



AFGHAN MENU

STARTERS:

Lamb Kofta Kebab

Grounded lamb marinated in garlic, onion and lightly seasoned

Kebab Bihari

Boneless lamb marinated in garlic onions, lightly seasoned and cooked in a tandoor

***Charsi Lamb Chops**

Marinated and freshly prepared in a tandoor

Lamb Samosa

Filo pastry parcels filled with minced lamb, garlic, onion lightly fried

Sultani Kebab

Skewer of mince lamb, with grilled tomato and onion

Chopan Kebab

Skewers of fresh chunks of lamb grilled

Chapli Kebab

Minced lamb with onion & tomatoes, cooked on a tawa

Shami Kebab

Minced Lamb cutlets cooked with spices

***Assorted Kebab**

Chicken, Shami and Lamb Tikka Kebab

Chicken Tikka (3 varieties)

Boneless chicken marinated in garlic, onions and cooked in a tandoor

Kebab Kofta Murgh

Minced chicken cooked in a tandoor with range of spices

Samaroq

Boneless chicken w/mushrooms sautéed & cooked in a creamy curry sauce

Kebab Murgh with sweet Chilli

Chicken with a sweet chilli sauce

Aushak

Pasta dumpling filled with leeks, spices and topped with ground meat and yoghurt.

Mantu

Steamed dumpling filled with fresh ground lamb, onions and spices topped with yogurt & fresh mint

Bolani

Pastry stuffed with potatoes and vegetables, served with chutney.

Vegetable Samosa

Spicy vegetables wrapped in filo pasty

Spring Roll

Filo pastry filled with Chinese style vegetables



**INVESTORS
IN PEOPLE**

Greenleaf Catering & Event Management,

Unit 2A Enterprise Estate, Collett Way, Western Industrial Park, Southall, Middlesex, UB2 4SE

T: 020 8574 0159 / 7779 **M:** 07944-771-901 **F:** 020 8893 5786 **E:** info@greenleafservices.com **W:** www.greenleafservices.com



MAINS:

Qurma Gosht

Lamb cooked in tomato based sauce

Qurma Murgh

Chicken cooked in tomato based sauce

Qurma kofta

Minced lamb balls in sauce

Bara Karahi

Lamb made in a special karahi

Qurma Sabzi

Afghan style cooked spinach

Sabzi Ba Gosht

Lamb and spinach in an aromatic sauce

Borani banjan

Eggplant with yoghurt, garlic and mint

Qurma Lobyia

Kidney beans cooked in lightly flavoured tomato sauce

Korma Bameya

Okra cooked in tomato based sauce

Korma Nakhot

Chickpeas cooked in tomato based sauce

Bolani Gandana

Crushed leek mixed with onion & black pepper served with chutney

Bolani Kachaloo

Crushed potatoes mixed with onion & black pepper served with chilli sauce

Borani Banjan

Afghan style cooked aubergine in tomato sauce

Borani Kachaloo

Afghan style cooked potato in tomato sauce



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RICE & BREAD:

Kabuli Pilau

Rice cooked with, grated carrots, raisons, almonds and pistachio

Mancha Pilau

Rice cooked with lamb shanks, grated carrots, raisons, almonds and pistachio

Qabuli Murgh

Rice cooked with chicken, grated carrots, raisons, almonds and pistachio

Sabzee Chalow

Afghan baked rice with spinach

Naan

Freshly baked in a clay oven

Tandoori Roti

Wholemeal bread baked in tandoor

DESSERTS:

Firni

Sweet pudding made from milk

Sheryakh

Afghan style candy made from milk

Jalebi

Deep fried sweet dough

Baklava

Layers of filo with pistachios & walnut in honey syrup



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