

Vegetarian and Vegan Menu

ENTRÉE

Burani Kachaloo - sautéed potatoes cooked in garlic, ginger, onion, tomato, yogurt, afghan spice and flat bread (v)	12
Burani Badinjan - sautéed eggplant dip made with garlic, ginger, onion, tomato, yogurt & light spices. served with flat bread M(v)	14
Burani Kadu - sautéed pumpkin with yogurt, touch of chilli, herbs & spices. served with flat bread (v)	14
Cranberry Camembert - <i>Freshly crumbed camembert cheese, fried and served with cranberry sauce</i>	21

FEEL GOOD SALAD

all salads are served with Dijon dressing

Garden Salad - <i>Tomato, cucumber, onion, capsicum, mixed salad leaves</i>	9
Mediterranean Salad - <i>Mixed salad leaves, olives, nuts, feta, tomato, cucumber, capsicum</i>	15
Haloumi Salad - <i>Grilled haloumi cheese, mixed leaves, tomato, onion, capsicum, lemon</i>	19

MAIN COURSE

Badinjan - Sautéed eggplant with garlic, ginger, onion, tomato, herbs & spices. Served with a side of yoghurt, homemade chilli paste, spiced onion & flat bread.	21
Kadu - Sautéed pumpkin with garlic, ginger, onion, tomato, herbs & spices. Served with yoghurt, homemade chilli paste, spiced onion & flat bread.	21
Kachaloo - sautéed potatoes with garlic, ginger, onion, tomato, herbs and spices. Served with side of yoghurt, home made chilli paste, spiced onion, flat bread	21
Afghan Chana Daal (split chickpeas) chilli, garlic, ginger, onion, herbs, tomato & spices. Served with yoghurt, homemade chilli paste, spiced onion & flat bread	21
Vegetarian dumpling - <i>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 lentils and spices with side of yogurt</i>	19
Paneer - Cottage cheese pan fried with chilli, garlic, ginger, herbs and spices. served with chips, mixed salad leaves, flat bread and dips(afghan salsa, yogurt)	22

Vegan Biryani for 2 - long grain basmati rice, herbs, Biryani spices, onion, garlic, ginger, spinach, dry chilli. served in karayee with yogurt	29
Paneer Biryani for 2 - long grain basmati rice, herbs, Biryani spices, onion, garlic, ginger, spinach, dry chilli. served in karayee with yogurt	38
4 Cheese Biryani for 2 - a combination of Paneer, haloumi, feta, mozzarellas with long grain basmati rice, herbs, Biryani spices, onion, garlic, ginger, spinach, dry chilli. served in karayee with yogurt	44
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	19.50
Samarouq - mushroom pan-fried with garlic, ginger, herbs, spices and spinach on sourdough - med/ mild or hot(vegan)	24
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 - seasonal vegetable first steamed and then pan fried with chilli, garlic, ginger, black pepper, coriander seeds, cumin, paprika, turmeric, cardamom, cloves, bell pepper, nutmeg, mace, cinnamon, sumac, all spices, parsley, fennel, capsicum, onion, potato, tomato, (vegan) med/ mild/ hot	24
Herbs & Tomato - seasonal vegetable wit napolitana sauce (vegan)	19
Afghani sauce - seasonal vegetables, garlic, ginger, herbs, tomato, spices, lentils served with side of yogurt and flat bread (vegan) med/ mild/hot	19
<u>Dips</u>	
Beetroot - lemon, onion, sesame	
Green olive dip - yogurt, mayo	
Garlic - fresh garlic, oil, salt and pepper Chilli dip - hot freshly made chilli paste	
Afghan salsa - coriander, vinegar, chilli	
Hummus - chickpeas, sesame, olive oil	
Afghan yogurt and mint	
Peri Peri - mayo, chilli, ginger	
Baba ghanoush - eggplant, Tahini	
French onion dip - sour cream, caramelised onion	
Dip by itself	5
1 Dip with bread	9
4 dips with bread & salad	22
DESERTS	
Vegan Afghani Shol-e-zard (Saffron Risotto) With no ice-cream	14
Vegan Afghani Halwa e suji Semolina, sugar, cardamom, with no ice cream	14