

# P A R W A N A ۱۲۴ ب LUNCH

## پروانه ZELMAI & FARIDA AYUBI

### QORMA

Sauce based

#### BANJAAN BORANI + PALAW \$27

Our signature eggplant simmered in fresh tomato sauce, topped with garlic yoghurt and mint. Served with Afghan palaw rice and salad (vegan available)

#### LOBYA + PALAW \$27

Traditional red bean curry simmered in a tomato and garlic sauce. Served with Afghan palaw rice and salad (vegan as is)

### KHAMIR BAAB

Dough based

#### MAKRONI \$24

Traditional Afghan pasta, fresh. Topped with a lamb mince sauce and dressed with garlic yoghurt. Garnished with paprika and mint (vegetarian available)

#### BOLANI GANDANA \$20

Afghan flat breads stuffed with chives, pan fried. Served with chutney (vegan available)

#### BOLANI KACHALU \$20

Afghan flat breads stuffed with potato, pan fried. Served with chutney (vegan available)

### GOSHT

Grilled Afghan meats

#### KARAYEE MORGH \$30

Pan-fried chicken pieces, marinated in yoghurt and coated with a traditional spice mix. Served wrapped in naan with salad and chutney (gluten free available)

### LOOSE LEAF TEAS

\$4 cup / \$7 pot

GREEN TEA - with cardamom

BLACK TEA - black tea delicately flavoured with cardamom

CHAI - black tea flavoured with cloves, citrus peels, rose petals and cardamom

### SPARKLING MINERAL WATER

Large \$9

Small \$7

### SOFT DRINKS

Pepsi \$4

Pepsi Max \$4

Lemonade \$4

خوش آمدید