

Menu

APPETIZERS

BANJAN 10

Fried eggplant slices with a spiced tomato sauce and garlic yogurt base.

HUMMUS 12

Creamy mix of chickpeas, tahini, garlic, lemon and yogurt.

BOLANI 13

Flatbread stuffed with potatoes, chives, cilantro and spices. Served with vinegar sauce and natural yogurt. (contains lactose)

PAKORA 12

Crispy fried vegetables with a mixture of chickpea flour and spices. Accompanied with red chutney and green chutney sauce. (contains gluten and dairy)

MALAI CHICKEN 12

Chicken pieces marinated in a creamy mixture of yogurt, Philadelphia cheese and Indian spices. (contains dairy)

SIDE DISHES

CHALLOW 7

Basmati rice with cumin and cardamom

NAAN 3

Traditional flat bread. (Garlic, Roghni, or butter naan +\$1.)

MAST O' 10

KHIYAR

Creamy salad based on natural yogurt with cucumber and mint. (contains dairy)

TABULE 7

Refreshing salad made with bulgur, fresh parsley, scallions, tomato, and olive oil, with a touch of lemon juice.

AFGHANI SALAD 6

Refreshing salad based on cucumber, tomato, red onion, mint, parsley and lemon juice.

RAITA 6

Creamy salad based on yogurt with carrot, cucumber and tomato with herbs. (contains dairy)

KORMA 10

KACHALO

Soft potatoes with coriander, jalapeño and turmeric.

MAIN DISHES - CHICKEN



CHICKEN 19 TIKKA MASALA

Marinated chicken cooked in a creamy tomato sauce with herbs and house spices. (contains dairy)

CHICKEN 22 BIRYANI

Fragrant rice with a blend of house spices, tomato yogurt sauce, and tender pieces of chicken. (contains dairy)

BONELESS 24 CHICKEN KABOB

Chicken thigh skewer marinated in our special sauce, served with grilled tomato, garden salad and Challow.

BUTTER 20 CHICKEN

Chicken breasts marinated in yogurt and traditional spices, slowly cooked in a tomato, butter, and cream sauce.

CHICKEN 19 KOOBIDEH

Chicken skewer marinated in spices, served with grilled tomato, garden salad and Challow.

TANDOORI 22 CHICKEN

Chicken thighs marinated in yogurt and house spices, grilled for a juicy texture and smoky flavor. (dairy)

KARAH 22 CHICKEN

Tender chicken cooked with fresh tomatoes and a blend of spices. Served with Challow. (dairy)

CHICKEN TACOS 14

Cooked chicken in house spices, avocado, and pickled onion. Served with spicy sauce, chirimol, and a creamy yogurt-based dressing.

MAIN DISHES - BEEF



MANTU 20

Steamed dumplings filled with meat and onion, served with yellow lentil sauce and garlic yogurt.

BEEF KOOBIDEH/ 20 SEEKH KABOB

Beef skewer marinated in spices, served with grilled tomato, garden salad and Challow.

CHAPLI KABOB 16

Homemade Pashtun-style beef kebab, seasoned with a blend of Afghan spices. Served with Naan bread and salad. (contains gluten)

NIHARI 22

Gentle beef stew slow cooked for 6 hours in a blend of Indian spices. (gluten and dairy)

BEEF 22 KABOB

Beef marinated in an Afghan spices blend, served with grilled tomato, garden salad and Challow.

BEEF TACOS 15

Beef cooked in house spices, avocado, and pickled onion. Served with spicy sauce, chirimol, and a creamy yogurt-based dressing.

MAINS DISHES - LAMB

CHOPAN KABOB 45

Lamb ribs marinated with spices and grill, served with red onion and sumac.

LAMB TACOS 17

Slow-cooked lamb with red wine and house spices, served with avocado and pickled onion. Accompanied by a yogurt, cream cheese, and dried mint dressing.

KABULI PALUO 35

Tender lamb slow-cooked in a blend of aromatic Kabul spices on fragrant rice with carrots and raisins.

GOAT/MUTTON KARAHI 40

Tender lamb cooked in a karahi with fresh tomato, ginger, coriander seeds, and a blend of spices, served with challow.

MAIN DISHES - SEAFOOD

SALMON 29

Delicate salmon fillets marinated in a blend of herbs and spices, grilled to provide a deep flavor and subtle smoky touch.

MAHI-YE SHAH 'S 23

Grilled fish fillet marinated with yogurt and spices, served with basmati rice and a special sauce.

SHRIMP MASALA 25

Curry shrimp in a creamy sauce made with coconut milk, tamarind, turmeric, and tomato. Served with aromatic rice

VEGETARIAN DISHES

SHAH 'S VEGETABLES 9

Cauliflower, carrot, zucchini, and broccoli sautéed with butter, salt, and pepper.

ASHAK 18

Dumplings filled with mushrooms, broccoli, cauliflower, onion and green chilli, served with yellow lentil sauce and garlic yogurt.

ALOO PALAK 15

Soft chunks of potato and spinach with garam masala, and turmeric.

GARDEN SALAD 11

Fresh salad with a mix of lettuces, bell peppers, cherry tomatoes, red onion, cucumber, and olive oil.



No spice



Moderate spice



Slight spice



Spicy

MAIN DISHES - COMBINED

IMPERIAL 23
KOOBIDEH DUO

Beef koobideh and chicken koobideh served with grilled tomato, garden salad, and challow.

FOR SHARING

FAMILY 70
PLATTER 1

Mantu, beef kabob, beef and chicken koobideh, korma kachalo, challow, salad, and naan. **(Serves 4 people)**

FAMILY 90
PLATTER 2

Mantu, Ashak, beef kabob, beef and chicken koobideh, korma kachalo, challow, salad, and naan. **(Serves 5-6 people)**

FAMILY 180
PLATTER 3

Mantu, Chicken tikka masala, beef kabob, beef and chicken koobideh, boneless chicken, korma kachalo, challow, salad, and naan. **(Serves 8-10 people)**

KIDS MENU

SHAH ´S BURGERS 8

Tender and Juicy mini Beef koobideh burger, served on a soft, freshly baked homemade bun.

SHAH ´S NUGGETS 9

Bread chicken nuggets served with Served with french fries.

DESSERTS



FIRNEE 5

Traditional creamy and smooth dessert made with milk, rose water, cardamom, cream, and crushed pistachios. (Lactose-free option too.)

COFFEE FIRNEE 6

Dessert infused with coffee flavor and served with a chocolate truffle.

GAJAR HALWA 7

Traditional dessert made with carrots slowly cooked with milk, sugar and cardamom. With a hint of nuts.

BAKLAVA 8

Layers of crispy filo pastry filled with pistachio and walnuts soaked in a delicious honey syrup.

PARIS-BREST 7

Choux pastry baked to perfection, filled with a hazelnut praliné mousseline that is smooth and aromatic, finished with a touch of powdered sugar and almonds.

CHEESECAKE VASCO 8

Creamy, silky Basque cheesecake with an intense cheese flavor. You can choose a topping: Nocilla or pistachio cream.

KOLCHA 5

Homemade cookies with a crunchy outside and soft inside, topped with vanilla sorbet.

SHAH BROWNIE 6

Chocolatey brownie, topped with homemade ice cream.

MINI TARTALETS 6

A crunchy sablé pastry base filled with a fresh green apple and peach compote, topped with pastry cream.

OPERA 11

Layers of almond sponge cake, coffee, and dark chocolate ganache.