

## AFGHAN GALLERY RESTAURANT

*Most of our dishes are gluten-free, vegetarian and vegan*

### SHORBAH (SOUP)

**Shorbah Sabzi** Mixed fresh seasonal vegetable soup with a dash of yoghurt \$9

**Qoroutti** Turmeric Kashk, topped with pan fried nan, garlic & onion \$10

### ENTRÉE

**Bolani** Flat pan fried turnover homemade pastry filled with leeks \$12

**Samoasa** Thin pastry filled with Meat / vegetables \$12

**Dip and Nan** Selection of 3 dips with warm bread \$15

**Dahl and Nan** Red Lentils topped with fried garlic and grape seed \$15

**Aashak** Thin pastry stuffed with leek on thin layer of yoghurt & sauce \$17

**Mantoo** Pastry stuffed with minced meat topped with yoghurt & sauce \$17

**Bourani Badenjan** Pan fried eggplant, cooked in sauce, topped with garlic  
Yoghurt \$12

**Chef's Selection** Chef's four favourites \$20

## Main course

All main dishes are served with Afghan rice

### From the grill on sizzling plates

- Barg Kebab** Marinated Lamb Back strip \$25  
**Keema Kebab** Marinated mince \$24  
**Morgh Kebab** Marinated Chicken Maryland \$24  
**Sultani Kebab** Three mixes on a sizzle plate \$28  
**Karaee Kebab** Pan fried lamb, topped with egg and spices \$26

### Meat cooked in thick well-seasoned hm sauces and rice dishes

- QORMA-E GOSHT** YOUR CHOICE OF LAMB, BEEF OR CHICKEN \$23  
**Lawand** Lamb/chicken (Chicken Kandahari) cooked in spicy yoghurt sauce \$24  
**Qorma-e T'nd-o-Tez** Spiced beef stew \$23  
**Kofta Chalaow** Meatball cooked in traditional sauce served on rice \$23  
**Kabuli Palau** Traditional rice dish layered with carrots, sultanas & almond with your choice of meat \$25  
**Sholla-e Gorbandi** Thick rice with mung beans, garlic & dill served with your choice meat \$25  
**Zamarot Chalaow** Rice cooked with spinach and spices served with your choice of meat \$25

### vegetarian dishes cooked in thick hm sauces

- Badenjan** Slow cooked eggplant and herbs \$20  
**Sabzi** Spinach cooked in sauce \$20  
**Dahl** Lentils cooked in spices topped with fried garlic \$18  
**Golpee** Slow cooked cauliflower in traditional hm sauce \$20  
**Panaer** Cottage Cheese cooked in spices served on sabzi \$23  
**Kabuli Palau** Traditional rice dish layered with carrot, sultanas & almond, served with your choice of vegetarian dish \$25  
**Sholla-e Gorbandi** Thick rice with mung beans, garlic & dill with your choice of vegetarian dish \$25  
**Zamarot Chalaow** Rice cooked with spinach and spices served with your choice of veg \$25

## Sides

Nan \$4

Gluten-Free Nan \$6

Rice Seasoned with cumin \$6

Yoghurt with dry mint/plain \$4

chutney

Salata Afghan salad \$8

## DESSERTS

Baghlawa Pastry filled with walnut and honey \$8

Shol-e Zard Refreshing saffron creamy rice \$8

Gosh-e Phil Deep fried light pastry dusted with sugar and pistachio \$8

Sheeryakh Afghan home-made ice cream or rose water flavoured Ice Cream \$8

Almond "rose loved" cake Served with cream \$12

Semyan Roasted thin vermicelli, lightly baked in rosewater-based cream \$10

## Hot Beverages

Afghan soothing tea boiled ginger, turmeric & honey \$7

Afghan Tea Cardemon, Ginger & honey, relaxation tea, saffron \$7

Herbal Teas Apple, ginger & Lemon, peppermint, camomile \$5

Coffees Moka pot, Turkish coffee \$5

## Feed Me (per Person)

### The Shah Feast

Much loved selection of three entrees, Kebabs with Naan, four Qormas, rice, dessert, tea \$55/p

### The Malika Feast

Great selection of three entrees, four Qormas and tea \$45/p

Enjoy your meal