



## 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:

 [AfghanMarcopoloRestaurant](#)

 [afghanmarcopolo\\_mornington](#)

### TRADING HOURS:

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

**Bar Licensed to 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

- دیسیرتال Tempura (V) (VG optional) (GF)  
Deep fried zucchini, eggplant and potato served with coriander chutney.
- مونتس Meat or vegetarian (VG optional)  
Afghan dumpling filled with chopped onions, minced meat, variety of herbs and spices, steamed and topped with garlic yoghurt and mince sauce.
- مختل Entree ت شاره (V) (VG optional)  
(a bit of everything—serves 2)  
Munto, Borani Potato, Borani Bonjon and Sambosa dressed with garlic yogurt.
- Lamb Tika (GF)  
A skewer of tender marinated lamb backstrap, chargrilled and served on rice.
- Chicken Tika (GF)  
A skewer of tender marinated chicken, chargrilled and served on rice.
- سقطا (V) (VG optional)  
Mixed vegetables wrapped in a thin pastry served with coriander chutney.
- بسلانه (V) (VG optional)  
Layered pastry filled with potato and leek, grilled on a hot plate and served with yoghurt dip.
- Trio of Dips (Serves 3-4)  
Herb and garlic nan served with yoghurt cucumber, coriander chutney and spicy capsicum dips.

## MAINS

- Lamb كباب (GF with no nan)  
Skewers of lamb backstrap marinated in spices, chargrilled, served with rice, nan and zesty salad.
- Chicken كباب (GF with no nan)  
Skewers of succulent tender chicken pieces, marinated in spices, chargrilled, served with rice, nan and zesty salad.
- Sultani كباب (GF with no nan)  
2 Skewers each of chicken and lamb, marinated in spices, chargrilled, served with rice, nan and zesty salad.
- شيش كفتا كباب  
Skewers of mixed mince marinated in herbs and spices, chargrilled, served with rice, nan and zesty salad.
- Spring Lamb Cutlet (GF with no nan)  
Chargrilled lamb cutlets (4) seasoned with our traditional mixed herbs. Served with rice, nan and zesty salad.
- Grilled Vegetarian كباب (GF with no nan) (V) (VG)  
Skewers of a variety of marinated chargrilled vegetables, served with rice, nan and zesty salad.
- Mixed Grill  
Skewers of lamb, chicken, vegetarian, shish kotta and lamb cutlet. Chargrilled served with rice, nan and zesty salad.

- كابلوني Palaw - (V) (GF) (VG optional)  
13  
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 Chalos (GF)  
17  
Slow cooked lamb in a stew with onion, tomato and spices. Served with traditional rice.
- Chicken Bamiani Korma (GF)  
20  
Marinated chicken cooked with yoghurt and cashews. Served with traditional rice.
- Dahl Korma Chalos (GF) (V) (VG optional)  
13  
Soft mung dahl, topped with lightly fried garlic. Served with traditional rice.
- سبزی Korma Chalos (GF) (V) (VG optional)  
13  
Fresh spinach cooked with herbs and spices. Served with traditional rice.
- Nakut and لوبیا Korma (GF) (V) (VG optional)  
11  
Chickpea and red kidney beans simmered in a rich spicy tomato based sauce. Served with traditional rice.
- داشاک - Meat or Vegetarian (VG optional)  
15  
Pastry filled with fresh leek, topped with a mince meat or vegetarian sauce and a garlic yoghurt.
- Munts - Meat or Vegetarian (VG optional)  
25  
Afghan dumpling filled with chopped onions, minced meat, variety of herbs and spices, steamed and topped with garlic yoghurt and mince sauce.

## SIDES

- 35  
Fresh مخلل Eastern سالاد (GF) (V) (VG)  
Tomato, cucumber, parsley, mint and red onion with olive oil and lemon dressing.
- 35  
Shorre Nakut سالاد (GF) (V) (VG)  
Chickpea and Potato salad mixed in a coriander and chilli chutney.
- 35  
Extra Rice (GF) (V) (VG) - Traditional Afghan Rice  
Carrot, سلتانا, Almonds
- Nan  
32  
Your choice of plain, garlic or herb nan served with yoghurt dip and coriander chutney dip.
- 38  
Chips  
Thick cut chips seasoned with mild spice.
- 30  
Turshi  
Homemade mixed vegetable pickle
- 43  
Homemade Dips  
Coriander Chutney  
Yoghurt, Mint and Cucumber Dip  
Spicy Capsicum  
Coriander and Yoghurt Dip

2% surcharge applies to Credit Cards. 17% Public Holiday surcharge applies.

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

Please Note: No menu alterations or bill splitting available on Friday and Saturday. Thank you for your understanding.

V - Vegetarian VG - Vegan GF - Gluten Free

## DESSERTS

- Baglowa (2 Pieces) (Homemade)  
10  
Fine pastry layers filled with crushed walnuts, baked with sweet syrup. Add vanilla Ice cream. 5
- Nutella Baglowa (2 Pieces) (Homemade)  
12  
Our famous home made baglowa topped with nutella.
- Firnee (GF)  
15  
Afghani custard mixed with almonds, topped with persian fairy floss and crushed pistachios.
- Turkish Delight (3 Pieces) (GF)  
10
- Pistachio Ice Cream Made by Tutti Frutti  
14
- Turkish Delight Ice Cream Made by Tutti Frutti  
14
- Ice Cream Liqueur Vanilla Ice Cream topped with Baileys Liqueur  
12
- Vanilla Ice Cream  
10  
Chocolate / strawberry topping.
- Desert Tasting Platter (Serves 3-4)  
35  
Baglowa, Turkish Delight, Firnee and Vanilla Ice Cream

## GROUP SET MENU

70pp

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 Palaw  
Chicken Bamiani  
Lamb Korma  
Vegetarian Korma  
Middle Eastern Salad to share
- Desert  
Dessert Tasting Platter to share  
Tea / Coffee