

ENTREE

All appetizers are served with afghan flat bread

- Vegan Kachaloo** - Sautéed potatoes sprinkled with herbs, spices, served with flat bread 10
- Burani Badinjaan** - Sauteed eggplant dip made with garlic, ginger, onion, tomato, yogurt and light spices, served with Afghan flatbread 10
- Zardak Vegan** - Hot and spicy carrot dip made with garlic ginger onion and tomato served with flat bread 10
- Gulpi (Vegan)** - Sautéed cauliflower with garlic, ginger, onion, tomato, turmeric, herbs and spices served with flat bread 10
- Vegan Kadu dip (Vegan)** - Afghani sautéed pumpkin sprinkled with herbs and spices served with flat bread 10



Burani Kadu



Burani Kachaloo

Cranberry Camembert - Freshly crumbed camembert cheese, fried and served with cranberry sauce 17

Mixed dip - Afghan salsa, home made hot chilli, afghan yogurt (garlic, mint), hummus, garlic sauce, peri peri, Taramasalata, baba ghanoush, garlic aioli, served afghan flat bread choice of any 3 for 10

MAIN COURSE

Vegetarian dumpling - house-made with onion, fresh garlic, a touch of ginger, parsley, cabbage, carrot, beans, pepper and turmeric, covered with steamed wonton style pastry and covered with yogurt, lentils and spices, 19

Seasonal Vegetable with your choice of a sauce - We offer fresh seasonal vegetables depend on availability from a mixture of (cauliflower, zucchini, mushroom, carrot, snow peas, potatoes, etc.) topped with sauce of your selection: chilli, garlic & ginger, herbs & tomato, Afghani sauce (garlic, ginger, herbs, tomato, spices, lentils.) (Chilli or yogurt optional) 19

Vegan Biryani (S)17 (L) In karayee 29
long grain basmati rice, herbs, Biryani spices, onion, garlic, ginger, spinach, dry chilli

Vegi karayee (flat pan) - mixed seasonal vegetable pan friend in karayee with chilli garlic, ginger and herbs and spices and fried egg served with afghan flat bread 25

Jewelled rice (vegan) - Chalaw rice, pistachio, rose petal, barberry, spinach, herbs, spices, mixed nuts, whole sour plum, dry fruit carrot, saffron, pomegranate 19

Vegan chicken - soya base with fresh vegetable in creamy sauce or afghan sauce mild/med/hot 19

Traditional Shakshuka (Baked Eggs) - Three fried eggs cooked in napolitana sauce topped with herbs & spices served in a hot pan with flat bread, mild/med/hot 16.50



Cranberry Camembert



Traditional Shakshuka (Baked Eggs)

SALADS

Garden Salad - <i>Tomato cucumber, onion, capsicum</i>	5
Mediterranean Salad - <i>Olives, mixed nuts, feta, tomato, cucumber, capsicum, mixed salad leaves</i>	19
Haloumi Salad - <i>Pan fried served with garden salad</i>	19

BREADS

Flat Bread lightly spread with margarine (4 slices & Vegan)	4
Garlic Bread slice of Turkish bread, spread with margarine and garlic (4 slices)	5
Flat Bread with salsa (4 slices)	4
Chilli Bread slice of baps roll lightly coated with hot chilli paste (4 slices)	5
Garlic and Tomato Bruschetta - <i>Pan fried with shallots, herbs and spices served on flat bread</i>	11

DESSERTS	Vegan Afghani Shol-e-zard (Saffron Risotto) <i>With no ice-cream</i>	12
	Vegan Afghani Halwa e suji <i>Semolina, sugar, cardamom, with no ice cream</i>	12
	Coconut Ice Cream	7