

Please inform your waiter of any allergies / intolerances before ordering

(Vg) - Vegan

(V) - Vegetarian

\* - Gluten free

# N o s h e

COFFEEHOUSE & AFGHAN RESTAURANT



Scan me for food pics

## STARTERS

### Mantu 8.5

4 handmade steamed meat dumplings on a bed of lentils, drizzled with sour yoghurt.

### Soup of the day 5

add naan or 2x paratha for extra 2.50

### Bedanjan Borani (Vg)\* 6.50

A layer of aubergine & tomato in a garlic sauce, served with yoghurt. Vegan option available.

### Bolani (Vg) 7

Stuffed flat bread served with green chutney. [Ask us about today's filling]

### Salatee Watanee 4,5\* (Vg)

Walnut, pomegranate and mixed salad with a salt-lemon drizzle

### Nakhot (Chickpeas) (Vg) 6.5

Tangy chickpea salad with herbs and lemon.

### Hummus (Vg) 6.5

Served with naan

### Mini Mix Grill 8.50

2 pieces of lamb chopan, 2 pieces of charcoal chicken, and 2 pieces of kobeda, served with salad chutney and yoghurt and 1 paratha

## MAINS

Served with challow rice (except kabuli palao, Mantu and chapli). Upgrade to Kabuli Palaoor Saffron rice or naan for £2

### Kofta Qorma\* 16

Lamb kofta mince cooked in a rich tomato sauce

### Kabuli Palao\* 19.5

The National Dish of Afghanistan: Rice, lamb shank, caramelised carrot & raisin. An absolute must try!

### Lamb Dopiaza\* 17.5

"2 onions" - lamb chunks slow cooked with onion, garlic and spices

### Chapli Kebab 15.5

Spiced meat patties with a crispy exterior and a juicy centre, served with naan & salad

### Saffron Chicken Qorma\* 15.5

Chicken legs cooked in a rich tomato sauce

### Mantu 16

9 delicious dumplings (see starters)

### Sabzi Palak (Vg)\* 14.5

Spinach and seasonal greens

### Bamya (Vg)\* 14.5

Okra and tomato stew

### Qorma Lubyaa (Vg)\* 14.5

Red Kidney Bean Curry

### Bedanjan Borani (V)\* 14.5

Aubergine & tomato (See Starters) Ask for Vegan option!

### Mini Vegetarian Platter (V/Vg)\* 18

A tour of Afghan flavours! Bamya, Bedanjan Borani, Sabzi Palak, Nakhot, Salatee Watanee, Maas. Vegan option available

## SHARING PLATTERS

### Chicken Siji Platter 36.50

Charcoal grilled, butterflied whole juicy chicken served on a bed of challow rice, salad, chips and 4 chicken wings.

Serves 3-4

### Vegetarian Platter 40

A tour of Afghan flavours, ideal for group meals! Bolani, hummus, bamya, bedanjan borani, lubyaa qorma served on challow rice with naan, salatee watanee and maas. Serves 3-4

### Kabuli Palao Platter 50

3 Large lamb shanks hidden beneath a steaming mound of delicious Kabuli palao rice, topped with carrots and raisins, with salad.

Serves 3-4

### Mixed Grill Platter 70

The ultimate meat platter! 3 of lamb chopan, charcoal chicken, lamb kobeda lamb chops, Peri Peri chicken wings served on qabuli rice with hummus, salatee watanee, naan. Serves 3- 4

A 10% service charge is automatically added to your bill.

## SIDES

Paratha 2	Maas (V)* Yoghurt Dip 3
Afghan Naan (Vg) 3.5	Chips (plain/spiced) (V) 4
Kabuli Palao Rice* 4.5	Saffron Rice 4.00
Challow Rice (Vg)* 3	Chaka Watanee (V)* 4
Murch chutney (Vg)* 3	Traditional fermented yoghurt

## GRILLS

Charcoal fired, served with rice/naan/chips, salad and chutney

<b>Lamb Chopan Kebab 18.50</b> Two skewers of tender lamb cubes, marinated in onion juice, dried fig, and garlic for 24 hours
<b>Charcoal Chicken Kebab 16.50</b> Two skewers of marinated chicken cubes and 2 chicken wings
<b>Barbequed Chicken Leg 13.50</b> One marinated chicken leg quarter and 2 chicken wings
<b>Kobeda (Lamb kebab) 17.50</b> Two skewers of marinated minced lamb
<b>Barbeque Peri Peri Chicken Wings 9.50</b> Six marinated chicken wings
<b>Lamb Chops 19.50</b> Five juicy lamb chops
<b>Mixed Grill 21.50</b> One lamb Chopan, charcoal chicken, Kobeda kebab, lamb chop, chicken wing

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# Noshe

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## COLD DRINKS

Kinza Cola/Orange/Lemon	2.5
Rubicon Mango/Miranda	2.5
Still / sparkling water	2.0
Freshly seasonal Apple/Carrot juice	4.5
Orange Juice	5.0
Dough Lassi	4.5

A traditional salty yoghurt drink with crushed cucumber and refreshing mint

### Mocktails

Virgin Mojito	6.5
Raspberry Smash	6.5
Noshe Afghani Special	7.5

## DESSERTS (V)

Chocolate Caserole (Stone Baked)	7.5
Knafah (Stone baked)	7.5
Mozerella filled spun pastry, topped with pistachio, drizzled in rose syrup	
Katmer ( Stone baked)	7.5
katmer has three ingredients: ground pistachios, kaymak and sugar folded into a pastry envelope.	
Baqlawa piece (small)	2.0
Baqlawa slice (large) (Add icecream for 2.0)	5.5
Pistachio cake	4.0
Chocolate Fudge cake	4.0
Red velvet cake	4.0
Tiramisu cake	4.0
Afghan Root/Kolcha Cardamom infused cookie	4.0
Afghan Creamloll Pastry	2.5
Almond Croissant	2.5
Pistachio Croissant	2.5

A 10% service charge is automatically added to your bill.

## HOT DRINKS

Soya, coconut, almond and oat milk alternatives available

Afghan green tea	3.5(Cup)	8(Pot)
Green tea fragranced with Afghan cardamom. Served with Afghan Noql and dry fruits		
Moroccan mint tea	3.5	8
Green tea, fresh mint, rose water. Served with Afghan Noql and dry fruits		
Loose leaf Rooibos tea	3.5	8
British breakfast tea	2.5	8
Hot chocolate /White chocolate	3.9	
Matcha	3.9	
Espresso	2.8	
Americano	2.8	
Macchiato	3.8	
Cortado	3.3	
Flat white	3.5	
Latte	3.7	
Cappuccino	3.7	
Mocha	4.55	
White Mocha	4.55	
Pour~over	5.0	

### Specials

Rose & white hot chocolate	4
Afghan Ginger Chai	4
Karak Chai	4 10(Pot)

### Deal 1

Any hot drink & cake  
7.50

### Deal 2

Any hot drink & Pastry  
4.50

# Breakfast, Lunch & Brunch Menu

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## Afghan Shakshouka (V) 13.50

3 eggs poached in an Afghan sauce, served with paratha and a speciality coffee, karak chai or Afghan tea

## Salatee Watanee (Vg)\* 4.50

Walnut, pomegranate, mixed salad with a Olive oil salt-lemon drizzle

## Mirza Ghasemi (V)\* 8.50

Chargrilled aubergine cooked with eggs, tomato, garlic and walnut, served with naan

## Granola Yoghurt Bowl (V) 6

With homemade jam, topped with Afghan dried fruit and nuts

## Noshe Veg. Breakfast (V/Vg) 13.50

Egg, beans, hummus, vegan sausages, carrots, sautéed mushrooms and tomato, hashbrowns served with 2 paratha and speciality coffee, karak chai or Afghan tea

## Hummus (Vg) 6.50

Served with naan

## Date Halwa (V) 7

Sweet dough and dates served with paratha or naan

## Fig & Nut Bran (V) 8.50

Boiled figs cooked with organic bran and pieces of walnuts and almonds.

## Noshe Breakfast 13.50

Egg, beans, sausages, sujuk, sautéed mushrooms and tomato, hashbrowns served with 2 paratha and a speciality coffee, karak chai or Afghan tea

## Shor Nakhot (Chickpeas) (Vg) 6.50

Tangy chickpea salad with herbs and lemon,

## Chicken or Chickpeas (V) Loaded Fries 7.50

Melted Italian mozzarella, grilled chicken breast or spiced chickpeas, with green chutney, salad and pomegranate

## Oatmeal Bowl (V) 6

Topped with banana, berries, Afghan dried fruits and nuts, and honey drizzle

## Simply Cambridge (V) 6.50

2 eggs your way on toasted sourdough. Add smoked salmon and avocado for £5

## Bolani (Vg) 7.50

Stuffed flat bread served with green chutney. [Ask us about today's filling]

## Cheesy Fries (V) 4.50

Melted Italian mozzarella, and fries

## Soup of the day 5

Add naan or 2 paratha for extra 2.50

## NOSHE LUNCH DEALS

Deluxe Chicken Wrap 6.50

Grilled Halloumi Wrap 6.50

Afghan sausage wrap 6.50

Chicken or Chickpea Loaded Fries 6

Charcoal chicken Hummus Salad 6.50

Afghan Grilled Chicken Rice Bowl 7.50

Nakhot (chickpea) Rice Bowl (Vg)\* 6.50

Lubya (beans) Rice Bowl (Vg)\* 6.50

Nakhot and Lubya Rice Bowl (Vg)\* 7.50

## GRILLS (FROM 12PM)

Charcoal fired, served with rice/naan/chips, salad and chutney

**Lamb Chopan Kebab 18.50**

Two skewers of tender lamb cubes, marinated for 24 hours in onion juice, dried fig, and garlic

**Barbequed Chicken Leg 12.50**

One marinated chicken leg quarter

**Charcoal Chicken Kebab 16.00**

Two skewers of marinated chicken cubes

**Kobeda (Lamb kebab) 17.50**

Two skewers of marinated minced lamb

**Lamb chops 19.50**

Five juicy lamb chops

**Mixed grill 21.50**

One lamb Chopan, charcoal chicken, Kobeda kebab, lamb chop

**Barbeque Peri Peri Chicken Wings 9.50**

Six marinated chicken wings

## ADD-ONS

Paratha 2

Eggs 1.50

Avocado 2

Smoked salmon 3

Halloumi 3

Vegan/Sausage 3

Chips (plain/spiced) 4

Afghan Naan (Vg) 3.5

Kabuli Palao Rice\* 4.5

Challow rice\* 3

Murch Chutney (Vg)\* 2

Maas (yoghurt) (V)\* 3

Chaka Watanee (V)\* 4