

AFGHAN KITCHEN



COCKTAILS



We kindly refuse modifications to retain the integrity and balance of cocktails.

CHAI WHISKEY SOUR \$14

Writers Tears Whiskey, Amaretto, Masala Chai Syrup, Lemon, Egg White

YAR \$14

Empress Elderflower Rose Gin, Melon, Cardamom, Lemon, Egg White, Shaved Chocolate

ZAFFRON \$16

Dark Rum, Almond Orgeat, Saffron, Pineapple, Coconut, Red Wine Float

AFGHANALADA \$14

A play on Chelada. Tequila Blanco, Mango, Lime, Maggi Seasoning, 'Zarak' Belgian Wit, Afghan Salt Rim

KUNDUZ \$14

Thai Chili Infused Tequila Reposado, Lime, Lychee

SUMAC \$14

London Dry Gin, Housemade Pomegranate + Sumac Syrup, Lemon, Soda

DILAWAR \$18

Booker's Bourbon, Amaro Montenegro, Orange Bitters, Maraschino Cherry

ZERO PROOF



Alcohol add-on options are available for Zero Proof cocktails. Kindly ask us for suggestions.

APRICOT MULE \$8

Apricot, Lemon, Dickie's Ginger Beer

GULRANG ROSE \$7

Soft like a flower. Rose, Cardamom, Lemon, Soda

NAHAL \$7

A young plant. Cucumber, Lemon, Fresh Mint, Soda

AFGHAN CAESAR \$8

Crafted with Afghan Chutney

STRAWBERRY / LEMONADE \$6

TEA & COFFEE

AFGHAN TEA \$5

SAFFRON TEAPOT \$9

MASALA CHAI \$6

TURKISH COFFEE \$6

ROAST COFFEE \$5

