

MAIN COURSE

Classic Kabuli Pulao A beloved Kabul dish of fragrant rice, tender lamb, and a sweet touch of raisins and carrots	10.95
Lamb Shank Kabuli Pulao Afghanistan's national dish featuring aromatic rice and a slow cooked lamb shank topped with raisins and carrots	14.95
Signature Afghan Lamb Qorma A rich aromatic lamb stew, simmered in spiced tomato, garlic and onion, infused with the warmth of traditional Afghan spices.	10.95
Signature Afghan Chicken Qorma A flavourful stew, prepared with tender pieces of chicken in a flavourful tomato and onion-based gravy	9.95
Manto Delicate steamed dumplings filled with savoury lamb, served with a spiced yogurt sauce for a mouthwatering experience	10.95
Shahi Palak Gosht Tender pieces of lamb slow-cooked in a luxurious spinach gravy, infused with royal spices and aromatic herbs for a rich and flavourful experience	10.95
Shahi Palak Murgh Succulent chicken cooked in a creamy spinach gravy, enriched with Afghan spices and a hint of aromatic herbs for a rich and indulgent flavour	9.95
Gosht-E-Daal Tender pieces of slow-cooked lamb simmered with lentils in a rich, aromatic sauce, infused with traditional spices for a hearty and flavourful dish	10.95
Murgh-E-Daal Tender chicken simmered with lentils in a fragrant, spiced gravy, creating a hearty and comforting dish full of rich flavours	10.95
Aromatic Butter Chicken Stew Succulent chicken slow-cooked in a rich, buttery tomato gravy, infused with tangy spices and finished with a touch of cream for a smooth, flavourful stew	9.95
Chicken Tikka Masala A classic favourite, with grilled chicken chunks simmered in a thick and creamy tomato-based sauce, seasoned with a perfect balance of spices	9.95

FRESH SHENWARI KARAHI

A famed Shenwari delicacy, made with fresh lamb or chicken, simmered in a spiced tomato sauce with green chilies and garlic for a traditional flavour

1/2 Kg Lamb Shenwari Karahi Served with 1 Afghan Naan 20.95	1 Kg Lamb Shenwari Karahi Served with 2 Afghan Naan 39.95	1/2 Kg Chicken Shenwari Karahi Served with 1 Afghan Naan 18.95	1 Kg Chicken Shenwari Karahi Served with 2 Afghan Naan 29.95
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VEG STARTER

Kabul Street Chat A vibrant mix of crispy wafers, chickpeas, potatoes, tangy tamarind chutney, and a sprinkle of pomegranate seeds	5.95
Samosa Chat Crushed veg samosas topped with chickpeas, potatoes, and our special yogurt with a sprinkle of fresh herbs and spices for a burst of flavour	6.50
Home-Made Veg Samosa Golden, crispy pastries stuffed with a savoury filling of spiced potatoes, peas, and herbs, served fresh and hot	5.95
Chilli Paneer A fusion of flavours! Crispy paneer cubes tossed in a tangy and spicy chili garlic sauce with bell peppers and onions	7.95

MAIN COURSE VEG

Bangan Borani Flavourful Afghan aubergine dish with pan fried aubergine slices layered with a spiced tomato sauce and resolved with creamy garlic yoghurt	8.95
Bamya (Okra Stew) Tender okra simmered in a spiced tomato-based stew, offering a unique and comforting flavour	8.95
Lubya (Red Beans) Slow cooked dish with tender kidney beans simmered in spicy tomato sauce flavoured with garlic, ginger and mixed herbs	8.95
Daal E Sabzi A mix of lentils & Spinach, cooked with traditional spices for a hearty and flavourful experience.	8.95
Palak E Sultani Fresh spinach cooked with a blend of aromatic spices, offering a vibrant and flavourful dish with a touch of royal essence.	8.95
Desi Chana in Afghan Spices Chickpeas simmered in a fragrant blend of Afghan spices, delivering a savoury and aromatic flavour profile	8.95
Paneer in Royal Butter Sauce Soft paneer cubes cooked in a rich, creamy butter sauce with a blend of royal spices for a decadent taste	9.95
Kabul Rose Special Daal A signature daal, slow-cooked to perfection with Kabul rose special spices for a comforting and flavourful dish	8.95

WELCOME TO KABUL ROSE

In Afghanistan, the Rose is more than a flower. It is a symbol of beauty, love, and resilience, much like the spirit of Afghan hospitality. Rooted in centuries-old tradition, Mehman Nawazi—the art of welcoming guests—is a sacred duty, where every Guest is honored with warmth, generosity, and a feast fit for royalty.

At Kabul Rose, we bring this tradition to your table. Let the fragrant aroma of Kabuli Pulao, the rich spices of our kebabs, and the comfort of freshly baked naan transport you to an Afghan home, where meals are meant to be shared and memories made.

BREAKFAST (09:00 - 14:00)

Traditional Afghan Breakfast Slow cooked Afghan style eggs with tomatoes and herbs, served with a choice of Lubyas (red kidney beans) or Chickpeas, fresh paratha or naan, and a sweet, comforting halwa for a hearty start to the day.	11.95
Afghan Style Eggs with Naan Afghan style eggs made with fresh tomatoes, herbs and spices, served with your choice of soft naan and salad for a delicious and filling breakfast.	6.95
Full English Breakfast A full plate of comfort: eggs cooked your way, juicy sausages, baked beans, mushrooms, toast and golden hash browns, the perfect morning fuel.	11.95
Desi Nashta Delight A flavourful start to your day with traditional favourites like crispy paratha, omelette, spicy chana, lubyas, creamy halwa. A perfect blend of warmth and nostalgia.	11.95
Desi Chana or Lubyas (Red Beans) with Naan A simple, comforting dish of spiced chickpeas or beans, served with your choice of soft naan bread for a satisfying meal.	6.95
Desi Omelette with Paratha or Naan A savoury omelette wrapped in paratha for a portable and satisfying breakfast.	5.95

CHARCOAL STARTERS

Chopan Kebab (with Small Naan) Flavourful bites of lamb, marinated in Afghan traditional spices, grilled over charcoal for authentic taste.	11.95
Chapli Kebab (with Afghan Naan) Pan-fried minced beef kebab infused with Afghan spices for a traditional taste.	11.95
Single Chapli Kebab (with Small Naan) Pan-fried minced beef kebab infused with Afghan spices for a traditional taste.	6.95
Afghan Murgh Tikka Bite sized Afghan chicken tikka marinated in creamy spices, charcoal grilled to golden perfection.	7.95
Kobeda Kabab Succulent ground lamb kebabs, seasoned with Afghan spices, grilled to perfection over charcoal for a smoky, juicy bite. A true taste of tradition.	9.95
Fish Pakora Crispy battered fish fillets, spiced with herbs and seasonings, fried until golden and served with tangy dipping sauce.	8.95
Charcoal Murgh Seekh Delicately spiced minced chicken, marinated in Afghan spices, shaped into skewers and grilled to perfection.	7.95
Charcoal-Smoked Murgh Wings Flavourful chicken wings, marinated in a secret spice mix, grilled to perfection for a smoky and juicy bite.	7.95
Charcoal Lamb Chops Lamb chops grilled over charcoal bursting with Afghan flavours.	11.95
Royal Afghan Steak Tender juicy lamb grilled to perfection, infused with Afghan spices, and served with smoky flavourful finish and a rich flavourful experience.	14.95
Hummus (Served with Naan) Creamy, velvety blend of chickpeas, tahini and garlic, finished with a drizzle of olive oil.	4.95

MIX GRILL

Kabul Rose Regular Grill A selection of Afghan chicken tikka, murgh wings, chopan Kebab, Kobeda kebab, murgh seekh kebab served straight from the grill served with Kabuli Rice.	24.95
Kabul Rose Large Grill A selection of Lamb chops, Afghan chicken tikka, murgh wings, chopan kabab, kobeda kebab, chicken seekh kebab served straight from the grill served with kabuli rice.	38.95



ALLERGIES & INTOLERANCE

Please mention to our staff if you have any allergies. We cannot guarantee anything to be allergy-free.