

مطبخ أفغاني بطريقة الطبخ الخاصة بقبيلة شينواري
لحم طازج مطبوخ إلى حد الكمال

AFGHANI & PESHAWARI CUISINE
Fresh Meat Cooked to Perfection

Menu Included Vat

WEEKEND BRUNCH

LAHORI CHANA	20
NALLI NIHARI	30
MUTTON PAYA	30
PURI	05

STARTER's

BOLANI KACHALU	25
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Unleavened bread stuffed with potato & vegetables. Served with special afghani chutni & pickle.

NAAN E QEEMA	30
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Flat bread stuffed with minced meat seasoned with fresh herbs & spices. Served with special afghani chutni and pickle.

BORANI BONJON	30
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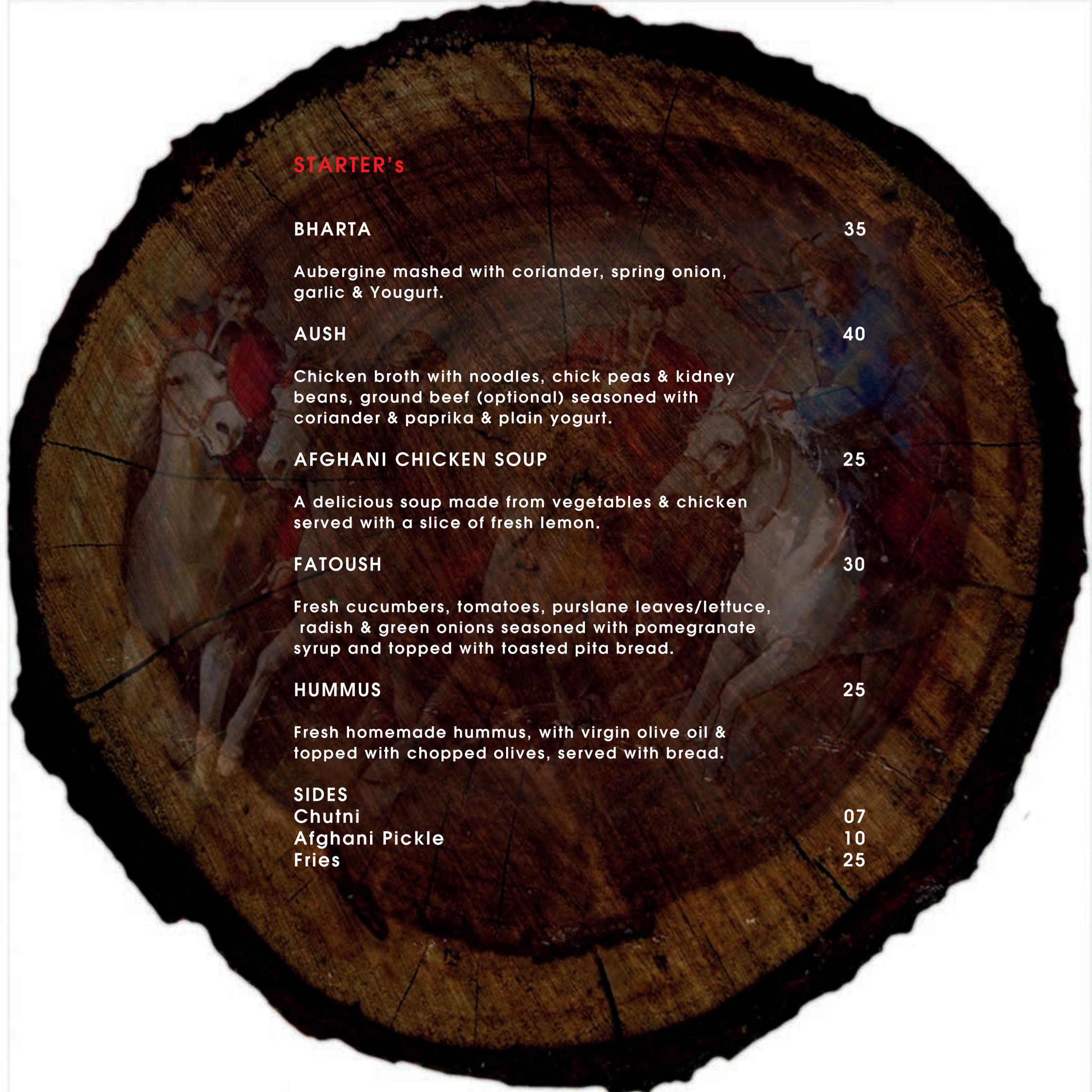
Fried eggplants covered with fresh cooked tomatoes, onion & yoghurt sauce. Served with bread & chutni (Spicy dip).

MANTOU	40
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Afghan traditional steamed dumplings with minced beef & onions, topped with yellow split peas, yogurt, garlic & mint sauce.

AASHAK	50
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Boiled dumplings filled with scallions, spinach & leeks, topped with mildly spiced sautéed ground beef, yellow peas & delicious homemade yogurt, garlic & mint sauce.



STARTER'S

BHARTA

35

Aubergine mashed with coriander, spring onion, garlic & Yougurt.

AUSH

40

Chicken broth with noodles, chick peas & kidney beans, ground beef (optional) seasoned with coriander & paprika & plain yogurt.

AFGHANI CHICKEN SOUP

25

A delicious soup made from vegetables & chicken served with a slice of fresh lemon.

FATOUSH

30

Fresh cucumbers, tomatoes, purslane leaves/lettuce, radish & green onions seasoned with pomegranate syrup and topped with toasted pita bread.

HUMMUS

25

Fresh homemade hummus, with virgin olive oil & topped with chopped olives, served with bread.

SIDES

Chutni

07

Afghani Pickle

10

Fries

25

A circular wooden plaque with a carved scene of a man on a horse and a woman on a donkey. The plaque is dark brown with a visible wood grain and is set against a white background. The carving is in a traditional style, showing a man in a turban and a woman in a headscarf. The man is riding a horse, and the woman is riding a donkey. They are both looking towards the right. The plaque has a rough, natural edge.

SHINWARI CUISINE

SHINWARI BBQ

SHINWARI LAMB TIKKA SHINWARI RIBS

84

70

Charcoal grilled lamb seasoned with salt & lamb natural fat.

SHINWARI BONELESS LAMB TIKKA

105

Charcoal grilled lamb seasoned with salt & lamb natural fat.

SHINWARI CHICKEN TIKKA

63

Charcoal grilled chicken seasoned with salt.

ZAFRANI KEBAB

63

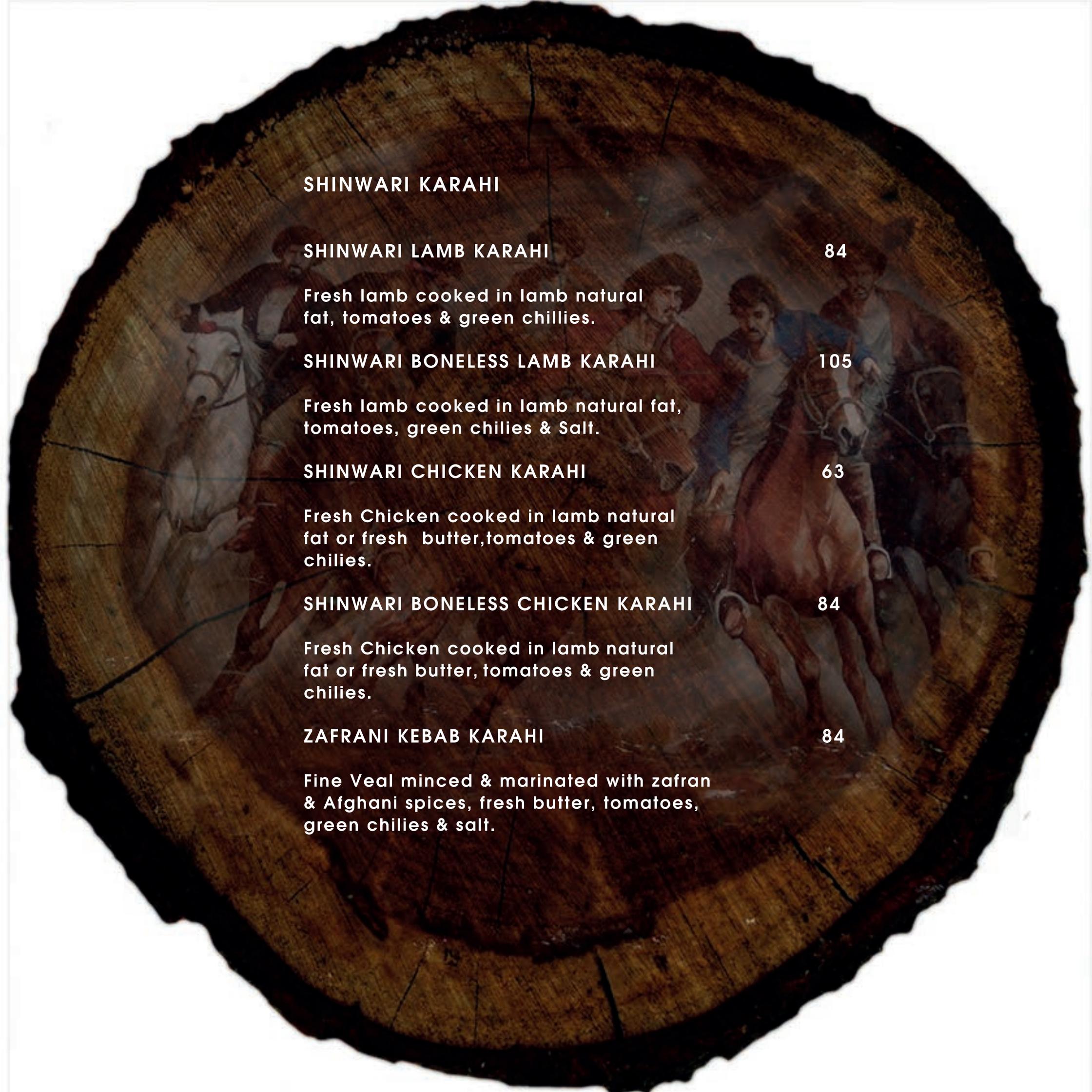
Fine beef minced & marinated with Zafran & Afghani spices charcoal grilled to perfection served with mint sauce.

CHICKEN CHARGHA

63

NAMKEEN

Charcoal grilled chicken seasoned with salt.



SHINWARI KARAHI

SHINWARI LAMB KARAHI

84

Fresh lamb cooked in lamb natural fat, tomatoes & green chillies.

SHINWARI BONELESS LAMB KARAHI

105

Fresh lamb cooked in lamb natural fat, tomatoes, green chillies & Salt.

SHINWARI CHICKEN KARAHI

63

Fresh Chicken cooked in lamb natural fat or fresh butter, tomatoes & green chillies.

SHINWARI BONELESS CHICKEN KARAHI

84

Fresh Chicken cooked in lamb natural fat or fresh butter, tomatoes & green chillies.

ZAFRANI KEBAB KARAHI

84

Fine Veal minced & marinated with zafran & Afghani spices, fresh butter, tomatoes, green chillies & salt.



LARLAYEE KARAHI

84

Fresh lamb cooked in olive oil, onion, green chillies & salt.

VEGETABLE KARAHI

43

Fresh vegetables cooked in butter, tomatoes, green chillies & salt.

DUMPUKHT / ROSH

63

Succulent lamb meat cooked on a very low flame in its juices & bone marrow with potatoes, flavored with aromatic herbs & spices served with rice or your choice of bread.

KABULI CUISINE

KABULI PULAO

Afghan delicacy consisting of long grained steamed rice cooked in a seasoned broth topped with fried sliced of carrots & raisins.

BEEF

63

CHICKEN

63

LAMB

63

KABULI TIKKA

63

Fresh boneless beef cubes marinated in afghani spices, charcoal grilled with lamb natural fat served with afghan sauce.

A circular wooden board, likely a cross-section of a tree trunk, featuring a detailed relief carving of a caravan. The scene depicts several men on horseback and pack animals, possibly camels or mules, carrying goods. The wood grain is visible, and the carving is deeply etched into the surface. The board is set against a white background.

KABULI KEBAB

63

Minced Veal seasoned with Afghani herbs and spices, Charcoal grilled with tomatoes served with afghan special sauce.

CHOPAN KEBAB

84

Fresh chunks of lamb with Bone marinated in afghani herbs served with afghan special sauce.

DEGI KEBAB

80

Chunks of fine Veal tenderloin marinated with onion, yogurt, salt & green chillies cooked to perfection & served with afghan special sauce.

KABULI CHICKEN TIKKA

63

Fresh boneless chicken cubes marinated in afghani spices, charcoal grilled served with afghan special sauce.

KOFTA NAKHOD

53

Seasoned beef meathballs cooked with ground chick peas, onions & spices.



WAKHA FORTE

WAKHA PLATTER

Combination of Shinwari Lamb Tikka, Shinwari Chicken Tikka, Kabuli Beef Tikka, Kabuli Beef Kabab, kabuli Chicken Tikka, Kabuli Pulao & Naan.

Small 158

Large 315

SOHBAT

Mouth watering organic (Desi) chicken gravy served on Bed of fresh hot breads (Chapattis)

84

KHADDA SAJJI

Succulent Whole lamb cooked on a very low flame in its Juices & bone marrow with potatoes & flavored with aromatic herbs, spices served with rice or your choice of bread.

1575

PATA TIKKA

Lamb Liver

84



BEEF SEEKH KEBAB

63

Fine Veal minced & marinated with green chillies, coriander & onion served with afghan sauce.

LAMB LEG ROAST

315

LAMB SEEKH KEBAB

74

Fine Lamb minced & marinated with green chillies, coriander & onion served with afghan sauce.

SPICY CHICKEN TIKKA

74

Charcoal grilled chicken seasoned with Wakha Special Spices.

CHAPAL KEBAB

63

Minced Veal seasoned with green chillies, egg, fresh herbs, mint, coriander & spices.

A circular wooden plaque with a traditional painting of riders on horseback. The plaque is made of dark wood with a visible grain and has a slightly irregular, natural edge. The painting is a miniature scene showing several riders on horseback, dressed in traditional attire, moving across a landscape. The colors are muted and earthy, typical of traditional folk art. The text of the menu is overlaid on the left side of the plaque.

BREADS

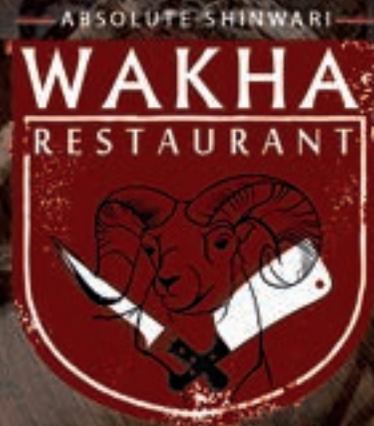
Afghani	08
Roghni	08
Kulcha	08
Plain	06
Tandoori Roti	06
Tandoori Paratha	08
Garlic	12
Uzbek	10
Blackseed	12

HOT DRINKS

Peshawari Kehwa	complimentary
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DESSERT

Naan-e- Paratha (sweet paratha) served with Fresh cream	30
Chefs Special	30



AFGHANI & PESHAWARI CUISINE
Fresh Meat Cooked to Perfection

**Villa 673, Jumeirah Road, Umm - e - Suqeim 2,
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