

SALADS

1. Salat-e-Afghani

Tomatoes, onions, fresh coriander and fresh mint

2. Salat

Mix salad of the season with tomatoes, cucumber and fresh coriander

3. Salat-e-Chopan _g

Cheese of goat and dates with mixed salad of the season with tomatoes, cucumber with fresh coriander and dill

SOUPS

5. Mashawa _{a,g}

Traditional Afghan stew with minced beef, lentils, chick peas, wheat, ginger and yogurt with fresh herbs

6. Shorba-e-Morgh _{a,g}

Chicken soup with vegetables, noodles and yogurt with fresh herbs

APPETIZERS

8. Bolani Kachaloo _a

*Fried turnover filled with potatoes, spring onions and fresh coriander
Served with yoghurt and herbs*

9. Borani Kadoo _{a,g,l,k}

*Cooked, following a family recipe
Pumpkin in a sweet and spicy saffron sauce on a creamy yogurt sauce
Served with Afghan bread*

10. Borani Badenjan _{a,g,l,k}

*Roasted eggplant in tomato-onion sauce with ginger on a creamy yogurt
Served with Afghan bread*

We recommend our national drink “dogh” to the appetizers

A yogurt drink with cucumber, fresh herbs and lemon juice

0.30 l | 3,90 €

OUR SPECIALITIES

20. Zafran Chalau Morgh - sweet/spicy

Our specialty – following an old original recipe

Slowly cooked chicken in spicy lentil-saffron sauce with dried plums and rhubarb

Served with white basmati rice

21. Narenj Palau Morgh*^h

Chicken in a saffron seasoned rice with almonds, pistachios and

sweet-bitter peel of orange & one of our traditional sides

22. Qorme Shirin - sweet/spicy

Gently braised lamb in sweet and spicy tomato-saffron-cardamom sauce

Served on white basmati rice

23. Do Piazza^a

Gently braised lamb with onions in a delicate lentil-tamarind sauce with marinated

onions and fresh mint on a round flat bread

24. Qabeli Palau ba Morgh^{g,h}

Gently braised chicken in seasoned (cumin, laurel, cinnamon, cardamom,

star anise and cloves) brown basmati rice with carrots, raisins and almonds

& one of our traditional sides

25. Ashak^{a,g}

Dumplings filled with leek and fresh coriander, covered with spicy minced beef

and yogurt sauce

26. Mantu^{a,g}

Dumplings filled with seasoned minced beef and onions, covered with spicy

lentils and yogurt sauce

27. Kofta Chalau

Following an old original recipe

Seasoned minced beef in a spicy lentil sauce with fresh coriander

Served with white basmati rice

***Choice of our traditional side dishes**

Seasoned spinach Afghan style, Potatoes with peas in a spicy sauce

or eggplant in a tomato-onion sauce

SPECIALITIES OF GRILLED CHICKEN

30. Kababe Morgh ^{a,g}

A skewer of grilled chicken breast, marinated spicily, served on a flat round bread with a mixed salad

31. Kababe Morgh ba Chalau* ^{a,g}

Grilled chicken breast, marinated spicily, served with white basmati rice & a choice of one of our traditional sides

32. Kababe Morgh ba Palau* ^g

Grilled chicken breast, marinated spicily, served with brown seasoned basmati rice & a choice of one of our traditional sides

33. Kababe Morgh ba Qabeli Palau* ^{g,h}

*Afghan national dish, following grandmother's recipe
Grilled chicken breast, marinated spicily, served with brown seasoned basmati rice with almonds, raisins, stripes of carrots and pistachios
& a choice of one of our traditional sides*

34. Kababe Morgh ba Qabeli wa Badenjan Borani ^{g,h}

*Grilled chicken breast, marinated spicily, served with brown seasoned basmati rice with almonds, raisins, stripes of carrots and pistachios
& roasted eggplant in tomato-onion sauce with ginger on a creamy yogurt*

35. Kababe Morgh ba Zamarod Palau* ^g

Grilled chicken breast, marinated spicily, served with spinach-basmati rice refined with an in-house spice mix & a choice of one of our traditional sides

36. Narenj Palau ba Kababe Morgh wa Badenjan Borani ^{g,h}

*Grilled chicken breast, marinated spicily, served with a saffron seasoned rice with almonds, pistachios and sweet-bitter peel of orange
& roasted eggplant in tomato-onion sauce with ginger on a creamy yogurt*

37. Narenj Palau ba Kababe Morgh* ^{g,h}

*Grilled chicken breast, marinated spicily, served with a saffron seasoned rice with almonds, pistachios and sweet-bitter peel of orange
& a choice of one of our traditional sides*

We recommend to the grilled dishes our **Seasoned yoghurt Sauce**

***Choice of our traditional side dishes**

*Seasoned spinach Afghan style, Potatoes with peas in a spicy sauce
or eggplant in a tomato-onion sauce*

SPECIALITY OF BRAISED LAMB

40. Sabzi Chalau

Gently braised lamb with spinach Afghan style, refined with fenugreek, leek fresh coriander and cardamom served with white basmati rice

41. Kachaloo Chalau

Gently braised lamb with potatoes and peas in a strong spiced sauce with fresh coriander and ginger, served with white basmati rice

42. Badenjan Chalau

Gently braised lamb with eggplant, refined with ginger in a spicy sauce with fresh coriander, following a traditional Afghan recipe & served with white basmati rice

43. Zafran Chalau ba Gosht - sweet/spicy

*Our specialty – following an old original recipe
Gently braised lamb in spicy lentil-saffron sauce with dried plums and rhubarb
Served with white basmati rice*

45. Narenj Palau ba Gosht*^h

Gently braised lamb in seasoned and sweet saffron rice with almonds, pistachios and peel of orange & one of our traditional sides

46. Palau*

Gently braised lamb in seasoned (cumin, laurel, cinnamon, cardamom, star anise and cloves) brown basmati rice & one of our traditional sides

47. Quabeli Palau*^h

*Afghan national dish, following grandmother's recipe
Gently braised lamb in seasoned (cumin, laurel, cinnamon, cardamom, star anise and cloves) brown basmati rice with carrots, raisins and almonds & one of our traditional sides*

48. Zamarod Palau*

Gently braised lamb served with spinach-basmati rice refined with an in-house spice mix & one choice of our traditional sides

49. Quabeli Palau wa Borani Badenjan^{g,h}

*Afghan national dish, following grandmother's recipe
Gently braised lamb in seasoned (cumin, laurel, cinnamon, cardamom, star anise and cloves) brown basmati rice with carrots, raisins and almonds & roasted eggplant in tomato-onion sauce with ginger on a creamy yogurt*

***Choice of our traditional side dishes**

Seasoned spinach Afghan style, Potatoes with peas in a spicy sauce or eggplant in a tomato-onion sauce

SPECIALITIES OF GRILLED LAMB

50. Kababe Tekka ^{a,g}

A skewer of grilled lamb, marinated spicily, served on a flat round bread with a mixed salad

51. Mixed Grill Plate ^{a,g}

Skewer of grilled chicken breast and lamb shank, marinated spicily, served on a flat round bread with a mixed salad

52. Kababe Tekka ba Chalau* ^g

Skewer of grilled lamb shank, marinated spicily, served with white basmati rice & one of our traditional sides

53. Kababe Tekka ba Palau* ^g

Skewer of grilled lamb shank, marinated spicily, served with seasoned (cumin, laurel, cinnamon, cardamom, star anise and cloves) brown basmati rice & one of our traditional sides

54. Qabeli Palau ba Kababe Tekka* ^g

Skewer of grilled lamb shank, marinated spicily, served with brown seasoned basmati rice with almonds, raisins, stripes of carrots and pistachios & one of our traditional sides

55. Qabeli Palau ba Kabab wa Badenjan Borani ^{g,h}

Skewer of grilled lamb shank, marinated spicily, served with brown seasoned basmati rice with almonds, raisins, stripes of carrots and pistachios & roasted eggplant in tomato-onion sauce with ginger on a creamy yogurt

56. Zamarod Palau ba Kababe Tekka* ^g

Skewer of grilled lamb shank, marinated spicily, served with spinach-basmati rice refined with an in-house spice mix & one of our traditional sides

57. Narenj Palau ba Kabab wa Badenjan Borani ^{g,h}

Skewer of grilled lamb shank, served with seasoned and sweet saffron rice with almonds, pistachios and peel of orange & roasted eggplant in tomato-onion sauce with ginger on a creamy yogurt

58. Narenj Palau ba Kababe Tekka* ^{g,h}

Skewer of grilled lamb shank, served with seasoned and sweet saffron rice with almonds, pistachios and peel of orange & one of our traditional sides

We recommend to the grilled dishes our **Seasoned yoghurt Sauce**

*Choice of our traditional side dishes

Seasoned spinach Afghan style, Potatoes with peas in a spicy sauce or eggplant in a tomato-onion sauce

VEGETARIAN DISHES

60. Kachaloo Chalau e bagari

Potatoes and green peas in a strong spiced sauce with fresh coriander and ginger, served with white basmati rice

61. Sabzi Chalau e bagari

Spinach Afghan style, refined with fenugreek, leek, fresh coriander and cardamom, served with white basmati rice

62. Badenjan Chalau e bagari

Eggplant, refined with ginger in a spicy sauce with fresh coriander, following a traditional Afghan recipe & served with white basmati rice

63. Narenj Palau bidune Gosht*

Seasoned and sweet saffron rice with almonds, pistachios and peel of orange & one of our traditional sides

64. Qabeli Palau bidune Gosht*^h

Brown seasoned basmati rice with almonds, raisins, stripes of carrots and pistachios & one of our traditional sides

65. Qabeli Palau wa Badenjan Borani^{g,h}

Brown seasoned basmati rice with almonds, raisins, stripes of carrots and pistachios & roasted eggplant in tomato-onion sauce with ginger on creamy yogurt

66. Zamarod Palau bidune Gosht*

Spinach-basmati rice refined with an in-house spice mix & one of our traditional sides

67. Zafran Chalau bidune Gosht - sweet/spicy

Spicy lentil-saffron sauce with dried plums, rhubarb and fresh coriander served on white basmati rice

68. Daal^k

Yellow lentils with fresh coriander, garlic, ginger, turmeric served with Afghan bread or white basmati rice

***Choice of our traditional side dishes**

Seasoned spinach Afghan style, Potatoes with peas in a spicy sauce or eggplant in a tomato-onion sauce

SIDE DISHES

Naan-e-Afghani ^{a,k}

Afghan bread, specially baked for us

Mast-o-Chaka ^g

Seasoned yoghurt Sauce, with fresh dill, mint and coriander

Chalau

White basmati rice

Palau

Brown seasoned basmati rice

Qabeli Palau ^h

Brown seasoned basmati rice with carrots, raisins and almonds

Zamarod Palau

Seasoned spinach-basmati rice

Potatoes

Potatoes with green peas in a strong and spicy sauce

Spinach

Spinach with leek, fenugreek, cardamom and fresh coriander

Eggplant

Eggplant in a spicy tomato and onion sauce, with coriander seeds

All side dishes can be only served in combination with a main course.

DESSERT

80. Ferni ^{g,h}

*Afghan saffron-cardamom-pudding with pistachios, almonds
Rose water and peel of orange*

81. Gulab Jaman ^{a,g,h}

A rich doughnut-like pastry soaked in sugar syrup and cardamom, served warm

82. Kirim-e-Am ^g

Mango Cream

AFGHAN DRINKS

Dogh ^g

A yogurt drink with cucumber, fresh herbs and lemon juice

0.30 l

Dogh-e-Am (Mango Lassi) ^g

A yogurt drink with mango flavor (sweet)

0.30 l

Chai-e-Chopan

*Pot of sweetened black tea and green tea with cardamom, cinnamon
and rose water*

Chai-e-Khorma

Pot of sweetened green Tea with dates and cardamom

Chai-e-Sia

Pot of black Afghan tea with cardamom

Chai-e-Sabz

Pot of green Afghan tea with cardamom

Chai-e-Nanaa

Pot of fresh peppermint tea with cardamom

Chai-e-Nanaa ba Zanjabil

Pot of fresh peppermint and ginger with cardamom

Chai-e-Zanjabil

Pot of fresh ginger tea

COFFEES

Espresso

Coffee

Cappuccino

Double Espresso

Espresso Corretto, with grappa

BEER

Tegernseer beer, draft	0.50 l
Radler, beer and Sprite mix	0.50 l
Pilsener Urquell	0.33 l
Lammsbräu, non-alcoholic beer	0.33 l
Schneider Weisse, Original (dark wheat beer)	0.50 l
Schneider Weisse, non-alcoholic, (wheat beer)	0.50 l

SOFT DRINKS

Iced tea with flavors of Peach, Pomegranate or Blue Berry	0.33 l
Coke ^{1,9} , Coke Light ^{1,9,12}	0.20 l
Spezi, Coke and lemonade mix	0.40 l
Sprite	0.40 l
Goldberg, Fever Tree (Tonic von T. Henry's)	0.20 l
Bitter Lemon, Ginger Ale, Ginger Beer (von T. Henry's) ^{4,7}	0.20 l
Red Bull	0.33 l

WATER

Chopan Water with elderberry, fresh mint, cucumber, and citrus	0.40 l
Adelholzener, Classic oder Naturelle	0.25 l
Adelholzener, Classic oder Naturelle	0.75 l
Table Water	0.40 l

JUICES

Apple, Rhubarb, Orange, Lychee, Currant, Passion Fruit, Mango	0.20 l
as spritzer, with sparkling water	0.40 l

APERITIF

Chopan Sprizz, Prosecco, Soda, Rhubarb, Ginger Syrup		Campari Soda	
Veneto Sprizz, White wine, Soda, Aperol, Lime, Orange		Martini Bianco	5 cl
Hugo, Prosecco, Soda, elderberry Syrup, Mint		Martini Rosso	5 cl
Aperol Prosecco		Campari	4 cl
Campari Orange		Aperol	4 cl

DIGISTIF 4cl

Grappa		William's Birne	
Ramazotti		Averna	
Chopan Nightcap			

COCKTAILS

Chopan Mule	Gin, Lime Juice, Sugar Syrup, Ginger Beer, Mint
Moscow Mule	Vodka, Lime Juice, Ginger Beer
Arno	Elderberry Syrup, Vodka, Bitter Lemon, Soda
London Fever	Gin, White Rum, Lime Syrup, Grenadine, Soda
Big Ben	Gin, Lemon Juice, Orange Juice, Grenadine, Bitter Lemon
Gin Maracuja	Gin, Passion Fruit Juice, Bitter Lemon
Seventy Seven	Vodka, Gin, Lime Juice, Sprite
Mojito	Rum, Brown Sugar, Lime, Mint, Soda
Himbeer Mojito	Rum, Raspberry Syrup, Brown Sugar, Lime, Mint, Soda
Caipirinha	Cachaca, Brown Sugar, Lime, Lime Juice

Longdrinks, Fizz oder Sour

Mit Whiskey, Gin or Vodka

WHISKEY 4cl

BOURBON

Wild Turkey	Maker's Mark
J. Daniels	Dickel No.8
Four Roses	Jim Beam Rye

IRISH

Tullamore Dew	Jameson
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SCOTCH

Chivas 12 J. Chivas 18 J.	J. Walker black
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MALT

Ardbeg 10	Talisker
Lagavulin 16	Glenlivet
Laphroaig 10	Nikka 21 Taketsuru
Oban 14	Nikka Super
Glenmorangie Orig	Nikka f.t. Barrel
Dalwhinnie 15	Hibiki12

VODKA 4cl

Bavarka Bavarian
Ciroc
Beluga
Belvedere

Grey Goose
Absolut
Stolichnaya

RUM 4cl

Botucal Reserva Exclusiva
Ron Zacapa 23
Bacardi 8

Havanna Seleccion
Havanna 7
Havanna 3

PATRON TEQUILA 4cl

Patron Silver15
Patron Anejo

Patron Café

GIN 4cl

The Duke
Hendrick's
Monkey47
Tanqueray
Tanqueray Ten

Saffron
Black Gin
Mare
Ferdinand's
Bavarka Bavarian

RED WINE

I Malvasia Nera „Ampelo“ Vini del Sole Apulien	0.20 l
<i>Perfume of dark ripe fruits like cherries and plums, juicy mouthfeeling with a fruity finish</i>	0.75 l
I Primitivo Vine del Sole Apulien	0.20 l
<i>Distinctive bouquet of dark berries, full bodied, with a mellow and long finish</i>	0.75 l
F Merlot Classique Domaine Marrenon Luberon	0.20 l
<i>Subtle notes of cherry and wild berries, soft mouthfeeling with a nice finish</i>	0.75 l
A Zweigelt „Selection“, Weingut Münzenrieder, Burgenland	0.20 l
<i>Fruity nose with luscious sour cherry and plum and white pepper, on the palate fine silky tannins with an elegant aftertaste</i>	0.75 l
F Cabernet Sauvignon „Original“, Anne de Joyeuse, Pays d’Oc	0.20 l
<i>Perfume of dark berries, a little bit of green peppers with a touch of vanilla and great balance</i>	0.75 l
F Grand Marrenon Domaine Marrenon Luberon	0.75 l
<i>A powerful and complex wine with fruity hints of red berries, mellow and elegant with a long finish</i>	
E Rioja Reserva Bodegas Sonsierra Rioja	0.75 l
<i>Subtle and fine aroma of spices, a little bit of vanilla, powerful on the palate with notes of cherries and a long finish</i>	
I Regolo Sartori Verona	0.75 l
<i>Lightly spiced perfume, fine hints of dark fruits, mellow and soft mouthfeeling, with a balanced finish</i>	
D Spätburgunder „Höhenflug“, Weingut Hensel, Pfalz	0.75 l
<i>In the nose dark berries with chocolate and a fine roast aroma; on the palate round and juicy with a long finish</i>	
D Ursprung, Weingut Markus Schneider, Pfalz	0.75 l
<i>Sweet distinct cherry and plum aroma underlined by spicy notes of coffee, chocolate and green pepper with great length.</i>	

ROSÉ

D Rosé trocken, Weingut Philipp Kuhn, Pfalz	0.20 l
	0.75 l

WHITE WINE

D Weißburgunder trocken „Faß 31“	0.20 l
Weingut Seehof Rheinhessen	0.75 l
<i>Bouquet with lot of flowers and exotic fruits, juicy on the palate with a remarkable minerality</i>	
D Grauburgunder trocken „Faß 17“	0.20
Weingut Thörle Rheinhessen	0.75 l
<i>Elegant perfume with notes of apple and pear, on the palate fresh and powerful with a nice and fruity finish</i>	
F Lugana Sartori Venetien	0.20 l
<i>Distinct aromas of lime, apricot and peach, well balanced mouth feeling with fresh fruits and a long finish</i>	
F Sauvignon Blanc Domaine Tariquet	0.20 l
<i>A lot of notes of citrus and peach in the nose, well-structured taste with a great finish</i>	
A Grüner Veltliner, Weingut Stadt Krems, Kremstal	0.20 l
<i>Fresh perfume of citrus, stone fruit underlined by typical spicy aromas with a nice mineral touch and a long finish</i>	
F Chardonnay „Original“, Anne de Joyeuse, Pays d’Oc	0.75 l
<i>Exotic notes of mango and honey melon with hints of roasted nuts, Creamy texture with a long finish</i>	
D Riesling feinherb Weingut Schloß Lieser Mosel	0.75 l
<i>Fine, elegant notes of yellow fruits, crisp and juicy, with a mineral finish</i>	
F Chablis „Ancestrum“ Domaine Charly Nicolle Burgund	0.75 l
<i>Classic Chardonnay with notes of white peach and citrus, fine minerality with a long finish</i>	
I Gavi di Gavi Villa Broglia Piemont	0.75 l
<i>Gentle notes of apple, pear and a hint of apricot, lightly floral, with a complex and well-structured finish</i>	

PROSECCO

I Brut Borgo Sanleo, Friaul	0.10 l
	0.75 l

CHAMPAGNE

F Bollinger Brut Special Cuvée	0.75 l
F Ruinart Brut Rosé	0.75 l

ALLERGEN LABELING

Allergen

- a Cereals containing gluten*
- b Crustaceans of products thereof*
- c Eggs and products thereof*
- d Fish and products thereof*
- e Peanuts and products thereof*
- f Soybeans and products thereof*
- g Milk and products thereof (including lactose)*
- h Nuts i. e. Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof*
- i Celery and products thereof*
- k Mustard and products thereof*
- l Sesame seeds und Sesame products*
- m Sulphur dioxide and sulphites*
- n Lupin and products thereof*
- o Molluscs and products thereof*

Additives

- 1 = with color*
- 2 = with preservatives*
- 3 = Antioxidant*
- 4 = with flavor enhancers*
- 5 = sulphuretted*
- 6 = blackened*
- 7 = with phosphate*
- 8 = with milk protein*
- 9 = with caffeine*
- 10 = quinine*
- 11 = with sweeteners*
- 12 = contains phenylalanine*
- 13 = waxed*
- 14 = with nitrite*
- 15 = Taurine*
- 16 = Tartrazine (can affect on the activity and attention of children)*

Trotz sorgfältiger Herstellung unsere Gerichte können neben den gekennzeichneten Zutaten Spuren anderer Stoffe enthalten sein, die im Produktionsprozess in der Küche verwendet werden.

€ - Price incl. tax of 19%.