

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 11

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



BOLINI 17

Pan-fried vegetable turnovers (V)

DAHL NAAN 14

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 29

Marinated chicken breast (GF if without naan)



KEBAB BARG 32

Marinated backstrap lamb (GF if without naan)



KEBAB CHOWPAON 36

Marinated lamb chops (GF if without naan)



KEBAB KARAI 34

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

KEBAB KEEMA 28

Spicy marinated mince

KEBAB SULTANI 31

Choose two from:

- Chicken Kebab
- Kebab Barg
- Kebab Keema

MIXED GRILL 52

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 28
(GF)

CHICKEN KORMA 28
(GF)

LAMB KORMA 28
(GF)

KOFTA MEATBALLS 29
(GF)

DOPIZA KORMA 28
Lamb with yellow peas
and spicy onion (GF)



CHICKEN KHANDAHARI 28
Marinated chicken in
yoghurt and herbs

SHOLLA GORBANDI 31
Sticky rice with mung beans
served with beef, lamb, or
chicken korma (GF)

KABULI PALAU 30
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*).

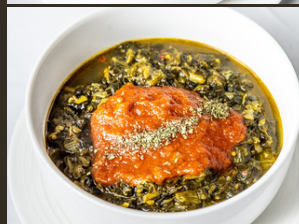
BAAMIA KORMA 22
Pan-fried okra and garlic
(GF) (V)

BADENJAN KORMA 22
Eggplant flavoured with
different herbs (GF) (V)

DAHL LENTILS 22
Lentils with spices & fried
garlic (GF) (V)

GULPEE KORMA 22
Braised cauliflower with
herbs & spicy tomato sauce
(GF) (V)

PRUNE & BEANS KORMA 22
Prune and yellow beans cooked
in herb sauce (GF) (V)



SABZI KORMA 22
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 25
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 6.5
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 6
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 20
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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