

Salad

1. **Salat-e-Watani** 6.5
Tomatoes, onions, fresh coriander leaves and fresh mint
2. **Salata** 6.5
Classic salad variation with tomatoes, onions, fresh coriander leaves, fresh mint and homemade vinaigrette
3. **Salat-e-Chopan** 7.5
Market-fresh salad variation topped with goat's cheese and homemade vinaigrette
4. **Salat-e-Mahi** 7.5
Market-fresh salad variation topped with tuna and homemade vinaigrette

Soup

5. **Maschaua** 8.5
Traditional Afghan stew with minced meat, lentils, chickpeas, wheat, fresh ginger and curd cheese with three different herbs
6. **Schorba-e-Morgh** 7
Vegetable soup with noodles, „Morgh“ – chicken and cardamom
7. **Aasch** 7
Vegetable soup with noodles, minced meat, chickpeas, beans and curd cheese with three different herbs

Starter

8. **Bolani** 8 | 10
Fried turnover stuffed with spicy potato and spring onion filling served with herbal curd cheese or stuffed with a spicy minced beef-onion-cumin filling
9. **Borani Kadoo** 9
*Prepared according to Grandma's home cooking recipe
Braised pumpkin in sweet and savoury tomato-saffron gravy topped on creamy curd cheese served with „Naan“ – flatbread especially baked for us*
10. **Borani Badenjan** 9.5
Fried eggplant in tomato-onion gravy topped on creamy curd cheese served with „Naan“ – flatbread especially baked for us

For starters we recommend our national drink „Dooch“
salty yoghurt-drink with mint, dill, coriander & cucumber
0.3 | 3,90

Speciality of the House

- 20. Safran Tschalau – sweet/spicy** 19
Chef's speciality – prepared according to an ancient original recipe
Gently cooked chicken in spicy lentils-saffron sauce with dried plums and rhubarb served with baked basmati rice
- 21. Narendj Palau * – bittersweet** 19
Tender chicken on baked seasoned rice flavoured with saffron, almonds, pistachios and sweet-spicy „Narendj“ – bitter orange peel strings served with one of our Traditional Side Dishes of your choice
- 22. Kormeshirin – sweet/spicy** 19.5
Braised veal in flavoured tomato-cardamom sauce on baked basmati rice
- 23. Do Piasa – specialty of the house** 20
Braised veal in delicate lentils-turmeric sauce, marinated onions and mint topped on flatbread
- 24. Kheema Tschalau** 18.5
minced beef with Eggplant in Tomato-Cinnamon-Cumin Sauce on baked basmati rice
- 25. Narendj Palau ba Kabab-e-Tekka_{g,h} *** 28
Lamb skewer (spicy marinated) topped baked seasoned rice flavoured with saffron, almonds, pistachios and sweet-spicy „Narendj“ – bitter orange peel strings served with one of our Traditional Side Dishes of your choice
- 26. Mantu** 18.5
Little dumplings stuffed with minced meat & onion and topped with spicy lentils sauce served on curd cheese with three different herbs
- 27. Quabeli Palau ba Morgh *** 19
Afghan national dish – gently cooked chicken on brown baked seasoned rice with almonds, pistachios, raisins & carrot strips served with one of our Traditional Side Dishes of your choice

*** Our Traditional Side Dishes**
Spinach the Afghan way, Potatoes in strongly spiced sauce or Eggplant in tomato-onion sauce

Grilled Poultry Speciality

- 30. Kababe Morgh** 22
Grilled chicken breast (spicy marinated) topped on baked flatbread served with traditional salad variation
- 31. Kabab-e-Morgh ba Tschalau *** 22
Grilled chicken breast (spicy marinated) served with baked basmati rice and one of our Traditional Side Dishes of your choice
- 32. Kabab-e-Morgh ba Palau *** 22.5
Grilled chicken breast (spicy marinated) served with brown baked seasoned rice and one of our Traditional Side Dishes of your choice
- 33. Kabab-e-Morgh ba Quabeli Palau *** 23
*Afghan national dish – prepared according to Grandma's home cooking recipe
Grilled chicken breast topped on brown baked seasoned rice with almonds, pistachios, raisins & carrot strips served with one of our Traditional Side Dishes of your choice*
- 34. Kabab-e-Morgh ba Quabeli wa Badenjan Borani** 23.5
Grilled chicken breast topped on brown baked seasoned rice with almonds, raisins, carrot strips & pistachios served with eggplant in tomato-onion sauce on creamy curd cheese
- 35. Kabab-e-Morgh ba Samarod Palau *** 23.5
Grilled chicken breast topped on spinach-basmati rice seasoned with our mix of spices & herbs served with one of our Traditional Side Dishes of your choice
- Chef's recommendation for grilled: **Chutney's | Kräuterquark** 4

* **Our Traditional Side Dishes**
Spinach the Afghan way, Potatoes in strongly spiced sauce or Eggplant in tomato-onion sauce

Veal Speciality

- 40. Sabsi Tschalau** 21.5
Braised veal with spinach cooked the Afghan way seasoned with fenugreek, leek and cardamom served with baked basmati rice
- 41. Katschalu Tschalau** 21.5
Braised veal with potatoes in spicy sauce seasoned with coriander and ginger served with baked basmati rice
- 42. Badenjan Tschalau** 22
Braised veal with eggplant in spicy sauce according to traditional Afghan recipe served with baked basmati rice
- 43. Safran Tschalau ba Goscht – sweet/spicy** 22.5
Chef's speciality – prepared according to an ancient original recipe
Braised veal in spicy lentils-saffron sauce with dried plums served with baked basmati rice
- 45. Narendj Palau ba Goscht *** 22.5
Braised veal on baked seasoned rice flavoured with saffron, almonds, pistachios and sweet-spicy „Narendj“ – bitter orange peel strings served with one of our Traditional Side Dishes of your choice
- 46. Palau *** 22.5
Braised veal on brown baked basmati rice seasoned with cinnamon, clove, bay leave, turmeric, cardamom and star anise served with one of our Traditional Side Dishes of your choice
- 47. Quabeli Palau *** 23
Afghan national dish – prepared according to Grandma's home cooking recipe
Braised veal on brown baked seasoned rice with almonds, pistachios, raisins & carrot strips served with one of our Traditional Side Dishes of your choice
- 48. Samarod Palau * – Grandma's favourite dish** 23
Braised veal on spinach-basmati rice seasoned with our mix of spices & herbs served with one of our Traditional Side Dishes of your choice
- 49. Quabeli Palau wa Borani Badenjan** 23
Afghan national dish – prepared according to Grandma's home cooking recipe
Braised veal on brown baked seasoned rice with almonds, pistachios, raisins & carrot strips served with eggplant in tomato-onion sauce on creamy curd cheese
- * Our Traditional Side Dishes**
Spinach the Afghan way, Potatoes in strongly spiced sauce or Eggplant in tomato-onion sauce

Grilled Lamb Speciality

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| 50. | Kabab-e-Tekka
<i>Lamb skewer (spicy marinated) topped on baked flatbread served with traditional salad variation</i> | 24,50 |
| 51. | Kabab-e-Tekka
<i>Lamb skewer (spicy marinated) topped on baked flatbread served with traditional salad variation</i> | 27,50 |
| 52. | Gemischter Grillteller
<i>Lamb- & chicken breast skewer (spicy marinated) topped on baked flatbread served with traditional salad variation</i> | 25,50 |
| 53. | Kabab-e-Tekka ba Tschalau *
<i>Lamb skewer (spicy marinated) topped on baked basmati rice served with one of our Traditional Side Dishes of your choice</i> | 26 |
| 54. | Kabab-e-Tekka ba Palau *
<i>Lamb skewer (spicy marinated) topped on brown baked seasoned rice served with one of our Traditional Side Dishes of your choice</i> | 27 |
| 55. | Quabeli Palau ba Kabab-e-Tekka *
<i>Lamb skewer (spicy marinated) topped on brown baked seasoned rice with almonds, pistachios, raisins & carrot strips served with one of our Traditional Side Dishes of your choice</i> | 28 |
| 56. | Quabeli Palau ba Kabab wa Badenjan Borani
<i>Lamb skewer (spicy marinated) topped on brown baked basmati rice with raisins, almonds, pistachios & carrot strips served with eggplant in tomato-onion sauce on creamy curd cheese</i> | 29 |
| 57. | Samarod Palau ba Kabab-e-Tekka *
<i>Lamb skewer (spicy marinated) topped on spinach-basmati rice seasoned with our mix of spices & herbs served with one of our Traditional Side Dishes of your choice</i> | 28 |
| | Chef's recommendation for grilled: Chutney's Kräuterquark | 4 |

Our Traditional Side Dishes

Spinach the Afghan way, Potatoes in strongly spiced sauce or Eggplant in tomato-onion sauce

Vegetarian Speciality

- 60. Katschalu Tschalau e bagari** 14
Potatoes in spicy sauce seasoned with coriander and ginger served with baked basmati rice
- 61. Sabsi Tschalau e bagari** 14
Spinach cooked the Afghan way seasoned with fenugreek, leek and cardamom served with baked basmati rice
- 62. Badenjan Tschalau e bagari** 15
Eggplant in spicy sauce according to traditional Afghan recipe served with baked basmati rice
- 63. Narendj Palau bidune Goscht** 15
Baked seasoned rice flavoured with saffron, almonds, pistachios and sweet-spicy „Narendj“ – bitter orange peel strings served with one of our Traditional Side Dishes of your choice
- 64. Quabeli Palau bidune Goscht** 15
Brown baked seasoned rice with almonds, pistachios, raisins & carrot strips served with one of our Traditional Side Dishes of your choice
- 65. Quabeli Palau wa Badenjan Borani** 16
Brown baked seasoned rice with almonds, pistachios, raisins & carrot strips served with eggplant in tomato-onion sauce on creamy curd cheese
- 66. Samarod Palau bidune Goscht** 15
Baked spinach-basmati rice seasoned with our mix of spices & herbs served with one of our Traditional Side Dishes of your choice
- 67. Safran Tschalau bidune Gosht – sweet/spicy** 15
Chef's speciality – prepared according to an ancient original recipe lentils-saffron sauce with dried plums served with baked basmati rice
- 68. Kormeshirin – sweet/spicy** 15
flavoured tomato-cardamom sauce on baked basmati rice
- 69. Daal Nakhod Tschalau** 15
delicate lentils-turmeric sauce, marinated onions and mint topped on flatbread on baked basmati rice

Our Traditional Side Dishes

Spinach the Afghan way, Potatoes in strongly spiced sauce or Eggplant in tomato-onion sauce

Lamb Speciality

- 70. Sabsi Tschalau** 23.5
Braised lamb with spinach cooked the Afghan way seasoned with fenugreek, leek and cardamom served with baked basmati rice
- 71. Katschalu Tschalau** 23.5
Braised lamb with potatoes in spicy sauce seasoned with coriander and ginger served with baked basmati rice
- 72. Badenjan Tschalau** 24.5
Braised lamb with eggplant in spicy sauce according to traditional Afghan recipe served with baked basmati rice
- 73. Safran Tschalau ba Goscht – sweet/spicy** 25
Chef's speciality – prepared according to an ancient original recipe
Braised lamb in spicy lentils-saffron sauce with dried plums served with baked basmati rice
- 74. Kormeshirin – sweet/spicy** 25
Braised lamb in flavoured tomato-cardamom sauce on baked basmati rice
- 75. Narendj Palau ba Goscht *** 24.5
Braised lamb on baked seasoned rice flavoured with saffron, almonds, pistachios and sweet-spicy „Narendj“ – bitter orange peel strings served with one of our Traditional Side Dishes of your choice
- 76. Palau *** 24
Braised lamb on brown baked basmati rice seasoned with cinnamon, clove, bay leave, turmeric, cardamom and star anise served with one of our Traditional Side Dishes of your choice
- 77. Quabeli Palau *** 25
Afghan national dish – prepared according to Grandma's home cooking recipe
Braised lamb on brown baked seasoned rice with almonds, pistachios, raisins & carrot strips served with one of our Traditional Side Dishes of your choice
- 78. Samarod Palau * – Grandma's favourite dish** 25
Braised lamb on spinach-basmati rice seasoned with our mix of spices & herbs served with one of our Traditional Side Dishes of your choice
- 79. Do Piasa** 25
Braised lamb in delicate lentils-turmeric sauce, marinated onions and mint topped on flatbread

Dessert

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| 80. Ferni | | 5.5 |
| <i>Afghan pudding flavoured with saffron, cardamom, pistachios, almonds and strings of bitter orange peel</i> | | |
| 81. Gulab Jaman | | 5 |
| <i>Deep fried spongy milky balls soaked in flavoured light sugary syrup</i> | | |
| 82. Semian ba Pista | | 6 |
| <i>Fine threads of Konafa pastry filled with pistachios & flavoured with rose water</i> | | |
| 83. Baghlava ba Pista | | 6 |
| <i>Layers of filo pastry filled with pistachios, cardamom & flavoured sugary syrup</i> | | |

Grand Finale

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| Tschai-e-Sia | | 6.5 |
| <i>Pot of Afghan black tea with cardamom</i> | | |
| | | 5.5 |
| Tschai-e-Sabz | | |
| <i>Pot of Afghan green tea with cardamom</i> | | |
| Tschai-e-Nahnaa | | 5.5 |
| Pot of tea with fresh mint leaves | | |
| Tschai-e-Chorma | | 6.5 |
| Pot of slightly sweetened tea with dates and cardamom | | |
| Espresso | | 2 |
| Double Espresso | | 3.5 |
| Espresso Corretto | | 4.5 |