



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.

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Bar Licensed to 11pm

www.afghanmarcopolo.com.au

An up to 2% Surcharge to credit cards. 17% surcharge applies on Public Holidays

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish.

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

STARTERS

- دیسرتی ٹمپورا (V) (VG optional) (GF) **15**
Deep fried zucchini, eggplant and potato served with coriander yogurt chutney.
- مونتس Meat or Vegetarian (VG optional) **18**
Afghan dumpling filled with chopped onions, minced meat, variety of herbs and spices, steamed and topped with garlic yoghurt and mince sauce.
- میکسل انٹریس تو شاری (V) (VG optional) **25/ 45**
Munto, Borani Potato, Borani Bonjon and Sambosa dressed with garlic yogurt.
- لامب ٹیکا (GF) **15**
A skewer of tender marinated lamb backstrap, chargrilled and served on rice.
- چیکن ٹیکا (GF) **15**
A skewer of tender marinated chicken, chargrilled and served on rice.
- سبزی (V) (VG optional) **12**
Mixed vegetables wrapped in a thin pastry served with coriander chutney.
- بسلانی (V) (VG optional) **17**
Layered pastry filled with potato and leek, grilled on a hot plate and served with yoghurt dip.
- ٹریس آف ڈیپس (Serves 3-4) **27**
Herb and garlic nan served with yoghurt cucumber, coriander chutney and spicy capsicum dips.

MAIN

- لامب کباب (GF with no nan) **37**
Skewers of diced lamb backstrap marinated in spices, chargrilled, served with rice, nan and zesty salad.
- چیکن کباب (GF with no nan) **37**
Skewers of succulent tender chicken pieces, marinated in spices, chargrilled, served with rice, nan and zesty salad.
- سولتانی کباب (GF with no nan) **37**
2 Skewers each of chicken and lamb, marinated in spices, chargrilled, served with rice, nan and zesty salad.
- شیش کoftا کباب **35**
Skewers of mixed mince marinated in herbs and spices, chargrilled, served with rice, nan and zesty salad.
- سپرنگ لامب کٹلٹ (GF with no nan) **42**
Chargrilled lamb cutlets (4) seasoned with our traditional mixed herbs. Served with rice, nan and zesty salad.
- گریلڈ ویجیٹاریان کباب (GF with no nan) (V) (VG) **31**
Skewers of a variety of marinated chargrilled vegetables, served with rice, nan and zesty salad.
- میکسل گرل **47**
Skewers of lamb, chicken, vegetarian, shish kofta and lamb cutlet. Chargrilled served with rice, nan and zesty salad.

- کابلنی پالو - (V) (GF) (VG optional) **35**
Afghani Rice topped with a mix of caramelised carrots, sultanas and almonds. Served with tender pieces of lamb and a side of Borani Bonjon.
- لامب کورما کباب (GF) **35**
Slow cooked lamb in a stew with onion, tomato and spices. Served with traditional rice.
- چیکن بامیانی کورما (GF) سگنچر ڈیش **35**
Marinated chicken cooked with yoghurt and cashews. Served with traditional rice.
- دابل کورما کباب (GF) (V) (VG) **30**
Soft mung dahl, topped with lightly fried garlic. Served with traditional rice.
- سبزی کورما کباب (GF) (V) (VG) **30**
Fresh spinach cooked with herbs and spices. Served with traditional rice.
- ناکوت ایل لوبیا کورما (GF) (V) (VG) **30**
Chickpea and red kidney beans simmered in a rich spicy tomato based sauce. Served with traditional rice.
- دایھاک - Meat or Vegetarian (VG optional) **35**
Pastry filled with fresh leek, topped with a mince meat or vegetarian sauce and a garlic yoghurt.
- مونتس - Meat or Vegetarian (VG optional) **38**
Afghan dumpling filled with chopped onions, minced meat, variety of herbs and spices, steamed and topped with mince sauce and garlic yoghurt.

SIDE

- فریش میڈلڈ ایسٹرن سالاد (GF) (V) (VG) **15**
Tomato, cucumber, parsley, mint and red onion with olive oil and lemon dressing.
- ایکسٹرا رائس (GF) (V) (VG) - Traditional Afghan Rice **15**
Carrot, Sultanas, Almonds **5**
- نان **12**
Your choice of plain, garlic or herb nan served with yoghurt dip and coriander chutney dip.
- چیپس **10**
Thick cut chips seasoned.
- گارجک ڈنڈی سوس **5**
- ٹرش **8**
Mixed vegetable pickle
- ہیممادل ڈیپس **6**
Coriander Chutney **6**
Yoghurt, Mint and Cucumber Dip **8**
Spicy Capsicum **6**
Coriander and Yoghurt Dip

DESSERTS

- باگلووا (2 Pieces) (Homemade) **12**
Fine pastry layers filled with crushed walnuts, baked with sweet syrup. Add vanilla ice cream. **5**
- نوتلا باگلووا (2 Pieces) (Homemade) **15**
Our famous home made baglowa topped with nutella.
- فیرنی (GF) **18**
Afghani custard mixed with almonds, topped with persian fairy floss and crushed pistachios.
- ٹرکیش ڈیلیٹ (3 Pieces) (GF) **10**
- پیستاشیو آئی کریم مڈ بے ٹوٹی فرٹی **15**
- ٹرکیش ڈیلیٹ آئی کریم مڈ بے ٹوٹی فرٹی **15**
- آئی کریم لیقور وانیلا آئی کریم ٹوپیڈ ویٹ بایلے لیقور **13**
- وانیلا آئی کریم **10**
Chocolate / Strawberry topping.
- ڈیسیرٹ ٹاسٹنگ پلٹر (Serves 3-4) **40**
Baglowa, Turkish Delight, Firnee and Vanilla Ice Cream

GROUP SET MENU

75pp

Group Set Menu is per person and can not be shared.

(PARTY OF 15 OR MORE)

- سٹارٹرس **15**
Mixed Entree and Trio of Dips to share **5**
- انڈیویڈیو پلٹس کونسیسٹنگ آف: **12**
Chicken Tika
Kabuli Palow
Chicken Bamiani
Lamb Korma
Subzi Korma
Middle Eastern Salad to share
- ڈیسیرٹ **10**
Dessert Tasting Platter to share **8**

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V - Vegetarian VG - Vegan GF - Gluten Free