



# ARIANA

---

## II

---

AFGHAN RESTAURANT

## TAKEAWAY MENU

Eat in prices differ  
Prices 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.

## TAKEAWAY MENU



### STARTERS

<b>KADOO BURANEE</b>	<b>S 5.95</b> <b>L 10.95</b>	<b>AUSHAK</b>	<b>S 5.95</b> <b>L 11.95</b>
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.	
<b>SAMOSAS (4pcs)</b>	<b>4.20</b>	<b>MAST KHAIR</b>	<b>4.50</b>
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.	
<b>SPINACH SAMOSA (4pcs)</b>	<b>4.20</b>	<b>MAST O MUSIR</b>	<b>4.50</b>
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	
<b>BOLANEE GANDANA</b>	<b>3.95</b>	<b>HOMOUS</b>	<b>S 4.95</b> <b>L 10</b>
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.	
<b>BOLANEE KACHALOU</b>	<b>3.95</b>	<b>ARIANA SALAD</b>	<b>4.95</b>
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.	
<b>BOLANEE KADOO</b>	<b>3.95</b>	<b>PANEER SALAD</b>	<b>5.95</b>
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.	
<b>BAUNJAN BURANEE</b>	<b>S 5.95</b> <b>L 10.95</b>	<b>NAAN</b>	<b>1.60</b>
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

**13.95**

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

# ARIANA SPECIALS



<b>KABULI PALOW</b>	<b>15.50</b>
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.	
<b>KABULI WITH LAMB TIKKA KEBAB</b>	<b>14.95</b>
Grilled lamb fillet pieces marinated in fresh grated spices, served alongside Afghan rice topped with carrots and raisins.	
<b>KABULI WITH LAMB KOFTA KEBAB</b>	<b>13.95</b>
Two skewers of minced lamb, infused with flavourful marinade. Served alongside Afghan rice topped with carrots, and raisins.	
<b>KABULI WITH CHICKEN KEBAB</b>	<b>13.95</b>
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.	
<b>QOURMA CHALOW</b>	<b>12.50</b>
Experience the rich flavours of sautéed Chicken OR Lamb, blended with onion and green pepper. Served with white rice and salad.	
<b>KOFTA CHALOW</b>	<b>11.50</b>
Treat yourself to meatballs cooked with tomato, onion, and green pepper. Served with aromatic white rice and salad.	
<b>SABZI CHALOW</b>	<b>11.50</b>
Indulge in sautéed spinach combined with tender pieces of lamb. Served alongside long grains of white rice and salad.	
<b>BAUNJAN CHALOW</b>	<b>11.50</b>
Delight in sautéed aubergines paired with succulent pieces of lamb, Served with fragrant white rice and salad.	
<b>MANTU</b>	<b>11.95</b>
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.	

<b>SIDES</b>	
...	
Vegetarian Choice of either:	4.95
Spinach	
Okra	
Kidney beans	
Aubergine	
Pumpkin curry	
Potato curry	
<b>Chips</b>	<b>3.50</b>
<b>Naan</b>	<b>1.60</b>
<b>Rice topping</b> (Carrots, Raisins)	<b>1.50</b>
<b>Lamb curry</b>	<b>8.50</b>
<b>Chicken curry</b>	<b>6.95</b>
<b>Brown or White rice</b>	<b>3.50</b>
<b>Rice &amp; Salad</b>	<b>5.50</b>
<b>Green Salad</b>	<b>3.00</b>

## 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.

<b>SPINACH (Sabzi)</b>	<b>9.95</b>	<b>AUBERGINE (Baunjan)</b>	<b>9.95</b>
<b>OKRA (Bamiya)</b>	<b>9.95</b>	<b>PUMPKIN (Kadoo)</b>	<b>9.95</b>
<b>KIDNEY BEANS (Loby)</b>	<b>9.95</b>	<b>POTATO CURRY (Kachalou)</b>	<b>9.95</b>

**MIXED VEG CURRY (Choice of Two)** **11.95**  
Combine any **two** of our vegetarian choices.

**MIXED VEG CURRY (Choice of Three)** **13.95**  
Combine any **three** of our vegetarian choices.

## SEAFOOD

**SPICY FISH STEAK** **16.95**

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

**SEABASS** **16.95**

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.



<b>LAMB KOFTA KEBAB</b>	<b>12.95</b>
Indulge in the flavours of two finely minced lamb skewers, marinated in a blend of garlic, onion, and delicate seasonings.	
<b>JOOJEH KEBAB</b> (Poussin)	<b>13.95</b>
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.	
<b>SULTANI KEBAB</b>	<b>18.95</b>
Combination of a skewer of perfectly seasoned minced lamb and another skewer of tender lamb fillet chunks. Grilled to perfection.	
<b>CHICKEN SHISH KEBAB</b>	<b>13.95</b>
Tender chunks of chicken breast, infused with the flavours of tomato and onion, cooked over a charcoal grill.	
<b>LAMB SHISH KEBAB</b>	<b>14.95</b>
Tender chunks of lamb fillet, cooked to perfection with tomato, onion, and pepper over a charcoal grill.	
<b>LAMB CHOPS</b>	<b>18.95</b>
Succulent lamb chops, marinated in garlic and lightly seasoned. Grilled to perfection, these chops are a savoury delight for meat lovers.	
<b>MIX KEBAB</b> (served for one)	<b>17.95</b>
Experience a combination of flavours with our mixed kebab, featuring chunks of chicken, chunks of lamb, and a skewer of lamb kofta kebab.	

SIDES	
...	
Vegetarian Choice of either:	4.95
Spinach	
Okra	
Kidney beans	
Aubergine	
Pumpkin curry	
Potato curry	
Chips	3.50
Naan	1.60
Rice topping (Carrots, Raisins)	1.50
Lamb curry	8.50
Chicken curry	6.95
Brown or White rice	3.50
Rice & Salad	5.50
Green Salad	3.00

# 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.

<b>GRILL FOR 2</b>	<b>36</b>
Includes skewers of 1x Chicken shish Kebab, 1x Lamb Tikka Kebab, 2x Lamb Kofta Kebab. Accompanied by a serving of Kabuli rice.	
<b>GRILL FOR 4</b>	<b>69</b>
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.	
<b>GRILL FOR 6-8</b>	<b>119</b>
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

<b>DINNER FOR TWO</b>	<b>42</b>
Starters: Homous, Baunjan Buranee served with naan Main course: Kabuli Palow, Chicken Shish Kebab Dessert: Firnee	
<b>DINNER FOR FOUR</b>	<b>84</b>
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

<b>FIRNEE</b>	<b>3.95</b>
A rich and smooth milk Afghan pudding, Infused with sliced almonds	
<b>BACLAVA</b>	<b>4.50</b>
A delicious, sweet homemade pastry slice, filled with almonds and pistachios	
<b>NUCKEL</b>	<b>2.95</b>
Sweet almonds covered in a sugary coating, a delightful treat that pairs perfectly with a cup of tea	

DRINKS		TEA	
<b>DOUGH</b> Homemade yoghurt drink	Small 2.95 Large 5.50	<b>GREEN TEA</b> WITH CARDAMOM	N/A
<b>MANGO LASSI</b> Blend of mango, yoghurt and milk	Small 3.95 Large 9.95	<b>BLACK TEA</b> WITH CARDAMOM	
<b>SOFT DRINKS</b> (COKE, DIET-COKE, SPRITE, FANTA, COKE ZERO, TONIC)	2	<b>FRESH MINT TEA</b> WITH CARDAMOM	
<b>SMALL STILL/SPARKLY</b> (750ML)	1.50	<b>BLACK COFFEE</b>	
<b>HILDON STILL</b> (750ML)	2.95	<b>MOCKTAILS &amp; ICED TEA</b>	
<b>SAN PELLEGRINO</b> (750ML)	2.95	<b>VIRGIN MOJITO</b> (A refreshing blend of lime and mint with a touch of orange)	N/A
<b>JUICES</b>		<b>PINO COLADA</b> (A glorious tropical mix of coconut and pineapple)	
<b>ORANGE</b>	N/A	<b>STRAWBERRY MOCKIRI</b> (A fusion of strawberry, orange, lemon and lime)	
<b>MANGO</b>		<b>BERRY BANG</b> (A fusion of berry, lemon and lime)	
<b>CRANBERRY</b>		<b>PEACH ICED TEA</b>	
<b>POMEGRANATE</b>		<b>PASSION FRUIT ICED TEA</b>	
<b>APPLE</b>			