

PARWANA

ZELMAI & FARIDA AYUBI

۱۲۴ ب

KITCHEN

خوش آمید

پروانه

8443-9001

<p>PESH GHEZAH</p> <p><i>Small Appetisers</i></p>	<p>Pekowrah \$15 VG</p> <p><i>Spiced vegetable fritters, served with chutney.</i></p>	<p>Chukayih \$16 V</p> <p><i>Duo of traditional dips, served with seasoned pita crackers.</i></p>	<p>V/VG <i>Vegetarian and vegan options available.</i></p> <p>•</p>	
<p>MAINS</p> <p><i>Share Plates</i></p>	<p>KHAMIR BAAB</p> <p><i>Dough based</i></p> <p>Mantu \$23 V/VGO</p> <p><i>Steamed dumplings stuffed with carrot and sautéed onion. Topped with a lamb mince sauce and dressed with garlic yoghurt. Garnished with paprika and mint.</i></p> <p>Ashak \$23 V/VGO</p> <p><i>Fried dumplings stuffed with chives. Topped with a lamb mince sauce and dressed with garlic yoghurt. Garnished with paprika and mint.</i></p>	<p>PALAW</p> <p><i>Afghan style rice</i></p> <p>Narenj Palaw \$19 VG</p> <p><i>An aged long-grain rice, topped with candied orange peelings, slivered almonds and pistachios.</i></p> <p>Kabuli Palaw \$19 VG</p> <p><i>An aged long-grain rice, topped with caramelised carrots, sultanas, slivered almonds and pistachios.</i></p>	<p>SALAAN & QORMA</p> <p><i>Sauce based sides</i></p> <p>Banjaan Borani \$20 VGO</p> <p><i>Our signature eggplant simmered in fresh tomato sauce, topped with garlic yoghurt and mint.</i></p> <p>Dahl \$18 VG</p> <p><i>A traditional dahl made with red and yellow lentils, tomato, garlic, chilli and fresh coriander.</i></p> <p>Nakot \$18 VG</p> <p><i>A traditional chickpea curry, cooked in a tomato and onion based sauce and lightly spiced.</i></p> <p>Qormeh Gosfand \$22</p> <p><i>Diced lamb served in a rich in a tomato and onion sauce, flavoured with a mix of traditional spices.</i></p>	<p>GOSHT</p> <p><i>Grilled Afghan meats</i></p> <p>Karayee Gosfand \$28</p> <p><i>Lamb pieces marinated in a yoghurt, garlic, chilli, and coriander sauce. Served with naan, salad and chutney.</i></p> <p>Karayee Morgh \$28</p> <p><i>Pan-fried chicken pieces, marinated in yoghurt and coated with a traditional spice mix. Served with naan, salad and chutney.</i></p>
<p>Banquet Menu \$55pp</p> <p><i>Recommended for 8 people or more. Generous selection of starters and mains. All dietary requirements catered for.</i></p>				
<p>SIDES</p>	<p>Torshi \$5 VG</p> <p><i>Spicy pickled vegetables.</i></p>	<p>Jaan-e-ama \$5 V</p> <p><i>Yoghurt and cucumber dip, drizzled with olive oil.</i></p>	<p>Parwana Chutney \$5 V</p> <p><i>Herbs, garlic, chilli and lemon juice relish.</i></p>	<p>Naan \$5 VG</p> <p><i>Traditional Afghan flat bread, tandoor baked.</i></p>

In Afghanistan, meals are a ritual combining family, friends and culture.

Our meals are best enjoyed shared, reflecting the spirit of copiousness and generosity.

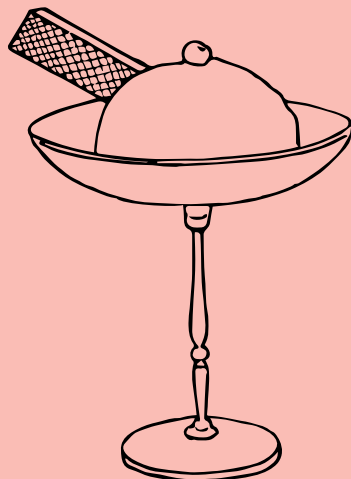
خوش آمدید

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AFGHAN DRINKS

cold

ROSE SHARBAT \$6

A traditional Afghan drink made with rose syrup. Infused with basil seeds.

CHERRY SHARBAT \$6

A traditional Afghan drink made from morello cherries.

DOGH \$6

Savoury yoghurt drink, served with ice & mint.

SODAS

cold

MINERAL WATER \$7

Sparkling mineral water

SOFT DRINKS \$4

Coca-Cola

Diet Coke

Sprite



DESSERT

traditional

HALWAH \$17

A warm semolina, nut and saffron pudding served with vanilla and cardamom ice cream.

HALWAHEH KHORMA \$17

A date and nut pudding, served with vanilla and cardamom ice cream.

SHIRYAKH

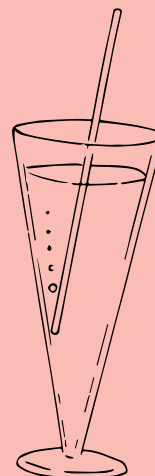
ice cream

PESTA SHIRYAKH \$10

Housemade rose and pistachio ice cream.

ZANJAFIL SHIRYAKH \$10

Housemade ginger and walnut ice cream.



LOOSE LEAF TEAS

\$4 cup / \$7 pot

JASMINE - floral green tea.

BLACK TEA - black tea delicately flavoured with cardamom.

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

SORRY, NO SPLIT BILLS