

SIDES

Fr�sh Mishallah Eastern Salad (GF) (V) (VG) Tomato, cucumber, parsley, mint and red onion with olive oil and lemon dressing.	15
Extra Rice (GF) (V) (VG) - Traditional Afghan Rice Carrot, Sultanas, Almonds	15
Nan Your choice of plain, garlic or herb nan served with yoghurt dip and coriander chutney dip.	12
Chips Thick cut chips seasoned with mild spice.	10
Turshi Homemade mixed vegetable pickle	8
Homemade Dips Coriander Chutney Yoghurt, Mint and Cucumber Dip Spicy Capsicum Coriander and Yoghurt Dip	6 6 8 6

DESSERTS

Baglawa (2 Pieces) (Homemade) Fine pastry layers filled with crushed walnuts, baked with sweet syrup. Add vanilla Ice cream.	12
Nutella Baglawa (2 Pieces) (Homemade) Our famous home made baglowa topped with nutella.	15
Firnee (GF) Afghani custard mixed with almonds, topped with persian fairy floss and crushed pistachios.	18
Turkish Delight (3 Pieces) (GF)	10
Pistachio Ice Cream Made by Tutti Frutti	15
Turkish Delight Ice Cream Made by Tutti Frutti	15
Ice Cream Liqueur Vanilla Ice Cream topped with Baileys Liqueur	13
Vanilla Ice Cream Chocolate / strawberry topping.	10
Desert Tasting Platter (Serves 3-4) Baglowa, Turkish Delight, Firnee and Vanilla Ice Cream	40

STAY IN TOUCH

 **AfghanMarcopoloRestaurant**
 **afghanmarcopolorestaurant**

Private Functions and Venue Bookings Welcome
Email: afghan.marcopolo@gmail.com

Prices are subject to change without notice.

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



AUTHENTIC AFGHAN CUISINE



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TAKE AWAY MENU

TRADING HOURS:

Wednesday - Sunday 5pm-11pm
(Our trading hours differ season to season)

10% discount on all Takeaway orders

FULLY LICENSED

11 Main Street, Mornington VIC 3931

PH: (03) 5975 5154

www.afghanmarcopolo.com.au

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THE AGE - Good food guide & 'Miatta's Eating Guide'

V - Vegetarian VG - Vegan GF - Gluten Free

STARTERS

دسيورتال Tempura (V) (VG optional) (GF) 15
<i>Deep fried zucchini, eggplant and potato served with coriander yogurt chutney.</i>
مونتو Meat or Vegetarian (VG optional) 18
<i>Afghan dumpling filled with chopped onions, minced meat, variety of herbs and spices, steamed and topped with garlic yoghurt and mince sauce.</i>
مختل Entrees تو Share (V) (VG optional) 25
<i>Munto, Borani Potato, Borani Bonjon and Sambosa dressed with garlic yogurt.</i>
Lamb Tika (GF) 15
<i>A skewer of tender marinated lamb backstrap, chargrilled and served on rice.</i>
Chicken Tika (GF) 15
<i>A skewer of tender marinated chicken, chargrilled and served on rice.</i>
سامبوسا (V) (VG optional) 12
<i>Mixed vegetables wrapped in a thin pastry served with coriander chutney.</i>
بالانغ (V) (VG optional) 17
<i>Layered pastry, filled with potato, capsicum, onion, grilled on a hot plate and served with yogurt dip.</i>
تريس اف ديس (Serves 3-4) 27
<i>Herb and garlic nan served with yoghurt cucumber, coriander chutney and spicy capsicum dips.</i>

MAIN

Lamb كباب (GF with no nan) 37
<i>Skewers of lamb backstrap marinated in spices, chargrilled, served with rice, nan and zesty salad.</i>
Chicken كباب (GF with no nan) 37
<i>Skewers of succulent tender chicken pieces, marinated in spices, chargrilled, served with rice, nan and zesty salad.</i>
سولتاني كباب (GF with no nan) 37
<i>2 Skewers each of chicken and lamb, marinated in spices, chargrilled, served with rice, nan and zesty salad.</i>
شيش كفتا كباب 35
<i>Skewers of mixed mince marinated in herbs and spices, chargrilled, served with rice, nan and zesty salad.</i>
Spring Lamb Cutlet (GF with no nan) 42
<i>Chargrilled lamb cutlets (4) seasoned with our traditional mixed herbs. Served with rice, nan and zesty salad.</i>
Grilled Vegetarian Kebab 31
<i>(GF with no nan) (V) (VG)</i> <i>Skewers of a variety of marinated chargrilled vegetables, served with rice, nan and zesty salad.</i>
Mixed Grill 47
<i>Skewers of lamb, chicken, vegetarian, shish kotta and lamb cutlet. Chargrilled served with rice, nan and zesty salad.</i>
كابولي پالو - (V) (GF) (VG optional) 35
<i>Afghani Rice topped with a mix of caramelised carrots, sultanas and almonds. Served with tender pieces of lamb and a side of Borani Bonjon.</i>
Lamb Korma Chalow (GF) 35
<i>Slow cooked lamb in a stew with onion, tomato and spices. Served with traditional rice.</i>

Chicken Bamiani Korma (GF) 35
<i>Marinated chicken cooked with yoghurt and cashews. Served with traditional rice.</i>
Dahl Korma Chalow 30
<i>(GV) (V) (VG)</i> <i>Soft mung dahl, topped with lightly fried garlic. Served with traditional rice.</i>
Subzi Korma Chalow 30
<i>(GV) (V) (VG)</i> <i>Fresh spinach cooked with herbs and spices. Served with traditional rice.</i>
Nakut and Lashbaya Korma 30
<i>(GV) (V) (VG)</i> <i>Chickpea and red kidney beans simmered in a rich spicy tomato based sauce. Served with traditional rice.</i>
Daghak - Meat or Vegetarian 35
<i>(VG optional)</i> <i>Pastry filled with fresh leek, topped with a mince meat or vegetarian sauce and a garlic yoghurt.</i>
مونتو - Meat or Vegetarian (VG optional) 38
<i>Afghan dumpling filled with chopped onions, minced meat, variety of herbs and spices, steamed and topped with garlic yoghurt and mince sauce.</i>

V - Vegetarian VG - Vegan GF - Gluten Free

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

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, or shellfish.