

KHORASSAN

AFGHAN RESTAURANT

Opening times:

Monday – Sunday and holidays
16:30 – 23:30 o'clock

Lieferzeiten:

Monday – Sunday and holidays
16:30 – 22:45 o'clock

München Schwabing
Haltestelle Dietlindenstrasse
U6 & Bus 59
Ungerer Strasse 56
80805 München

www.khorassan.de

info@khorassan.de

reservierung@khorassan.de



خوش آمدید

Herzlich Willkommen - welcome

Dear guests,

Khorassan was a historical region in Central Asia in the field of present states of Afghanistan, Iran, Tajikistan, Uzbekistan and Turkmenistan.

We would like to welcome you to our restaurant Khorassan
welcome and serve you the culinary
Bring specialties Afgan kitchen detail.

The flesh of all meat dishes cooked in a lava stone grill.
We'll be happy for you to celebrations of any kind.

Enjoy your meal
your Khorassan team



The word Khorassan is Old Persian and means „Land of the Rising Sun“. (also written Chorasán)

Cold Starters / Salad

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| 1 | Abreschom salad
Salad with tomatoes, red onion and herbs | 8,40 |
| 2 | Cheese salad
Mixed salad with feta cheese, tomatoes, olives ^{g 6} | 9,40 |
| 3 | Mixed salad
Salad with cucumbers, tomatoes, peppers, herbs | 8,40 |
| 4 | Morgh salad
Mixed salad with fried chicken breast, tomatoes and cucumbers | 9,90 |
| 5 | Khorassan salad
Mixed salad with Lula Kabab (minced) boiled egg, tomatoes and herbs | 10,40 |
| 6 | Afghan Salad
finely chopped tomatoes, onions, cucumber and coriander | 6,90 |

Soup

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| 20 | Aasch
Afghan stew of vegetables, noodles, Beans and potatoes | 7,40 |
| 21 | Tarkari Suppe
Vegetables of the season after Afghani tradition | 7,90 |
| 22 | Maschaua
Soup with grounded beef, lentils, chickpeas, wheat, ginger and herb yoghurt ^{a1 g} | 8,00 |
| 23 | Schornakhod
Chick peas with potatoes, coriander and Afghan Spices (hot) | 8,50 |

Warm Starters

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| 10 | Mini spring rolls
Small vegetarian spring rolls and with homemade chili sauce | 6,90 |
| 11 | Mantu
Dumplings with beef and onions filled with herb quark with yellow lentils in a spicy sauce ^g | 8,90 |
| 12 | Aschak
Dumplings filled with leeks on Herb curd with yellow lentils in spicy sauce ^g | 8,50 |
| 13 | Bolani
Fried Dumpling filled with leeks and potato on Herb curd and with homemade chili sauce ^g | 7,50 |
| 14 | Borani Bandjan
Roasted slices of eggplant on herb quark to an Afghan flatbread ^{a1 g} | 8,50 |
| 15 | Broni Kadu
Slices of roast pumpkin on herb quark to an Afghan flatbread (depending on season) ^{a1 g} | 8,90 |
| 16 | Mixed Pakaura
Assorted mixed Pakaura (breaded, fried vegetables) | 8,50 |
| 17 | Samosa Vegetarian
2 patties stuffed with fresh vegetables | 8,50 |
| 18 | Chicken wings
Baked chicken wings with spices and with homemade chili sauce | 8,50 |
| 19 | Appetizer 2 people
Vegetarian Samosa, Mixed Pakaura and Chicken Wings with homemade chili sauce | 16,50 |

Main dishes

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| 30 | Quabelli Palau
Veal steamed in baked brown basmati rice to carrot sticks, almonds, raisins and eggplant in spicy sauce | 18,50 |
| 31 | Narendj Palau
Chicken breast with fried saffron rice, almonds, pistachios and strip from the bitter orange rind spinach (sweet and spicy) | 17,40 |
| 33 | Zereshk Palau
Chicken breast with fried basmati and saffron rice, Barberries and Ras el Hanout (a mixture of spices), plus spinach | 17,40 |
| 34 | Goufta Tschalau
Minced beef meat with Afghan tomato sauce, served with basmati rice | 17,90 |
| 35 | Morgh Tschalau
Delicately cooked marinated chicken breast in tomato sauce with onions and garlic, served with basmati rice | 17,40 |
| 36 | Qurme Goscht ba Tschalau
Boiled veal pieces with yellow lentils, onions, peppers, ginger in tomato sauce | 17,90 |
| 37 | Afghan Schola- e Ghorbandi
Sticky rice with chickpeas, lentils, peppers, dill, parsley, onions, ginger, and small pieces of veal | 15,40 |

Afghan Grill specialty Kebabs

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Grilled kebabs on a lava stone grill

40	Kebab-e Teeka ba Quabelli Palau Delicately marinated lamb meat on skewers grilled with brown baked basmati rice, raisins, almonds and carrot strips ^{g h}	21,50
41	Kebab-e Teeka ba Tschalau Tender marinated lamb on skewers grilled with fried basmati rice, sauce by the chef's choice ^g	19,90
42	Shammi Kebab ba Tschalau Chopped grilled beef with fried basmati rice this sauce by the chef's choice	18,90
43	Kebab-e-Morgh ba Tschalau Spicy marinated chicken breast, grilled with baked Basmati rice to sauce chef's choice ^g	17,50
44	Kebab-e Teeka Tender marinated lamb grilled on skewers with salad to Afghan flatbread ^{a1 g}	19,90
45	Shammi Kebab Chopped grilled beef with salad and Afghan flatbread ^{a1}	18,50
46	Kebab-e-Morgh Spicy marinated grilled chicken breast with salad and Afghan flatbread ^{a1}	17,00
47	Kebab-e Degi Gebratene Lammkeule mit Zwiebel, Afghanische Gewürze und Pea Dahl in pikanter Sauce, dazu afghanisches Fladenbrot ^{a1}	21,90
48	Kebab-e-Morgh ba Zereshk Palau 1 Chicken breast grilled on skewers with fried basmati and saffron rice, barberries and Ras el Hanout (a mixture of spices), plus choice of sauce the chef	17,90
49	Mixed Kebab for 2 person Grilled lamb skewers, Shammi Kabab (beef skewers), Kabab-e-Morgh (chicken skewer) with salad and Afghan flatbread ^{a1}	44,90
50	Mixed Kebab for 1 person Grilled lamb skewers, Shammi Kabab (beef skewers), Kabab-e-Morgh (chicken skewer) with salad and Afghan flatbread ^{a1}	23,90
51	Kebab-e Morgh ba Quabelli Palau Spicy marinated chicken breast, grilled with brown baked Basmati rice, raisins, almonds, carrot strips and sauce ^{g h}	17,90
52	Kebab-e Morgh ba Narendj Palau (süß-pikant) Spicy marinated chicken breast, grilled with fried saffron rice, Almonds, pistachios, bitter orange peel and sauce ^{g h}	18,50

Awassane Afghani Pasta

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| 60 | Mantu
Dumplings with beef and onions filled with herb quark with yellow lentils in a spicy sauce ^g | 17,50 |
| 61 | Aschak
Dumplings filled with leeks on Herb curd with yellow lentils in spicy sauce ^g | 16,50 |
| 62 | Bolani
Fried Dumplings filled with leeks and potato on Herb curd and with homemade chili sauce ^g | 14,50 |



Gheza- e Tarkari Vegetarian

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| 70 | Borani Bandjan
Roasted slices of eggplant on herb quark and Afghan flatbread ^{a1 g} | 15,90 |
| 71 | Broni Kadu
Roasted slices of pumpkin on herb quark and Afghan flatbread (depending on season) ^{a1 g} | 16,90 |
| 72 | Sabsi Tschalau
Chopped spinach cooked with onions and garlic served with basmati rice | 15,50 |
| 73 | Qurme Nakhod ba Tschalau
Cooked chickpeas with potatoes, onions, ginger in tomato sauce, served with basmati rice ^g | 14,50 |
| 74 | Khorassan Spezialitäten
Three different vegetable dishes (eggplant, pumpkin, Spinach) served with herb quark and basmati rice ^g | 17,90 |
| 75 | Bandjan Tschalau
Eggplant in a spicy sauce, with white baked basmati rice | 15,90 |

Extra side dishes

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80	Afghan flatbread ^{a1}	3,80
81	Tschalau - Baked Basmati rice	6,90
82	Palau - Brown Basmati rice baked	6,90
83	Quabelli Palau - Brown baked basmati rice with carrot strips, almonds and raisins ^h	8,90
84	Kaschalu - Cooked potatoes in spicy sauce	7,90
85	Badenjan ziya - Eggplant in spicy sauce	8,90
86	Broni Kadu - Roasted pumpkin on herb quark ^g	8,90
87	Maust - Fresh creamy yogurt with cucumber and dill ^g	3,90
88	Spinach - Chopped spinach with onions and garlic	7,90
89	French fries	5,90
95	A lamb Teeka skewer	7,90
96	A chicken skewer	6,90
97	A Schammi skewer	7,40

Bad az Gheza Dessert

90	Baqlawa Sweet dough pastry filled by season ^{a1}	8,90
91	Firnee Cornstarch pudding served chilled and topped with pistachios ^g	7,90
92	Gulab Jamun Fried milk dough balls soaked in honey, very cute, 2 pieces ^{a1, g}	6,90
93	Gosh-e-feel Sweet flatbread baked with powdered sugar ^{a1}	6,90