

Please inform your waiter of any allergies / intolerances before ordering

(Vg) – Vegan

(V) – Vegetarian

* – Gluten free

Noshe

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 chophan, 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 Dopiazza* 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 chophan, charcoal chicken, lamb kobeda lamb chops, Peri Peri chicken wings served on qabuli rice with hummus, salatee watanee, naan. Serves 3- 4
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A 10% service charge is automatically added to your bill.

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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	4.0
Cardamom infused cookie	
Afghan Creamloll Pastry	2.5
Almond Croissant	2.5
Pistachio Croissant	2.5

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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