

Fab Deal

3 Course Meal for \$55 per person for minimum of 2 people

Choice of an Entree, a Main and a Dessert

Entree

Mantu (Afghani dumpling) - Home made four lamb mince dumplings dry fried then pan fried with garlic, onion, ginger, coriander, turmeric & coated in steamed wonton style pastry. topped with yogurt, lentils and spices

Calamari - Freshly crumbed slices of tenderized squid. served with salad, aioli and lemon

Burani Badinjan - Sautéed eggplant made with garlic, ginger, onion, tomato, topped with yogurt & spices. served with flat bread

Vegan Kadu - Sautéed pumpkin, touch of chilli, herbs & spices. served with flat bread

Mains

Mixed grill - Lamb skewer kebab, lamb Chapli kebab(patties) and chicken kebab marinated with garlic, ginger, lemon, herbs and spices served with chips, salad, afghan salsa, afghan mint yogurt, Peri Peri sauce, garlic sauce and flat bread.

Mushroom Steak - 200gms tenderized fillet steak topped with freshly made creamy mushroom sauce. Served with salad and chips

Qabli pilaf (Afghanistan's national dish) - slow cooked lamb, long grain rice topped with almonds, pistachio, house blend spices, pan fried julienne carrots and sultanas.

Chicken Biryani - whole sour plum(be careful with plum seeds), biryani spices, chilli, garlic, ginger, onion, tomato & spinach. Served with side of yogurt

Vegen Biryani - Seasonal vegetable with long grain rice and biryani spices

Dessert

Crème Caramel - Served with vanilla ice cream

Chocolate Soufflé - A decent mouth watering dessert with a rich chocolate sauce centre

Galliano Ice-cream - Served with ice cream

Vegan Halva - Semolina, sugar, vegetable oil