

2024 - 2025



AFGHAN

# MISSISSAUGA

CONVENTION CENTRE





# Menu

[\*] PREMIUM CHARGES APPLY

## APPETIZERS

COCKTAIL HOUR - BUTLER PASSED

- Vegetable Samosas
- Spring Rolls
- Fish Pakora

## MAIN COURSE

### SALADS

#### Greek Salad

Mixed lettuce, tomato, cucumber, julienne carrots served in a balsamic vinaigrette.

#### Garden Salad

Iceberg lettuce, feta, Kalamata olives, tomato, cucumber, green pepper, red onion served in an oregano vinaigrette.

#### Caesar Salad

Romaine lettuce, fresh croutons, parmesan, bacon bits and homemade dressing.

### MAIN COURSE

#### Eggplant (Borani Banjan)

Eggplants are fried and then stewed in a tomato sauce and served with creamy garlic yogurt.

#### Spinach (Afghan Sabzi)

Delicious Afghan Spinach dish

#### Qurma

Veal Curry with Channa Dhaal

#### Mantu

Afghani Dumplings minced with bean topped off with Garlic yogurt & Channa Dhaal

#### Beef Kabab

#### Chicken Kabab

#### Roasted Lamb

### SIDES

#### Naan Bread

#### Turshi

Pickled Vegetables

### RICE

#### Narenj Palow

Sweet Orange Rice

#### Zamarud Palow

Spinach Rice

#### Chalow

white Rice

#### Kabuli Palaw

Basmati Rice with Carrots, Raisins, and Veal

#### Shola

Afghan Sticky Rice

### DESSERT

#### Firni

Afghan Custard

#### Baklava

a layered pastry dessert made of filo pastry, filled with chopped nuts, and sweetened with honey.

#### Jilabi

all-purpose flour in pretzel or circular shapes, which are then soaked in sugar syrup.

#### Gulab Jamun

small balls that are deep-fried and soaked in rose-flavored sugar syrup.

#### Rasmalai

Consists of flattened balls of chhena soaked in malai (a type of clotted cream) flavoured with cardamom





