

Daawat Menu

Special "feast"

\$49.00 Per Head for minimum of 10 people

Essential to book and pre-order

Mixed dips - Hummus, Yogurt, Afghan Salsa, baba ghanoush and peri peri sauce are served with flat bread

Garden Salad - tomato, cucumber, capsicum, onion, mixed salad leaves

Lamb & Spinach - melt in your mouth slow lamb shanks and fillet with spinach, chilli, garlic, ginger, herbs and spices. served with flat bread

Qabli pilaf - Afghanistan's national dish is made with slow cooked lamb, basmati rice with almonds, pistachio, spices, pan fried julienne carrots and sultanas. Served in large long plate

Traditional chicken biryani - with alooh-bokhara (whole sour plum with seed), house made biryani spices. Served in flat pan

Mantu (Afghani dumpling) - home made lamb mince dumplings made with garlic, onion, ginger, coriander, turmeric steamed in wonton style pastry. topped with yogurt, lentils and afghan spices (2 piece per person)

Saffron Chicken Kebab - Thigh fillet marinated with garlic, ginger, lemon & mixed spices char grilled to perfection, served one thigh fillet per person

Chapli kebab - Lamb mince mixed with afghan spices, egg, black pepper, coriander seeds, Afghani salsa, fresh tomato, iceberg lettuce, herbs & spices (one Patti per person)

Burani Badinjan - sautéed eggplant dip made with garlic, ginger, onion, tomato, yogurt & light spices. served with flat bread

Dessert and Tea

Firni (Afghani pannacotta) - milk, cornflour, sugar, sour cherry sauce, pistachio and cardamoms plate to share

Crème caramel - caramel pudding is a custard dessert with a layer of caramel sauce

Cardomam Green tea - one glass per person

Sharbat -e- lemo - house made lemon water with sugar (one glass per person)

Daawat in Dari means "feast" *It's special feast offered to celebrate your joyous occasion, such as, wedding, birthday, christening, baby shower and etc.*