



SABOR ALFUEGO

AFGHAN CUISINE

Un viaje gastronómico a Afganistán
A culinary journey to Afghanistan





TAPAS



1. **Badenjan** 🌱 Vegan dish – 9,75 €

Traditional fire-roasted aubergine, hand-mashed and blended with creamy Greek yogurt and authentic Afghan house spices.

2. **Sabzi Palak** 🌱 Vegan dish – 7,50 €

Sautéed spinach with melted cheese, served in a small casserole.

3. **Kofteh** – 9,50 €

Traditional homemade meatballs in a legume-based sauce.

4. **Chicken Wings** – 9,50 €

Crispy chicken wings with barbecue sauce (5 pieces).

7. **Potato Bowl** – 7,00 €

Golden, crispy French fries.

8. **Falafel** 🌱 Vegan dish – 9,50 €

Fried chickpea balls with cilantro and spices (6 pieces).

9. **Masto-Khiar** – 6,75 €

Greek yogurt with cucumber, prepared in traditional Afghan style.

10. **Qormeh Lubia** 🌱 Vegan dish – 9,75 €

Traditional legume stew prepared with our signature spices.

11. **Dall Makhani** 🌶️ 🌱 Vegan dish – 9,75 €

Creamy lentils, mildly spiced, typical of Indian cuisine.

12. **Homemade Pita Bread** – 1,75 €

Freshly baked traditional pita (2 portions).





SALADS & VEGETABLES

 Vegan dishes

13. Afghan Salad – 7,75 €

Fresh mix of tomatoes, cucumber, onion, pepper and aromatic herbs, dressed with salt, lemon juice & olive oil.



14. Chickpea Salad – 9,50 €

Afghan-style salad base with chickpeas, seasoned with salt and natural yogurt dressing.



15. Grilled Vegetables – 11,50 €

Seasonal fresh vegetables, chargrilled with authentic smoky flavor.





PASTA & RICE 🍝 🍚

20. Mantu – 9,75 €

Dumplings filled with minced meat, cabbage & onion, served with natural yogurt (6 pieces).



21. Ash – 9,50 €

Creamy noodle soup with legumes, minced meat & a special touch of Greek yogurt.



22. Afghan-Style Macaroni – 9,50 €

Prepared with legumes, minced beef, and served with Greek yogurt.

23. Zafaron Palaw 🌱 Vegan dish – 7,75 €

Basmati rice aromatized with saffron.



24. Kabuli Palaw – 9,00 €

Basmati rice with carrots, raisins, and almonds.

25. Dampukht – 13,50 €

Traditional Afghan rice with chicken and vegetables.

26. Uzbeki Palaw – 17,75 €

Rice with lamb, raisins, and carrots.





GRILLED MEATS

31. Kabuli Kebab – 19,00 €

Juicy grilled minced beef skewers, seasoned and prepared following a traditional recipe from Kabul.

32. Chopan Kebab (Afghan style) – 23,00 €

Two marinated lamb skewers, traditional Afghan cuisine.

33. Murgh-Kebab – 17,00 €

Two juicy bone-in chicken skewers, grilled.

34. Sina Murgh-KEBAB – 17,00 €

Two marinated chicken breast skewers, chargrilled.

35. Sikh-Kebab – 19,00 €

Two delicious beef entrecôte skewers, BBQ style.

36. Gosht Kebab – 19,00 €

Tender and juicy grilled beef pieces, served with eggs and crispy French fries.

37. Mazari Kebab 🌶️ – 17,75 €

Juicy minced meat skewer mixed with vegetables, traditional Mazar style, with an intense flavor and a delicate spicy touch.





MIXED GRILLS FOR SHARING

38. Mixed Grill Platter with 5 Skewers: – 47,00 €

(Recommended for 2 people)

- * Minced beef skewer
- * Chicken skewer with bone
- * Chicken breast skewer
- * Marinated lamb skewer
- * Beef entrecôte skewer

39. Mixed Grill Platter with 9 Skewers: – 79,75 €

(Recommended for 4 people)

- 2 Lamb skewers
- 2 Chicken skewers with bone
- 1 Chicken breast skewer
- 2 Minced beef skewers
- 2 Beef entrecôte skewers

Note: Our mixed grill platters are served with freshly baked bread, basmati rice and crispy French fries.





FRESH GRILLED FISH 🐟

41. Salmon – (Boneless) 23,00 €

Fresh salmon fillet marinated with olive oil, garlic & parsley, slowly grilled.

(Served with your choice of French fries or basmati rice.)



42. Fish and Chips – (Boneless) 17,95 €

Battered and fried white fish, served with French fries and mayonnaise.



43. Sea Bass – 21,00 €

Fresh sea bass marinated with olive oil, garlic & parsley, grilled.

(Served with your choice of French fries or basmati rice.)





AFGHAN STREET FOOD

51. Beef Burger – 11,00 €

Juicy grilled beef burger served in pita bread.

52. Double Beef Burger – 17,00 €

Double BBQ beef burger, served in pita bread.

53. Falafel Dürüm 🌱 Vegan dish – 9,00 €

Dürüm wrap filled with chickpea falafel, spices, and aromatic herbs.

54. Chicken Dürüm – (L) 11,00 €

54XL. Chicken Dürüm – (XL) 16,00 €

Afghan-style chicken wrap with authentic flavor.

55. Beef Dürüm – (L) 12,00 €

55XL. Beef Dürüm – (XL) 17,00 €

Wrap filled with minced beef, inspired by traditional Persian cuisine.

56. Chicken Strips – 9,00 €

Delicious chicken breast strips served with French fries.





CHEF'S SPECIALS

100. Kabuli- kebab, Junior – 13,75 €

Two juicy mini skewers of 100% minced beef, seasoned in the traditional Afghan style and grilled to perfection, served with French fries.

101. Sina Murgh-Kebab Junior – 11,75 €

Afghan-style marinated grilled chicken breast, served with French fries and salad. .

102. Kú Kú Palaw – 9,75 €

Aromatic saffron rice served with 2 fried eggs and legume sauce.

103. Karaie Tokhom 🌶️ – 13,75 €

Traditional fried eggs with a special minced meat stew, spiced with homemade seasonings.

104. Chapli Kabob 🌶️ – 9,97 €

Minced beef patty mixed with onions, tomatoes and red peppers, seasoned with our traditional Afghan spices, mildly spicy, served with French fries and salad. .

105. Shorba – 19,00 €

Traditional Afghan stew with lamb, potatoes, carrots & chickpeas, slowly cooked and flavored with authentic Afghan spices. Served in a clay pot.

Note: We recommend reserving the stew at least one day in advance.



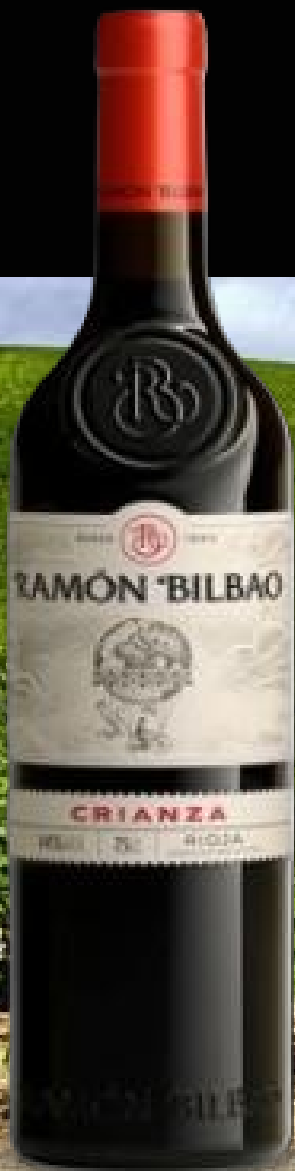
RIOJA

Tinto

Tinto

Tinto

OFERTA



Ramón Bilbao
Crianza

18,75 € / Botella

Rioja

Cune
Crianza

17,75 € / Botella

Rioja

Muga
Crianza

38,75 € / Botella

Rioja

Proelio
Crianza

~~24,75~~

17,75 € / Botella
Copa / 4,50 €
Rioja



Tinto

Ribera
de
Duero

Tinto

Matarromera
Crianza

48,75 € / Botella

Ribera Duero

Protos
Crianza

19,75 € / Botella

Ribera Duero

Irreverente
Crianza

15,75 € / Botella
Copa / 4,50 €

Ribera Duero

Márquez de Burgos
Crianza

~~32,75~~ 19,95 € / Botella
4,75 € / Copa

Ribera Duero



Galicia
Tinto

Tramoso
Sietededos

Valdeorras Mencias

24,75 € / Botella

Ourense - España



TORO
Tinto

TRIVIUM
Tinta de Toro

Denominación
de Origen

Botella 13,75€ Copa 3,50€

Zamora - España



Vinos de La Casa

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Botella / 13,75 €
Copa / 3,50 €

Tinto / Blanco & Rosado

España

**WHITE
WINE**



LOUIS PERDRIER

Francia Nature

Espumosa – Brut

Botella; 19,00€

Francia

**VINOS
BLANCOS**



Costa Blanca

Macabeo Verdejo
Moscatel – Vegano

17,00 € / Botella

Alicante

**WHITE
WINE**



Verdejo

Botella; 15,75 €

Copa; 3,50 €

Rueda



Coto de Hayas

Chardonnay

Botella; 17,75 €

Copa; 3,75 €

Aragón



VALENCIA & ALICANTE

Tinto

Tinto

Tinto

Juan de Juanes

18,75 € / Botella
4,75 € / Copa

Valencia

Costa Blanca

Vegano / vino tinto

19,00 € / Botella
4,50 € / Copa

Alicante

Vinos Divertidos

100% Monastrell
17,75 € / Botella

Alicante

El Goru

Denominación de origen

19,75 € / Botella

Jumilla - Alicante

VINOS DO RÍAS BAIXAS

GLICIA



Tramoso - 28,00 €
Godello - Valdeorras (Ourense)



MARTIN CODAX 25,00 €



RIBAFLAVIA 17,00 €



Marquez de Vizhojas, 15,00 €



Rosados

- * Monterio (Toledo) Botella 13,75€ / Copa 3,50€
- * Coto de Haya (Aragón) Botella ; 13,75€ / Copa 3,50€



Espumoso

- * Moet Chandon (Brut Francia) 75,00€
- * LOUIS PERDRIER (Brut excellence Francia) 19,00€
- * Cava Brut (Nature Barcelona) Botella 17,00€
- * Cava Brut Botella Benjamin 200 ml. 5,75€



0,20 L. Caña	2,00€
0,33 L. Copa	3,00€
0,50 L. Tanque	5,75€
1,00 L. Jarra Grande	9,75€

Draft beer

Caña con Limón	2,45€
Copa Con Limón	3,50€
Tanque con Limón	5,75€
Jarra Grande con limón	12,50€

Tinto de Verano

Copa (0,33 L.)	4,00€
Jarra Grande (1,00 L)	13,00€

Sangría

Copa de Sangría (0,33 L)	5,00€
Jarra grande sangría (1,00 L)	17,00€

Beers in glass bottles

Mahou 0,25 L	2,00€
Mahou 0,33 L	3,75€
Estrella Galicia 0,33 L	3,50€
Turia Tostada 0,33 L	3,50€
Free Damm 0,0 Alchol 0,33 L	3,50€
Free Damm Tostada 0,0 Alchol	3,50€
DAURA Damm sin Gluten	4,25€



DAURA®
DAMM
GLUTEN-FREE
LAGER BEER

Lata de Cerveza 0,33 L. 2,00€

 Soft Drinks
Refrescos

2,50€

Coca Cola
Fanta Naranja
Sprite
Coca Cola Zero
Nestea
Aquarius
Tónica
Scheppes
Bitter Kash

Juice
Zumos

2,25€

Pineapple or Peach
Piña / Melocotón

 Coffee & Infusions

Cup of Coffee - € 1.80
Irish Coffee - € 4.00
Cappuccino - € 4.00
Café Bombón € 1.90
Carajillo - € 3.00
Cup of Tea - € 2.50

Special Afghan Tea served in our traditional teapot (for 2 people) - € 4.75

👉 **Té especial afgano servido en nuestra tetera tradicional
(para 2 personas) - 4,75 €**



Contiene:



Baklava

típico postre de la casa hecho por nosotros a base de hojaldre rellena con frutos secos como almendras, Nueces & Pistachos

Una unidad de Baklava. 2,25 €

Dos Baklava acompañado de un helado de limón. 5,75€

* Chocolate
* Vainilla
* Limón
3,75€

Contiene:



Postre helado



Divo Tarta de Whisky 4,95€



Secreto de Turrón 4,95€



Yogur y Maracuyá 4,95€



Gracias por elegir cocina Afgana.

Merci d'avoir choisi la cuisine afghane.

Thank you for choosing Afghan Cuisine.

Vielen Dank, dass Sie sich für die
afghanische Küche entschieden haben.

