



# SABOR ALFUEGO

AFGHAN CUISINE

Un viaje gastronómico a Afganistán  
*A culinary journey to Afghanistan*





## TAPAS



### 1. **Kashke Bademjan** 🌱 Vegan dish – 9,75 €

Traditional roasted eggplant, handmade and seasoned with natural Greek yogurt and 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. Kobideh – 19,00 €

Two chargrilled minced beef skewers.

### 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. Jujeh-Kebab – 17,00 €

Two marinated chicken breast skewers, chargrilled.

### 35. Sikh-Kebab – 19,00 €

Two delicious beef entrecôte skewers, BBQ style.

### 36. Veal Fillet – 19,00 €

Beef fillet served with eggs and 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. 5-Skewer Grill – 47,00 €** (Recommended for 2 people)

Kobideh + Murgh Kebab + Jujeh Kebab + Chopan Kebab + Sikh Kebab.



### **39. 9-Skewer Grill – 79,75 €** (Recommended for 4 people)

Chopan Kebab 2 skewers + Murgh Kebab 2 skewers + Jujeh Kebab 1 skewer + Kobideh 2 skewers + Sikh Kebab 2 skewers.





## FRESH GRILLED FISH 🐟

### 41. Salmon – 23,00 €

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



### 42. Fish and Chips – 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.





## 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 – 11,00 €

Afghan-style chicken wrap with authentic flavor.

### 55. Beef Dürüm – 12,00 €

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. Kobideh Junior – 13,75 €

Two mini minced beef skewers, Afghan-style, juicy and full of flavor.

### 101. Jujeh-Kabob Junior – 11,75 €

Marinated chicken breast, grilled Afghan-style, served with fries and fried eggs.

### 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 €

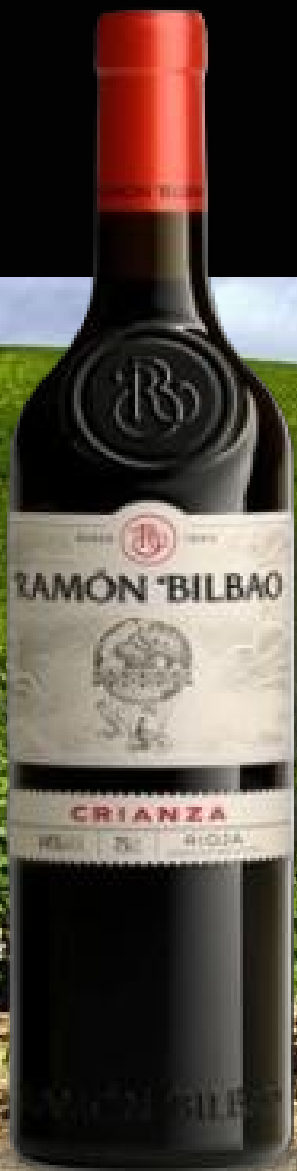
Minced meat mixed with onions, tomatoes & red pepper, seasoned with our traditional spices. Slightly spicy.

### 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:** Shorba is available only on Sundays. Reservation is recommended.





Tinto

**Ramón Bilbao**  
Crianza

18,75 € / Botella

Rioja



**RIOJA**

Tinto

**Cune**  
Crianza

17,75 € / Botella

Rioja



Tinto

**Muga**  
Crianza

33,75 € / Botella

Rioja



**OFERTA**

**Proelio**  
Crianza

~~24,75~~ 17,75 € / Botella  
Copa / 4,50 €

Rioja

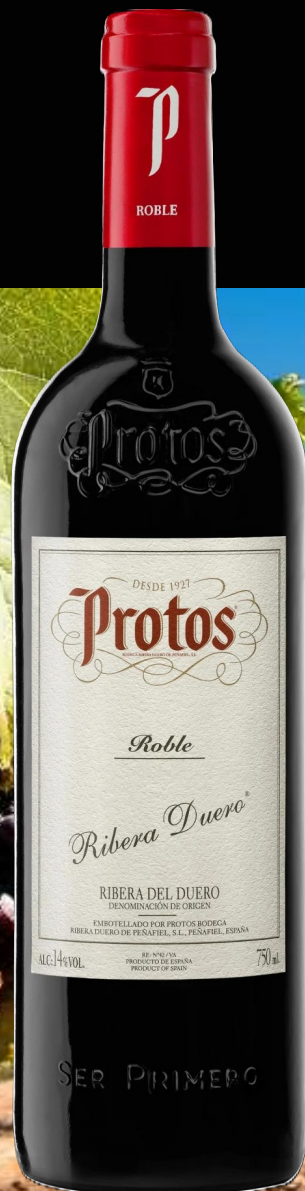


Tinto

**Matarromera**  
Crianza

38,75 € / Botella

Ribera Duero



**Ribera  
de  
Duero**

**Protos**  
Crianza

19,75 € / Botella

Ribera Duero



Tinto

**Irreverente**  
Crianza

15,75 € / Botella  
Copa / 4,50 €

Ribera Duero



**OFERTA**

**Marqués de Burgos**  
Crianza

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

Ribera Duero



**Galicia**  
**Tinto**

**Tramposo**  
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**



**Vinos de La Casa**

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**

**Costa Blanca**

**Vinos Divertidos**

**El Goru**

Vegano / vino tinto

Denominación de origen

18,75 € / Botella

4,75 € / Copa

19,00 € / Botella

4,50 € / Copa

100% Monastrell

17,75 € / Botella

19,75 € / Botella

Valencia

Alicante

Alicante

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€ / Copa 4,00€



0,20 L. Caña	2,00€
0,33 L. Copa	3,00€
0,50 L. Tanque	4,75€
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 Alcohol 0,33 L	3,50€
Free Damm Tostada 0,0 Alcohol	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

2,25€

### Zumos

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**

**Tipico 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€**

Contiene:



Postre helado

- \* Chocolate
  - \* Vainilla
  - \* Limón
- 3,75€



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.*

