



## AUTHENTIC AFGHAN CUISINE

Fully Licensed



*Afghan Marcopolo restaurant is named after Marcopolo sheep which roam the mountainous regions of Afghanistan and Central Asia.*

*Local legend has it the 14th century explorer Marco Polo was travelling through the mountain regions when he came across the enormous mountain sheep. He took one to the village at the base of the mountain to enquire what it was called where it was named after him.*

*The sheep is particularly known for its long, spiralling horns which have been measured having a span up to 140cm. The longest individual horn ever recorded measuring 1.9m and weighing 27kg.*

**For all functions, please speak to our management staff.**

**Maximum capacity is 110 people.**

**STAY IN TOUCH:**



**TRADING HOURS:**

**Tuesday - Sunday 5pm-11pm**

**Bar Licensed to till 11pm**

**Open Public Holidays except Christmas Day**

**[www.afghanmarcopolo.com.au](http://www.afghanmarcopolo.com.au)**

**2% Surcharge to credit cards. 15% surcharge applies on Public Holidays**

## STARTERS

- دیسرٹل ٹمپورا (V) (VG optional) (GF)** 12.5  
Deep fried zucchini, eggplant and potato served with coriander chutney.
- مونتس Meat or vegetarian (VG optional)** 14.5  
Afghan dumpling filled with chopped onions, minced meat, variety of herbs and spices, steamed and topped with garlic yoghurt and mince sauce.
- مختل انتریے تو شاره (V) (VG optional)** 16  
(a bit of everything—serves 2)  
Munto, Borani Potato, Borani Bonjon and Sambosa dressed with garlic yogurt.
- Lamb Tika (GF)** 12.5  
A skewer of tender marinated lamb backstrap, chargrilled and served on rice.
- Chicken Tika (GF)** 12.5  
A skewer of tender marinated chicken, chargrilled and served on rice.
- شامپا (V) (VG optional)** 9.5  
Mixed vegetables wrapped in a thin pastry served with coriander chutney.
- بسلانے (V) (VG optional)** 14  
Layered pastry filled with potato and leek, grilled on a hot plate and served with yoghurt dip.
- تریس ڈیپس (Serves 3-4)** 23.5  
Herb and garlic nan served with yoghurt cucumber, coriander chutney and spicy capsicum dips.

## MAINS

- Lamb Kebab (GF with no nan)** 33  
Skewers of Lamb Back Strap marinated in spices, chargrilled, served with rice, nan and zesty salad.
- Chicken Kebab (GF with no nan)** 33  
Skewers of Succulent tender chicken pieces, marinated in spices, chargrilled, served with rice, nan and zesty salad.
- Sultani Kebab (GF with no nan)** 33  
2 Skewers each of chicken and lamb, marinated in spices, chargrilled, served with rice, nan and zesty salad.
- Shish Kofta Kebab** 29  
Skewers of mixed mince marinated in herbs and spices, chargrilled, served with rice, nan and zesty salad.
- Spring Lamb Cutlet (GF with no nan)** 35  
Chargrilled lamb cutlets (4) seasoned with our traditional mixed herbs. Served with rice, nan and zesty salad.
- Grilled Vegetarian Kebab (GF with no nan) (V) (VG)** 27  
Skewers of a variety of marinated chargrilled vegetables, served with rice, nan and zesty salad.
- Mixed Grill** 40  
Skewers of lamb, chicken, vegetarian, shish kebabs and lamb cutlet. Chargrilled served with rice, nan and zesty salad.

- كابلو پالو - (V) (GF) (VG optional)** 31  
Afghani Rice topped with a mix of caramelised carrots, sultanas and almonds. Served with tender pieces of lamb and a side of Borani Bonjon.
- Lamb Korma Chalo (GF)** 31  
Slow cooked lamb in a stew with onion, tomato and spices. Served with traditional rice.
- Chicken Bamiani Korma (GF)** 32  
Marinated chicken cooked with yoghurt and cashews. Served with traditional rice.
- Dahl Korma Chalo (GF) (V) (VG optional)** 26.5  
Soft mung dahl, topped with lightly fried garlic. Served with traditional rice.
- شوبزی كورما چالو (GF) (V) (VG optional)** 26.5  
Fresh spinach cooked with herbs and spices. Served with traditional rice.
- Nakut and Lababa Korma (GF) (V) (VG optional)** 26.5  
Chickpea and red kidney beans simmered in a rich spicy tomato based sauce. Served with traditional rice.
- داغیہاک - Meat or Vegetarian (VG optional)** 30  
Pastry filled with fresh leek, topped with a mince meat or vegetarian sauce and a garlic yoghurt.
- Munts - Meat or Vegetarian (VG optional)** 31  
Afghan dumpling filled with chopped onions, minced meat, variety of herbs and spices, steamed and topped with garlic yoghurt and mince sauce.

## SIDES

- Frish Mishal Eastern Salads (GF) (V) (VG)** 12  
Tomato, cucumber, parsley, mint and red onion with olive oil and lemon dressing.
- Shorre Nakut Salads (GF) (V) (VG)** 12  
Chickpea and Potato salad mixed in a coriander and chilli chutney.
- Extra Rice (GF) (V) (VG) - Traditional Plain Afghan Rice.** 10.5  
Carrot, Sultanas, Almonds 5
- Nan** 9.5  
Your choice of plain, garlic or herb nan served with yoghurt dip and coriander chutney dip.
- Chips** 9.5  
Thick cut chips seasoned with mild spice.
- Turshi** 7.5  
Homemade mixed vegetable pickle.
- Homemade Dips** 5.5  
Coriander Chutney 5.5  
Yoghurt, Mint and Cucumber Dip 6  
Spicy Capsicum 5.5  
Coriander and Yoghurt Dip 5.5

## DESSERTS

- Baghwa (2 Pieces) (Homemade)** 9.5  
Fine pastry layers filled with crushed walnuts, baked with sweet syrup. Add vanilla ice cream 3.5
- Nutella Baghwa (2 Pieces) (Homemade)** 10.5  
Our famous home made baghwa topped with nutella.
- Firnee (GF)** 10.5  
Afghani custard mixed with almonds, topped with persian fairy floss and crushed pistachios.
- Turkish Delight (3 Pieces) (GF)** 9.5
- Pistachio Ice Cream Made by Tutti Frutti** 13
- Turkish Delight Ice Cream Made by Tutti Frutti** 13
- Ice Cream Liqueur Vanilla Ice Cream topped with Baileys Liqueur.** 10.5
- Vanilla Ice Cream** 9.5  
Chocolate / Strawberry topping.
- Desert Tasting Platter (Serves 3-4)** 26  
Baghwa, Turkish Delight, Firnee and Vanilla Ice Cream.

## GROUP SET MENU

67pp

Group set menu is per person and cannot be shared.

(PARTY OF 15 OR MORE)

- Starters**  
Mixed Entree and Trio of Dips to share.
- Individual Plates consisting of:**  
2 Skewers of Kebab Each  
Kabuli Palow  
Chicken Bamiani  
Lamb Korma  
Vegetarian Korma  
Middle Eastern Salad to share
- Desert**  
Dessert Tasting Platter to share  
Tea / Coffee

2% surcharge applies to Credit Cards. 15% surcharge applies on Public Holidays.

Our food is mild, however, should you want any particular dish prepared spicy, please let our Chef know. Thank you.

Please Note: No alterations or bill splitting available on Friday & Saturday. Thankyou for your understanding.

V - Vegetarian VG - Vegan GF - Gluten Free