



• OUR STORY •

How did the Afghan Gallery come to be?

In 1981 Fitzroy was a different place. It wasn't gentrified, it was more culturally diverse, and there wasn't a vegan restaurant in sight.

Among this melting pot of cultures, Uncle Aziz opened an art gallery in 1981. He called it the Afghan Gallery.

The very next year the Gallery's artistic beginning transitioned into cuisine thanks to Auntie Nouria. And so, the Afghan Gallery became a place to revel in the beauty of food rather than art.

Thanks to the vision of Auntie Nouria, Australia was graced with its first-ever Afghani restaurant and wouldn't you know, it was opened right here in Fitzroy.tv

Almost four decades have passed since Auntie Nouria decided to turn Uncle Aziz's art gallery into a restaurant and a lot of things have changed.

Fitzroy has become a different place - the factories and warehouses have been turned into apartments, new cuisines from all over the world have arrived, the demographics have changed drastically.

The Afghan Gallery has seen all of this and kept doing what it does best - serving high-quality, delicious food. And it's safe to say that the artistic flair hasn't left in those decades either.

That's thanks to a lot of things. It's thanks to a dedication to quality, it's thanks to a unique character, but above all else, it's thanks to a family who have run this restaurant since day one.

Maybe that's why it's the only restaurant in Fitzroy that's been around since the 80s.

Auntie Nouria opened the restaurant to support Refugees. AGR also acted as a consulate as there was no Consulate General in Australia back then.

Thanks to "supportive gusts"

SHORBAH (SOUP)

Shorbah Sabzi

Mixed fresh seasonal vegetable soup with a dash of yoghurt \$12

Qoroutti

Turmeric Kashk, topped with pan fried nan, garlic & onion \$14

ENTRÉE

Bolani

Flat pan fried turnover homemade pastry filled with leeks \$15

Samosa

Thin pastry filled with Meat / vegetables \$14

Dip and Nan

Selection of 3 dips with warm bread \$18

Dahl and Nan

Red Lentils topped with fried garlic and grape seed \$19

Aashak

Thin pastry stuffed with leek on thin layer of yoghurt & sauce \$20

Mantoo

Pastry stuffed with minced meat topped with yoghurt & sauce \$22

Bourani Badenjan

Pan fried eggplant, cooked in sauce, topped with garlic Yoghurt \$20

Chef's Selection

Mantoo, Bourani Badenjan, Ashak and Samosa \$25



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*\$1 for each takeaway container

GHAZA-E ASLI

(main meals)

All Main Dishes are Served with Afghan Rice

Chef recommends refreshing salata with main meals

OJAGH-E KEBAB-PAZ (GRILLS)

Kebab-e Barg
Marinated Lamb Back strip \$33

Kebab-e Qeema
Lean mince marinated in fresh herbs \$30

Kebab-e Morgh
Marinated Chicken Maryland \$30

Kebab-e Sultani
Three mixes on a sizzle plate \$36

Kebab-e Karaee
Pan fried Lamb/Chicken,
topped with egg and spices \$33

(All kebabs are marinated with fresh herbs
and spices)

MEAT COOKED IN THICK WELL-SEASONED HM SAUCES AND RICE DISHES

Qorma-e Gosht
Your Choice of Lamb, Beef Chicken \$30

Lawand
Lamb/chicken (Chicken Kandahari) cooked in
spiced yoghurt sauce \$32

Qorma-e T'nd-o-Tez
Spiced beef stew \$30

Kofta Chalaow
Meatball cooked in traditional sauce served
on rice \$32

Kabuli Palau
Traditional rice dish layered with carrots,
sultanas & almond with your choice of meat \$34

Sholla-e Gorbandi
Thick rice with mung beans, garlic
& dill served with your choice meat \$34

Zamarot Chalaow
Rice cooked with spinach and spices
Served with your choice of meat \$34

VEGETARIAN DISHES COOKED IN THICK HM SAUCES (GF VQ)

Badenjan
Slow cooked eggplant and herbs \$27

Kachaloo
Authentic potato dish cooked in saland sauce \$26

Sabzi
Spinach cooked in sauce \$26

Dahl
Lentils cooked in spices topped with fried garlic \$26

Golpee
Slow cooked cauliflower in traditional hm sauce \$26

Panaer
Cottage Cheese cooked in spices served on sabzi \$28

Shalgham
Lightly caramelised turnip, cooked in mild sweet
ginger sauce, served with white and saffron rice \$27

Kabuli Palau
Traditional rice dish layered with carrot,
sultanas & almond, served with your choice of
vegetarian dish \$32

Sholla-e Gorbandi
Thick rice with mung beans, garlic & dill
With your choice of vegetarian dish \$32

Zamarot Chalaow
Rice cooked with spinach and spices
Served with your choice of veg \$33

SIDES

Nan \$7

Gluten-Free Nan \$7

Rice
Seasoned with cumin \$7

Yoghurt
with dry mint/plain \$5

Chutney \$10

Salata
Afghan salad \$12

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SHEERNEEBAB

(Deserts)

Baghlawa

Pastry filled with walnut and honey \$12

Shol-e Zard

Refreshing saffron creamy rice \$12

Gosh-e Phil

Deep fried light pastry dusted with sugar and pistachio \$10

Sheeryakh

Afghan rosewater-flavoured ice cream \$12

Almond "rose loved" cake

Served with yoghurt \$15

Semyan

Roasted thin vermicelli, lightly baked in rosewater-based cream \$12

Firnee

Rosewater flavoured custard Brule, sprinkled with pistachio & coconut \$12

NOSHIDANI

(Hot and Soft Drinks)

HOT BEVERAGES

Afghan Soothing Tea

Boiled ginger, turmeric & honey \$8

Afghan Tea

Cardemon, ginger & honey, relaxation tea, saffron \$8

Herbal Teas

Apple, ginger & Lemon, peppermint, camomile \$6

Coffees

Afg-Turkish qahwa \$6

SOFT DRINKS

Bottle Water \$4

Apple Juice, Orange Juice, Lemon Lime Bitters, Lemonade, Coke / Diet Coke / Coke Zero, Soda Water, Mineral Water, Tonic Water, Ginger Ale \$6

Dough

Home made yoghurt drink with cucumber and dry mint \$8

Sharbat-e aloobaloo

Homemade cherry and fresh mint juice \$9

Corkage \$7/P

OPENING HOURS

Monday - Sunday

5:00pm - 10:30pm

Lunch bookings and catering for over 10 guests and venue hire available



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MAKHSOOS-E SAR ASHPAZ (FEED ME)

Afghan Gallery Restaurant Feed Me Menu To Share

Shahzadeh Feast

BouraniBadenjan, Ashak, Mantoo, Samosas
Mixed Kebabs with Nan
Lamb Lawand, Chicken Qandahari, two tarkari, Kabuli Palau, Salata
Rosewater custard, Safron creamy rice and gosh-e phil, Afg-Turkish coffee/Tea \$65pp

Shah Feast

BouraniBadenjan, Ashak, Mantoo, Samosas
Keema Kebab and Nan
Lamb Lawand, Chicken Qandahari, two Tarkari, Palau
Rosewater custard, Safron creamy rice and gosh-e phil, Afg-Turkish coffee/Tea \$59pp

Malika Feast

BouraniBadenjan, Ashak, Mantoo, Samosas
Lamb Lawand, Chicken Qandahari, two Tarkari, Palau
Afg-Turkish coffee/Tea \$52pp

Upon request, all "Feed Me" options can be:
gf: gluten free df: dairy free v: vegetarian vg: vegan nf: nut free



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