



## 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 Aunty Nouria. And so, the Afghan Gallery became a place to revel in the beauty of food rather than art.

Thanks to the vision of Aunty 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 Aunty 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.

Aunty 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 guests"

## SHORBAH (SOUP)

### Shorbah Sabzi

Mixed fresh seasonal vegetable soup with a dash of yoghurt #12

### Qoroutti

Turmeric Kashk, topped with pan fried nan, garlic & shallots #14

## ENTRÉE

### Bolani

Flat pan fried turnover homemade pastry filled with leeks #16

### Sambosa

Thin pastry filled with vegetables & side of yoghurt #15

### 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 & chive on thin layer of yoghurt & sauce #20

### Mantoo

Pastry stuffed with minced meat topped with yoghurt & sauce #23

### Bourani Badenjan

Pan fried eggplant, cooked in sauce, topped with garlic Yoghurt #22

### Chef's Selection

Mantoo, Bourani Badenjan, Ashak and Sambosa #28



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Like us on Facebook  
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327 Brunswick St,  
Fitzroy VIC 3065

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\*\$1 for each takeaway container

15% surcharge applies on weekends

# GHAZA-E ASLI

(main meals)

Chef recommends refreshing salata and rice with main meals

## OJAGH-E KEBAB-PAZ (GRILLS)

**Kebab-e Barg**  
Marinated Lamb Back strip \$35

**Kebab-e Qeema**  
Lean mince marinated in fresh herbs \$34

**Kebab-e Morgh**  
Marinated Chicken Maryland \$33

**Kebab-e Sultani**  
Three mixes on a sizzle plate \$42

**Kebab-e Karaee**  
Pan fried Lamb/Chicken,  
topped with egg and spices \$36

(All kebabs are marinated with fresh herbs  
and spices)

## MEAT AND RICE DISHES

**Qorma-e Gosht**  
Your Choice of Lamb, Beef Chicken \$32

**Lawand**  
Lamb/chicken (Chicken Kandahari) cooked in  
spiced yoghurt sauce \$34

**Qorma-e T'nd-o-Tez**  
Spiced beef stew \$32

**Kofta Chalaow**  
Meatball cooked in traditional sauce served  
on rice \$33

**Kabuli Palau**  
Traditional rice dish layered with carrots,  
sultanas & almond with your choice of meat \$38

**Sholla-e Gorbandi**  
Thick rice with mung beans, garlic  
& dill served with your choice of meat \$36

**Zamarot Chalaow**  
Rice cooked with spinach and spices  
Served with your choice of meat \$36

## VEGETARIAN DISHES COOKED IN THICK HM SAUCES (GF VQ)

**Badenjan**  
Slow cooked eggplant with herbs \$30

**Kachaloo**  
Authentic potato dish cooked in saland sauce \$26

**Sabzi**  
Slow cooked spinach with herbs & spices \$26

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

**Golpee**  
Slow cooked cauliflower in traditional hm sauce \$27

**Panaer**  
Cottage Cheese cooked in spices served on sabzi \$30

**Shalgham**  
Lightly caramelised turnip, cooked in mild sweet  
ginger sauce, served with white and saffron rice \$28

**Kabuli Palau**  
Traditional rice dish layered with carrots,  
sultanas & almonds, served with your choice of  
above vegetarian dish \$34

**Sholla-e Gorbandi**  
Thick rice with mung beans, garlic & dill  
With your choice of vegetarian dish \$34

**Zamarot Chalaow**  
Rice cooked with spinach and spices. Served with  
your choice of above vegetarian dish \$34

## SIDES

Nan \$8

Gluten-Free Nan \$7

**Rice**  
Seasoned with cumin/plain \$10

**Yoghurt**  
with dry mint/plain \$6

Chutney \$10

**Salata**  
Afghan salad \$14

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# MAKHSOOS-E SAR ASHPAZ (FEED ME)

## Afghan Gallery Restaurant Feed Me Menu To Share

### Shahzadeh Feast

Bourani, Badenjan, Ashak, Mantoo, Sambosa  
Mixed Kebabs served with Nan & Salata

Lamb Lawand, Chicken Qandahari, two tarkari, Kabuli Palau \$69pp

### Shah Feast

Bourani, Badenjan, Ashak, Mantoo, Samosas  
Keema Kebab and Nan

Lamb Lawand, Chicken Qandahari, two Tarkari, Palau \$62pp

### Malika Feast

Bourani, Badenjan, Ashak, Mantoo, Samosas

Lamb Lawand, Chicken Qandahari, one Tarkari, Palau \$54pp

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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# SHEERNEEBAB

(Deserts)

## Baghlawa

Pastry filled with walnut and honey \$14

## Almond "rose loved" cake

Served with yoghurt sprinkled with pistachio \$16

## Shol-e Zard

Refreshing saffron creamy rice \$14

## Semyan

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

## Gosh-e Phil

Deep fried light pastry dusted with sugar and pistachio \$12

## Firnee

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

## Sheeryakh

Afghan rosewater-flavoured ice cream \$14

# NOSHIDANI

(Hot and Soft Drinks)

## HOT BEVERAGES

Afghan Soothing Tea  
Ginger Saffron Turmeric and  
Jaggery based \$10

## Herbal Teas

Apple, ginger, Lemon, peppermint,  
camomile \$7

## Coffees

Afg-Turkish qahwa \$7

## SOFT DRINKS

Lemon Lime Bitters, Lemonade, Coke / Coke Zero,  
Soda Water, Mineral Water, Tonic Water, Ginger Ale  
\$7

## Dough

Home made yoghurt drink with  
cucumber and dry mint \$9

## Sharbat-e aloobaloo

Corkage \$8/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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