



ARIANA

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AFGHAN RESTAURANT

BYO policy doesn't permit bringing still, sparkly water, soft drinks, or juices to the premises.

Maximum two hour stay. (Friday & Saturday)

No outside food or drinks.

An optional service charge of 12.5% will be added to bill.

Bills are charged in GBP.

Allergy aware

Some items from the menu may contain Wheat, Peanuts, Cashews, Sesame seeds, Pistachio, Almonds and Raisins. If you have any special dietary requirements please ask for an allergen guide, as we cannot guarantee an allergen free environment.



STARTERS

KADOO BURANEE	S 5.9 L 10.9	AUSHAK	S 6.2 L 11.9
Mashed pumpkin infused with a blend of herbs and spices, crowned with a drizzle of yoghurt.		Steamed dumplings bursting with the essence of leeks and spices, crowned with savoury lentil sauce and a drizzle of yoghurt.	
SAMOSA(4pcs)	4.2	MAST KHAIR	4.9
Mini-Samosa's bursting with flavourful minced lamb meat, garlic and onion, delicately fried to perfection.		Creamy goodness of yoghurt mixed with finely chopped cucumber, lightly seasoned for a refreshing taste.	
SPINACH SAMOSA (4pcs)	4.2	MAST O MUSIR	4.9
Mini-Samosa's filled with luscious spinach, cheese, garlic, and onion, lightly fried for a crispy texture.		Yoghurt gently infused with shallots, creating a tantalizing blend of flavours	
BOLANEE GANDANA	4.9	HOMOUS	S 5.2 L 10
Fried turnover generously stuffed with seasoned leeks, complemented by a tantalizing yoghurt sauce.		smooth mashed chickpeas, drizzled with olive oil and lightly seasoned with mint and spice.	
BOLANEE KACHALOU	4.9	ARIANA SALAD	4.9
Turnover brimming with a delectable blend of mashed potatoes, garlic, and onion, lightly fried, served with yoghurt sauce.		Finely diced onions, tomatoes, cucumbers, and green peppers unite to create a refreshing salad sensation, seasoned with dry mint and lemon juice.	
BOLANEE KADOO	4.9	PANEER SALAD	5.9
Fried turnovers filled with flavourful mashed pumpkin, seasoned with herbs and spices, accompanied by a yoghurt sauce.		A medley of sliced juicy tomatoes, cucumbers, red onions and lettuce, adorned with crumbly feta cheese, olives, and a sprinkle of dry mint.	
BAUNJAN BURANEE	S 5.9 L 10.9	NAAN	1.8
Savour the rich flavours of fried aubergines, blended with a medley of herbs, spices and topped with yoghurt.		Experience the warmth of our freshly baked clay oven naan, the perfect accompaniment to any of the above starters.	

SPECIAL MEZA

14.9

Curate your perfect experience by selecting any three enticing starters from our above collection (cannot be three of the same dish).

ARIANA SPECIALS



KABULI PALOW 17.5

Indulge in a tenderly slow cooked lamb shank served under a layer of fragrant Afghan rice, crowned by carrots, raisins and served with chef's choice of vegetarian side.

KABULI WITH LAMB TIKKA KEBAB 16.9

Grilled lamb fillet pieces marinated in fresh grated spices, served alongside Afghan rice topped with carrots and raisins.

KABULI WITH LAMB KOFTA KEBAB 14.9

Two skewers of minced lamb, infused with flavourful marinade. Served alongside Afghan rice topped with carrots, and raisins.

KABULI WITH CHICKEN KEBAB 14.9

Savour the juicy chunks of boneless chicken breast, marinated in a symphony of fresh grated spices. Paired with Afghan rice and garnished with carrots and raisins.

QOURMA CHALOW 13.5

Experience the rich flavours of sautéed Chicken OR Lamb, blended with onion and green pepper. Served with white rice and salad.

KOFTA CHALOW 12.9

Treat yourself to meatballs cooked with tomato, onion, and green pepper. Served with aromatic white rice and salad.

SABZI CHALOW 12.9

Indulge in sautéed spinach combined with tender pieces of lamb. Served alongside long grains of white rice and salad.

BAUNJAN CHALOW 12.9

Delight in sautéed aubergines paired with succulent pieces of lamb, Served with fragrant white rice and salad.

MANTU 13.9

Savour the exquisite flavours of lamb minced meat wrapped in steamed pastry, resembling dumplings. Drizzled with creamy yogurt and topped with lentil sauce and dried mint.

SIDES

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Vegetarian Choice of either:	6.9
Spinach Okra Kidney beans Aubergine Pumpkin curry Potato curry	
Chips	4
Naan	1.8
Rice topping (Carrots, Raisins)	2
Lamb curry	8.9
Chicken curry	7.9
Brown or White rice	3.8
Rice & Salad	6
Green Salad	3.5

FAMOUS VEGETARIAN COURSES

Savour the taste of our vegetarian curries, made with fresh spices and herbs. We serve our curries with Afghan rice and green salad.

SPINACH (Sabzi)	11.9	AUBERGINE (Baunjan)	11.9
OKRA (Bamiya)	11.9	PUMPKIN (Kadoo)	11.9
KIDNEY BEANS (Loby)	11.9	POTATO CURRY (Kachalou)	11.9

MIXED VEG CURRY (Choice of Two) 13.9

Combine any **two** of our vegetarian choices.

MIXED VEG CURRY (Choice of Three) 15.2

Combine any **three** of our vegetarian choices.

SEAFOOD

SPICY FISH STEAK 17.9

Marinated salmon, grilled to perfection over charcoal, cooked with fresh grated spices, perfectly complemented with Afghan rice and green salad.

SEABASS 17.9

Marinated in a special grated spice mix and expertly broiled over charcoal, accompanied by Afghan rice and green salad.

MAIN COURSES

All kebabs are served with Afghan rice and salad.



LAMB KOFTA KEBAB	13.5
Indulge in the flavours of two finely minced lamb skewers, marinated in a blend of garlic, onion, and delicate seasonings.	
JOOJEH KEBAB (Poussin)	14.9
Tender bone-in chicken pieces, carefully marinated in garlic, saffron, and a touch of seasoning. These succulent kebabs are a true delight for chicken lovers.	
SULTANI KEBAB	19.9
Combination of a skewer of perfectly seasoned minced lamb and another skewer of tender lamb fillet chunks. Grilled to perfection.	
CHICKEN SHISH KEBAB	14.5
Tender chunks of chicken breast, infused with the flavours of tomato and onion, cooked over a charcoal grill.	
LAMB SHISH KEBAB	16.9
Tender chunks of lamb fillet, cooked to perfection with tomato, onion, and pepper over a charcoal grill.	
LAMB CHOPS	19.9
Succulent lamb chops, marinated in garlic and lightly seasoned. Grilled to perfection, these chops are a savoury delight for meat lovers.	
MIX KEBAB (served for one)	19.5
Experience a combination of flavours with our mixed kebab, featuring chunks of chicken, chunks of lamb, and a skewer of lamb kofta kebab.	

SIDES

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Vegetarian Choice of either:	6.9
Spinach	
Okra	
Kidney beans	
Aubergine	
Pumpkin curry	
Potato curry	
Chips	4
Naan	1.8
Rice topping (Carrots, Raisins)	2
Lamb curry	8.9
Chicken curry	7.9
Brown or White rice	3.8
Rice & Salad	6
Green Salad	3.5

FAMILY GRILL

For the grill enthusiasts, feast on the variety of skewers on hand in our grill platter.
Please note that the waiting time for the special grill is 20mins approx.

GRILL FOR 2	38
Includes skewers of 1x Chicken shish Kebab, 1x Lamb Tikka Kebab, 2x Lamb Kofta Kebab. Accompanied by a serving of Kabuli rice.	
GRILL FOR 4	69
Includes skewers of 1x Chicken shish Kebab, 1x Lamb Tikka Kebab, 4x Lamb Kofta Kebab, 1x Joojeh (Poussin). Accompanied by a serving of fragrant Kabuli Palow rice, green salad and naans.	
GRILL FOR 6-8	129
Includes skewers of 2x Chicken shish Kebab, 2x Lamb Tikka Kebab, 6x Lamb Kofta Kebab, 2x Joojeh Kebab, and 2x Lamb Chops. This platter is accompanied by two servings of Kabuli rice, green salad and naans.	

SET MENU

DINNER FOR TWO	45
Starters: Homous, Baunjan Buranee served with naan Main course: Kabuli Palow, Chicken Shish Kebab Dessert: Firnee	
DINNER FOR FOUR	89
Starters: Homous, Baunjan Buranee, Samosa and Aushak served with naans Main course: Kabuli Palow, Chicken Shish Kebab, Mantu and Lamb Kofta Kebab Dessert: Firnee and Baclava	



DESSERTS

FIRNEE	4.9
A rich and smooth milk Afghan pudding, Infused with sliced almonds	
BACLAVA	4.9
A delicious, sweet homemade pastry slice, filled with almonds and pistachios	
NUCKEL	3
Sweet almonds covered in a sugary coating, a delightful treat that pairs perfectly with a cup of tea	
ICE CREAM	4.9
Choice of Vanilla, Chocolate or Strawberry	

DRINKS	TEA
DOUGH Homemade yoghurt drink	GREEN TEA WITH CARDAMOM
Glass 3.2 Jug 6.9	4.2
MANGO LASSI Blend of mango, yoghurt and milk	BLACK TEA WITH CARDAMOM
Glass 4 Jug 9.9	4.2
SOFT DRINKS	FRESH MINT TEA WITH CARDAMOM
(COKE, DIET-COKE, SPRITE, FANTA, COKE ZERO, TONIC)	4.2
SMALL STILL/SPARKLY	BLACK COFFEE
	3.2
HILDON STILL (750ML)	
4	
SAN PELLEGRINO (750ML)	
4	
	MOCKTAILS & ICED TEA
JUICES	VIRGIN MOJITO (A refreshing blend of lime and mint with a touch of orange)
	5.5
ORANGE	PINO COLADA (A glorious tropical mix of coconut and pineapple)
3	5.5
MANGO	STRAWBERRY MOCKIRI (A fusion of strawberry, orange, lemon and lime)
3	5.5
CRANBERRY	BERRY BANG (A fusion of berry, lemon and lime)
3	5.5
POMEGRANATE	PEACH ICED TEA
3	5.5
APPLE	PASSION FRUIT ICED TEA
3	5.5