

AFGHAN VILLAGE RESTAURANT

•••• TAKEAWAY MENU ••••

ENTRÉES

ASHAK 20

Delicate pastry envelopes stuffed with leek (VG) (VO)



BADENJON BOURANI 14

Pan-fried eggplant with tomato sauce & yoghurt (GF) (VG) (VO)



BOURANI KACHALOO 12

Pan-fried potato with tomato sauce & yoghurt (GF) (VG) (VO)



BOLINI 17

Pan-fried vegetable turnovers (V)

DAHL NAAN 15

Red lentils dahl with naan bread (V)

DIP NAAN 16

Naan bread with broccoli, red kidney bean & yoghurt dips (VG)

MANTOO 20

Steamed lamb & onion dumplings in tomato sauce & yoghurt

MIXED CHEF S:22

Ashak, Badenjan Bourani, Bolini & Mantoo L:33

KEBABS

Served with salad and naan

CHICKEN KEBAB 30

Marinated chicken breast (GF if without naan)



KEBAB BARG 31

Marinated backstrap lamb (GF if without naan)



KEBAB CHOWPAON 35

Marinated lamb chops (GF if without naan)



KEBAB KARAI 33

Spicy marinated chicken & egg OR lamb & egg (GF if without naan)

KEBAB KEEMA 27

Spicy marinated mince

KEBAB SULTANI 30

Choose two from:

- Chicken Kebab
- Kebab Barg
- Kebab Keema

MIXED GRILL 50

Includes:

- Chicken Kebab
- Kebab Barg
- Kebab Chowpaon
- Kebab Keema

KORMA

Thick curry served with choice of plain Afghan rice (*palau*), seasoned Afghan rice (*kabuli palau*), or sticky rice (*sholla gorbandi*).

BEEF KORMA 27
(GF)

CHICKEN KORMA 27
(GF)

LAMB KORMA 27
(GF)

KOFTA MEATBALLS 28
(GF)

DOPIZA KORMA 27
Lamb with yellow peas
and spicy onion (GF)



CHICKEN KHANDAHARI 27
Marinated chicken in
yoghurt and herbs

SHOLLA GORBANDI 28
Sticky rice with mung beans
served with beef, lamb, or
chicken korma (GF)

KABULI PALAU 29
Rice with carrots, sultanas
& almonds served beef,
lamb or chicken korma (GF)

PLANT-BASED

Meatless dishes served with choice of plain Afghan rice (*palau*), seasoned Afghan rice (*kabuli palau*), or sticky rice (*sholla gorbandi*).

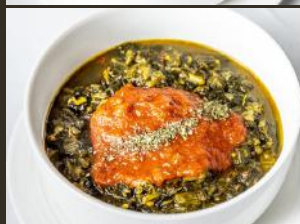
BAAMIA KORMA 21
Pan-fried okra and garlic
(GF) (V)

BADENJAN KORMA 21
Eggplant flavoured with
different herbs (GF) (V)

DAHL LENTILS 21
Lentils with spices & fried
garlic (GF) (V)

GULPEE KORMA 21
Braised cauliflower with
herbs & spicy tomato sauce
(GF) (V)

PRUNE & BEANS KORMA 21
Prune and yellow beans cooked
in herb sauce (GF) (V)



SABZI KORMA 21
Spinach cooked in herbs
with a spicy tomato
sauce (GF) (V)

KABULI PALAU 24
Rice with carrots,
sultanas and almond
served with choice of
vegetable side dish
(GF) (V)

SHOLLA GORBANDI 24
Rice with carrots,
sultanas and almond
served with choice of
vegetable side dish (GF)
(VG) (VO)

SOUPS

Served with *naan*

ASH AFGHANI 15
Bean and noodle soup
(VG) (VO)



MASHAAWA 15
Mixed beans soup (GFO)
(VG) (VO)

KOROUTTI 15
Yoghurt soup with
onions and mint

SHORBANE SABZI 15
Vegetable soup (GFO) (V)

SIDES

AFGHAN SALAD 7
Lettuce, tomato, cucumber &
capsicum dressed with homemade
yoghurt (GF) (VG) (VO)

HOMEMADE YOGHURT 4
Made with mint & cucumber – a
perfect accompaniment to naan
(GF) (VG)

NAAN 4
Afghan bread

PALAU 7
Afghan brown rice (GF) (V)

DESSERTS

AFGHANI BAKHLAVA 9
Layered filo pastry filled
with chopped nuts



SHEERPERA 9
Rosewater milk base
with cardamom &
crushed pistachios

FIRNEE 9
Refreshing rosewater &
cardamom milk custard



ICE CREAM 9
Vanilla (GF)

TURKISH DELIGHT 9
Lentils with spices and
fried garlic

DESSERT PLATTER 19
Selection of desserts

(GF): Gluten free
(V): Vegan
(VG): Vegetarian
(...O): Can be tweaked to suit specific dietary requirement

Please call
(03) 9882 2775
to place your order

Opening hours:
Mon, Tue, Wed, Sun: 6:00 - 9:00pm
Fri, Sat: 6:00 - 9:30pm

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