

## THE TASTE OF AFGHAN

Afghan cuisine is diverse, aromatic and features a blend of tantalising flavours. Packed full of unique spices, that are mild and enjoyable.

COMFORT with a TWIST

## WRAPS

Feast on our fusion of fresh ingredients, wrapped in our traditional Afghan bread.

### Balkh Slow-Braised Beef

6 hour marinated beef rump, charcoal grilled for extra flavour, slowly braised in Afghan spiced gravy until tender.

### Noshaq Grilled Chicken

Succulent chicken thighs, marinated for 24 hours in a deliciously creamy sauce, and traditionally charcoal grilled for extra flavour.

### Lamb Ghwakha

Mantu-inspired, with richly spiced lamb mince, cooked until tender. Paired with a hint of fresh mint that is brought together through the warmth of the Afghan spices.

### Sarak Kidney Beans (VG)

A street food classic, turned vegan wrap. Creamy kidney beans and rich tomato fusion, with a nutty twist from our cashew sauce, and a finishing drizzle of our zesty herb sauce.

+ ADD cheese to any wrap

## SOFT DRINKS

We sell a variety of soft drinks.

Please ask a member of staff for our availability.

## BURGERS

We've taken a universal favourite and given it a unique Afghan twist.

### Khyber Beef Chapli Kebab

An Afghan barbecue special. Sink your teeth into a juicy beef patty, spiced with fiery chilli and fresh pomegranate seeds.

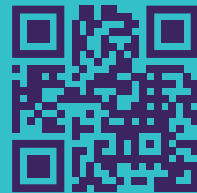
### Tschahar Bagh Vegan (VG)

Our homemade vegan patty is packed with fresh veggies, and a dash of refreshing avocado green herb sauce, sandwiched between a premium bun.

SPICY but MILDLY

## DISCOVER MORE

about our food and culture by scanning the QR code.



Or visit [wahad.co.uk](http://wahad.co.uk).