with vegetables & side of yogurt \$15

### Dip and Nan

Selection of 3 dips with warm bread \$18

### Dahl and Nan

Red Lentils topped with fried garlic and grape seed \$19

### Aashak

Thin pastry stuffed with leek & chive on thin layer of yoghurt & sauce \$20

#### Mantoo

Pastry stuffed with minced meat topped with yoghurt g sauce \$23

## Bourani Badenjan

Pan fried eggplant, cooked in sauce, topped with garlic Yoghurt \$22

## Chef's Selection

Mantoo, Bouraní Badenjan, Ashak and Sambosa \$28





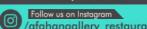
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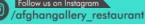


\*\$1 for each takeaway container









# GHAZA-E ASLI (main meals)

Chef recommends refreshing salata and rice with main meals

## OJAGH-E KEBAB-PAZ (GRILLS)

Kebab-e Baro Marinated Lamb Back strip \$35

Kebab-e Qeema \_ean mince marinated in fresh herbs \$34

Kebab-e Morgh Marinated Chicken Maryland \$33

Kebab-e Sultaní Three míxes on a sízzle plate \$42

Kebab-e Karaee Pan tried Lamb/Chicken, topped with egg and spices \$36

> (All kebabs are marinated with fresh herbs and spices)

## MEAT AND RICE DISHES

Qorma-e Gosht Your Choice of Lamb, Beef Chicken \$32

Lawand Lamb/chicken (Chicken Kandahari) cooked in spiced yoghurt sauce \$34

Qorma-e T'nd-o-Tez Spiced beef stew \$32

Kofta Chalaow Meatball cooked in traditional sauce served on rice \$33

Kabulí Palau Traditional rice dish layered with carrots, sultanas & almond with your choice of meat \$38

Sholla-e Gorbandí
Thick rice with mung beans, garlic
§ díll served with your choice of meat \$38

Zamarot Chalaow Rice cooked with spinach and spices Served with your choice of meat \$38

# IN THICK HM SAUCES (GF VG)

Badenjan Slow cooked eggplant with herbs \$30

Kachaloc Authentic potato dish cooked in saland sauce \$26

Sabzí Slow cooked spínach wíth herbs & spíces \$26

Dahl
-entils cooked in spices topped with fried garlic \$26

Golpee Slow cooked cauliflower in traditional hm sauce \$2尹

Panaer Cottage Cheese cooked in spices served on sabzi \$30

Shalgham
ightly caramelised turnip, cooked in mild sweet
ginger sauce, served with white and saffron rice \$28

Kabuli Palau

Iraaitional rice also layerea with carrots,

sultanas & almonds, served with your choice of
above vegetarian dish \$36

Sholla-e Gorbandí
Thick rice with mung beans, garlic & dill
With your choice of vegetarian dish \$36

Zamarot Chalaow Rice cooked with spinach and spices. Served with your choice of above vegetarian dish \$36

Seasoned with cumin/plain \$10 / Kabuli Pulau \$15

#### SIDES

Nan \$8

Gluten-Free Nan \$7

Rice

Yoghurt with dry mint/plain \$6

Chutney \$10

Salata Afghan salad \$14



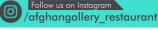
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15% surcharge applies on weekends





## Afghan Gallery Restaurant Feed Me Menu To Share

### Shahzadeh Feast

BouraniBadenjan, Ashak, Mantoo, Sambosa Mixed Kebabs served with Nan & Salata Lamb Lawand, Chicken Qandahari, two tarkari, Kabuli Palau \$70pp

#### Shah Feast

BouraniBadenjan, Ashak, Mantoo, Samosas Keema Kebab and Nan LambLawand, Chicken Qandahari, two Tarkari, Palau **\$62pp** 

## Malika Feast

BouraniBadenjan, Ashak, Mantoo, Samosas Lamb Lawand, Chicken Qandahari, one Tarkari, Palau \$55pp

> upon request, all "Feed Me" optíons can be: gf: gluten free df: daíry free v: vegetarían vg: vegan nf: nut free





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Baghlawa

Pastry filled with walnut and honey \$14

Shol-e Zard

Refreshing saffron creamy rice \$14

Gosh-e Phil

Deep fried light pastry dusted with sugar and pistachio \$12

Sheeryakh

Afghan rosewater-flavoured ice cream \$14

Almond "rose loved" cake Served with yoghurt sprinkled with pistachio \$16

Semyan

Roasted thin vermicelli, lightly baked in rosewater-based cream \$12

Firnee

Rosewater flavoured custard Brule, sprinkled with pistachio & coconut \$12

# NOSHIDANI (Hot and Soft Drinks)

## HOT BETVERAGES

Afghan Soothing Tea Ginger Safron Tumeric and Jaggery based \$10

Herbal Teas
Apple, ginger, Lemon, peppermint, camomile #7

Coffees Afg-Turkish qahwa \$7

## SOFT DRINKS

Lemon Lime Bitters, Lemonade, Coke / Coke Zero, Soda Water, Mineral Water, Tonic Water, Ginger Ale #7

Dough

Home made yoghurt drink with cucumber and dry mint \$9

Sharbat-e aloobaloo Home made fresh cherry and mint juice \$11

corkage \$8/P

## OPENING HOURS

Monday - Sunday

5:00pm - 10:30pm

Lunch bookings and catering for over 10 guests and venue hire available







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