






MENU

All our main dishes can be ordered in the following spiciness levels:

mild 

sharp 

very sharp 

The soup



- 1. MASCHAUA A , G 8,50 €
traditional Afghan stew with minced meat, lentils, chickpeas, ginger and herbal yoghurt
- 2. LENTIL SOUP 7,00 €
Country chickpea and lentil soup, finely seasoned
- 3. SCHORBA - E - TARKARI 7,00 €
Fresh vegetable soup with ginger-mint in lemon sauce

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- 4. MIXED SALAD 9,00 €
Tomatoes, iceberg lettuce, onions, red cabbage, peppers with homemade sauce vegan or vegetarian

Salad



- 5. SALAT - E - AFGHANI K 7,00 €
Tomatoes, onions, coriander, mint and fresh lemon
- 6. SALAT - E - KUCCI G , K 11,00 €
Goat cheese and dates on salad variation with fresh coriander and mint, with homemade sauce (vegan or vegetarian)

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- 7. MASTE RANG 8,00 €
Natural yoghurt, mint, dill and chopped cucumber with Afghan bread (Nan-e-Taza)

Cold Appetizers



- 8. TORSHI - E - KUCCI 8,00 €
Finely chopped vegetable mixture marinated in traditional Afghan style with bread (Nan-e-Taza)
- 9. ZAYTON - E - AFGHANI 9,00 €
Green olives marinated in hazelnut-pomegranate sauce served with Afghan bread (Nan-e-Taza)

Warm starters



- I0. BOLANI A, G, L 7,50 €
baked pastry with spicy filling of potatoes, pumpkin or spinach, spring onions, leek and herb yoghurt
- I1. BORANI KADOO A, G, L 9,00 €
gently braised pumpkin cooked according to Kucchi recipe in a sweet and spicy tomato-saffron sauce on a creamy quark bed with Afghan Nan
- I2. BORANI BADENJAN A, G, L 9,00 €
fried eggplant in tomato-onion sauce on a creamy quark bed with Afghan Nan-e-Taza
- I3. SAMBOSA WITH CHICKEN/VEGETABLES 9,00 €
filled dumplings with vegetable mixture, chicken with seasonal salad and homemade sauce
- I4. MIXED STARTER PLATE FOR 2 18,00 €
Homemade falafel, eggplant, pumpkin, cucumber yoghurt with freshly baked garlic bread (Nan-e-Sir)



- I5. MANTU A, G 15,00 €
small dumplings filled with minced meat and onions, covered with a spicy lentil sauce on a bed of herb yoghurt
- I6. BAMIA/OKRA BA GOSHT 18,50 €
gently braised lamb with fresh okra, ginger, garlic and fresh coriander and rice
- I7. BARG KABABE GUSFAND 20,50 €
Marinated, thinly pounded saddle of lamb grilled on a skewer with fine saffron rice and grilled tomato
- I8. BARG KABAB MORGUE 19,00 €
Marinated, thinly pounded chicken meat grilled on a skewer with fine saffron rice and grilled tomatoes.
- I9. CHAPLI KABAB 17,50 €
Fried ground beef with onions, fresh coriander, diced tomatoes, coriander seeds on freshly baked bread (Nan-e-Taza) and grilled tomato
- I10. DO PIASA-SPECIALITY OF THE HOUSE A 19,00 €
gently braised veal in lentil-turmeric sauce, marinated onions and mint on freshly baked bread (Nan-e-Taza)
- I11. QUABELI PALAU BA GOSHT H 18,00 €
gently braised lamb in lentil-saffron sauce with dried plum (Alu Buchara) with stone, tomato-saffron-cardamom sauce with brown baked spiced rice, almonds, carrot strips and raisins
- I12. SAFRAN TSCHALAU - MORGH 17,00 €
our speciality - according to an old original recipe, slow-cooked chicken in a spicy lentil-saffron sauce with dried plums (Alu Buchara) with stone and baked basmati rice

our specialities



Poultry specialties



23. KABABE MORGH A ,G ,K 15,50 €
grilled chicken breast, marinated, on baked fresh bread (Nan-e-Taza) with Salat-e-Afghani and grilled tomato.

24. KABABE MORGH BA NARENDJ PALAU G ,H 17,00 €
grilled chicken breast, marinated, with saffron basmati rice, almonds and bitter orange peel and grilled tomato.



25. KABABE MORGH BA QUABELI PALAU* G ,H 17,50 €
grilled chicken breast, marinated, with brown baked spiced rice, almonds, raisins, carrot strips and grilled tomato.



26. KABABE MORGH BA SAFFRON TSCHALAU G ,H 17,50 €
grilled chicken breast, marinated, on saffron basmati rice, grilled tomato and saffron sauce

27. KABABE MORGH BA ZERESHK PALAU G 17,50 €
grilled chicken breast, marinated, with baked barberry rice and grilled tomato.



28. QUABELI PALAU BA QORME MORGH A ,G ,H 17,00 €
gently braised chicken in lentils, tomato-saffron-cardamom sauce with brown baked spiced rice, almonds, carrot strips and raisins

29. NARENDJ PALAU BA QORME MORGH* G ,H 17,00 €
gently braised chicken in lentil-saffron sauce, spiced rice with almonds and sweet-spicy bitter orange peel and grilled tomato.



30. BIRYANI MORGH 17,00 €
Tender chicken with fresh ginger, onions, tomatoes and mint with baked basmati rice

31. PALAU BA QORME MORGH U* 17,00 €
gently braised chicken, with brown baked spiced rice

Grilled lamb specialties



32. KABABE TEKKA A , G 19,00 €
Grilled skewer of lamb rump, marinated, on baked fresh bread (Nan-e-Taza) Salat-e-Afghani With grilled tomato & bell pepper.
33. KUCCI LAMB CHOPS 21,00 €
Grilled lamb chops marinated with Kucci spice mix on baked spiced rice. With grilled tomatoes & bell peppers.
34. KABABE TEKKA BA ZERESHK PALAU 19,00 €
Grilled lamb rump skewer, marinated on baked barberry rice. With grilled tomatoes & bell peppers.
35. KABAB-E-TEKKA BA QUABELI PALAU* G 19,50 €
Grilled lamb rump skewer, marinated on brown baked spiced rice, almonds, carrot strips, raisins. With grilled tomato & bell pepper.
36. KABABE TEKKA BA SAFFRON TSCHALAU* G 19,00 €
Grilled lamb skewer marinated on baked basmati rice. With grilled tomato & bell pepper
37. KABABE TEKKA BA NARENDJ PALAU G , H 19,00 €
Grilled skewer of lamb rump, marinated on saffron basmati rice (sweet and spicy) with almonds and bitter orange peel and grilled tomato.
38. MIXED GRILL PLATE FOR 2 PR A , G 47,00 €
Grilled skewer of lamb rump, chicken breast and 2 minced beef marinated on brown baked spiced rice, Nan-e-Taza. With grilled tomato & bell pepper chili peppers.



Grilled minced meat skewer



39. KABABE SHAMI A , G 16,00 €
2 minced meat skewers, on baked fresh bread (Nan-e-Taza), Salat-e-Afghani and grilled tomato.
40. KABABE SHAMI BA ZERESHK PALAU 19,50 €
2 minced meat skewers on baked barberry rice and grilled tomato.
41. KABABE SHAMI BA PALAU* G 19,00 €
Minced meat skewer on brown baked spiced rice with grilled tomatoes & bell peppers.
42. KABAB-E-SHAMI BA QUABELI PALAU* G 19,50 €
Minced meat skewer on brown baked spiced rice, almonds, carrot strips, raisins with grilled tomato.
43. KABABE SHAMI BA SAFFRON TSCHALAU* G 19,00 €
Minced meat skewer on baked basmati rice with grilled tomato.
44. KABABE SHAMI BA SAMAROD PALAU * G 19,00 €
Minced meat skewer with baked spinach basmati rice refined with a spice mixture and grilled tomato.
45. KABABE SHAMI BA NARENDJ PALAU G , H 19,00 €
Minced meat skewer on saffron basmati rice (sweet and spicy) with almonds and bitter orange peel and grilled tomato.

braised lamb specialties

46. KATSCHALU TSCHALAU BA QORME GOSCHT 18,00 €
 gently braised lamb with potatoes in saffron sauce with coriander and ginger with baked basmati rice



47. SAFRAN TSCHALAU BA QORME GOSCHT 18,00 €
 gently braised lamb in a sweet and spicy lentil-saffron sauce with dried plums with pit and rhubarb, served with baked basmati rice



48. ZERESHK PALAU-BA-QORME-GOSHT 18,00 €
 gently braised lamb on baked barberry rice



49. SABSI TSCHALAU BA QORME GOSCHT* H 18,00 €
 gently braised lamb with spinach Afghan style, refined with leek and cardamom with baked basmati rice



50. NARENDJ PALAU BA QORME GOSCHT* H 18,00 €
 gently braised lamb on baked saffron spiced rice with almonds and sweet-spicy bitter orange peel

51. QUABELI PALAU BA QORME GOSCHT* H 18,00 €
 Afghan national dish, according to Kucci recipe: gently braised lamb with brown baked spiced rice, almonds, carrot strips, raisins



52. SAMAROD PALAU BA QORME GOSCHT* 18,00 €
 gently braised lamb with baked spinach basmati rice, refined with our own spice blend

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53. NARENDJ PALAU BA QORM-E-GOSALA H 18,50 €
 gently braised veal in a spicy sauce according to a traditional Afghan recipe on baked saffron spiced rice, almonds, bitter orange peel



54. SAMAROD PALAU BA QORM-E-GOSALA 18,50 €
 gently braised veal in a spicy sauce according to Kucci recipe with baked spinach basmati rice, refined with house spice mixture

55. QUABELI PALAU BA QORM-E-GOSALA H 19,00 €
 Afghan national dish according to Kucci recipe: gently braised veal with brown baked spiced rice, almonds, carrot strips and raisins



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56. NAN-E-TAZA A 3,50 €

57. NAN-E-TAZA BA MASKA/BUTTER A 4,50 €

58. NAN-E-TAZA BA MASKA WA SIR/GARLIC A 4,50 €



braised veal specialties

Fresh bread

Vegan & Vegetarian

VEGAN



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| 59. KATSCHALU TSCHALAU | 15,50 € |
| Potatoes in a spicy sauce with coriander and ginger with baked basmati rice & salad-e-Afghani | |
| 60. SABSI TSCHALAU | 16,50 € |
| Afghan style spinach, refined with chana dal, leek and cardamom on baked basmati rice & Salat-e-Afghani | |
| 61. BADENJAN CHALAU | 16,50 € |
| Eggplants in a spicy sauce, according to a traditional Afghan recipe, with baked basmati rice & Salat-e-Afghani | |
| 62. QUABELI PALAU BAA BORANI BADENJAN G,H | 16,50 € |
| brown baked spiced rice, almonds, raisins and carrot strips with eggplant in a tomato-onion sauce and a creamy yoghurt bed & salad-e-Afghani | |
| 63. SAFRAN TSCHALAU | 16,50 € |
| our speciality according to Kucci recipe in a spicy lentil-saffron sauce with dried plums (Alu Buchara) and rhubarb with baked basmati rice | |
| 64. FALAFEL PLATE | 16,50 € |
| Homemade falafel, hummus with brown baked spiced rice or chips & salad-e-Afghani | |
| 65. SEITAN PLATE | 16,50 € |
| Seitan (wheat-based meat substitute) with grilled vegetables, brown baked spiced rice or chips & salad-e-Afghani | |
| 66. BAMIA / OKRA | 16,50 € |
| Fresh okra in a tomato-onion sauce Afghan style, on baked basmati rice with salad-e-Afghani & bread (Nan-e-taza) | |



Side dishes



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|---|---------------|
| 67. PALAU | 6,00 € |
| brown baked spiced rice | |
| 68. QUABELI PALAU H | 6,00 € |
| brown baked spiced rice with almonds, carrot strips and raisins | |
| 69. SABSI / SPINACH | 6,00 € |
| House style, refined with fenugreek, leek and cardamom | |
| 70. BADENJAN / EGGPLANT | 6,50 € |
| Eggplant in a spicy tomato-onion-coriander seed sauce | |
| 71. KATCHALU / POTATOES | 6,00 € |
| Potatoes with peas in a strong tomato-spiced sauce | |

Dessert & ice cream



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| 72. CHEESECAKE | 7,90 € |
| Homemade cheesecake with vanilla flavor and cardamom | |
| 73. FERNI G , H | 6,50 € |
| Afghan saffron-cardamom cream with almonds and bitter orange peel | |
| 74. NUTELLA CHEESE CAKE | 6,00 € |
| 75. BAKLAVA A , H | 7,00 € |
| Pickled pastry made from puff pastry filled with chopped walnuts, almonds or pistachios | |
| 76. BAKED DATES | 7,00 € |
| 77. SHIRYAKH -E- SAFRAN BA AM (SAFFRON ICE CREAM WITH MANGO) | 8,90 € |
| 78. SHIRYAKH -E- SAFRAN (SAFFRON ICE CREAM) | 7,90 € |



Afghan drinks



79. TSCHAI-E-KUCCI 4,50 €

Pot with fresh ginger, turmeric, mint and cardamom

80. TSCHAI-E-KABULI 4,00 €

Pot of sweetened black tea with cardamom and rose water

81. TSCHAI-E-SIA (BLACK) 4,00 €

Pot of black Afghan tea with cardamom

82. TSCHAI-E-SABZ (GREEN) 4,00 €

Pot of green Afghan tea with cardamom

83. TSCHAI-E-NANAA (PEPPERMINT) 4,00 €

Pot of fresh peppermint tea with cardamom

84. TSCHAI-E-SAFRAN BA NABAT 4,50 €

Pot of green Afghan tea with cardamom and sugar sticks



85. CHAI LATTE AFGHAN STYLE 4,50 €

with fresh ginger, turmeric, mint and cardamom

86. LATTE A 3,90 €

87. COFFEE CREAM SMALL 3,50 €

88. LATTE MACCHIATO A 4,20 €

89. CAPPUCCINO A 3,90 €

90. ESPRESSO 2,90 €

91. ESPRESSO MACCHIATO A 2,70 €

92. DOUBLE ESPRESSO 3,90 €

93. DECAFFEINATED COFFEE 3,50 €

94. TEA DIFFERENT VARIETIES 3,50 €

Hot drinks



Homemade drinks



95. MAGOLASSI

Yoghurt drink with mango



4,90 €

96. DOGH AYRAN G

Salty yoghurt drink with mint, dill, fresh herbs, cucumber and lemon juice



4,50 €

97. JUICE

Refreshing drink with saffron, fresh lime juice and basil sesame

4,50 €

98. ICED TEA AFGHANI ANAR (POMEGRANATE)

Pomegranate ice tea with fresh lime juice, cardamom and rose water

4,50 €



juices



99. APPLE, RHUBARB, ORANGE, LYCHEE, CURRANT, PASSION FRUIT & MANGO JUICE

0,25 L / 4,50 €

100. ALL JUICES ALSO AS SPRITZER

0,4 L / 4,50 €



Quaren Bio & Vegan



101. GINGER TURMERIC

0,33 L / 5,50 €

102. ELDERBERRY MINT

0,33 L / 5,50 €

103. YUZU

0,33 L / 5,50 €



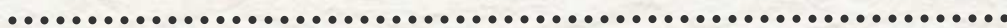
104. MANGO LIME

0,33 L / 5,50 €

Soft drinks



I05. FRITZ-COLA I.9	0,33 L / 4,50 €
I06. FRITZ-KOLA WITHOUT SUGAR I,9,II	0,33 L / 4,50 €
I07. COKE I,9	0,33 L / 3,90 €
I08. COKE ZERO I,9,II	0,33 L / 3,90 €
I09. FANTA	0,33 L / 3,90 €
II0. SPRITE	0,33 L / 3,90 €
III. SPEC I.9	0,5 L / 4,50 €



Water



II2. CLASSIC OR NATURAL	0,4 L / 3,50 €
II3. CLASSIC OR NATURAL	0,75 L / 6,50 €



Beer



II4. PAULANER HELL A	0,5 L / 4,60 €
II5. TEGERNSEE HELL A	0,5 L / 4,60 €
II6. PAULANER HEFE-WEISSBIER A	0,5 L / 4,60 €
II7. PAULANER WEISSBIER ALCOHOL-FREE A	0,5 L / 4,60 €
II8. PAULANER HELL ALCOHOL-FREE A	0,5 L / 4,60 €
II9. PAULANER NATURE RADLER A	0,5 L / 4,60 €
I20. PILS A	0,33 L / 4,20 €



I21. PRIMITIVO DOPPIO PASSO 2021 0,2 L / 7,50 €

Voluminous and round on the palate, with deep fruit, velvety fullness and the unmistakable Doppio Passo character. 0,75 L / 30,- €

I22. ZENATO RIPASSA VALPOLICELLA 0,2 L / 9,50 €

RIPASSO SUPERIORE DOC 2018 0,75 L / 65,- €

a lush bouquet of cherries, figs, plums, bitter almonds, vanilla, cloves, liquorice, gingerbread, cinnamon, cocoa and dried roses.



I23. MERLOT VERGA MERLOT VENETO 0,2 L / 7,50 €

DRY RED WINE 0,75 L / 29,- €

Subtle aromas of cherries and wild berries, soft and round with beautiful persistence

I24. CHIANTI 0,2 L / 7,50 €

On the palate it starts with lots of youthful freshness, smooth tannins 0,75 L / 29,- € and an excellent balance between fullness and lightness.

I25. PRIMITIVO DI MANDURIA VINTAGE 0,75 L / 75,- €

2018

made from dark cherries, blackberries, plums, oriental spices and dark chocolate. The fruit really turns up the heat in the mouth

I26. MASSERIA LA VOLPE UNO PRIMITIVO 0,75 L / 55,- €

DI MANDURIA DOC

Primitivo di Manduria, which deserves the 1 or Uno! In the glass an intense ruby red. The Italian wine has a strong aroma of plum, cherry and elderberry

I27. SAN MARZANO "SOUTH" PRIMITIVO 0,75 L / 55,- €

DI MANDURIA

This red wine presents itself in the glass with a deep, dark red color. The nose reveals aromas of dark cherries and plums



Rose wines

I28. SANTA MARIA LA PALMA ARAGOSTA 0,2 L / 7,50 €
ROSÉ ALGHERO 2020 0,75 L / 29,- €

A fresh, pleasantly intense and fine wine with a light rose and wild berry scent.
Dry and tasty in taste

I29. ROSA DEI FRATI ROSÉ WINE VDT 0,2 L / 7,50 €
2022 0,75 L / 29,- €

On the nose there are notes of hawthorn blossom, green apple, white almond and wild cherry. Tasty on the palate



I30. CA' ERNESTO CHARDONNAY IGP 0,2 L / 7,50 €
ITALIAN WHITE WINE 0,75 L / 29,- €

Character: In the nose aromas of ripe tropical fruit and fine vanilla



I31. ARAGOSTA VERMENTINO D.O.C 2022 0,2 L / 7,50 €
a wonderful fruity and floral wine. Aroma of apricot, peach and apple 0,75 L / 29,- €
with fruity acidity from the Italian region of Sardinia

I32. LUGANA SARTORI VENETIEN 0,2 L / 7,50 €
Distinctive scent of lemon, apricot and peach on the palate fresh 0,75 L / 29,- €
fruits, harmonious style with a long finish

I33. DOMAINE TARIQUET SAUVIGNON BLANC 0,2 L / 7,50 €
Clear aromas of citrus and peach, well structured, lots of play with 0,75 L / 29,- €
good length

I34. NATALE VERGA SAUVIGNON TREVENEZIE 0,75 L / 55,- €
offers a rich and aromatic bouquet with notes of exotic fruits

I35. THE LUGANA FRIARS 0,75 L / 55,- €
with greenish reflections shines in the glass. The fragrance shows a
large range of aromas with wonderfully fruity notes of apricots, pears,
yellow apples and candied citrus fruits

I36. EASTER VILLA BORGHETTI LUGANA 0,75 L / 55,- €
The nose is characterised by straw yellow colour, fruity aromas
reminiscent of fresh fruit and delicate floral notes

White wines



Champagner
& Prosecco



I37. CHAMPAGNER VEUVE PELLETIER BRUT 0,75 L / 85,- €

I38. VALDO PROSECCO

0,2 L / 9,50 €
0,75 L / 35,- €



I39. KUCCI SPRITZ

7,90 €

Non-alcoholic Prosecco, soda, mango syrup & fresh orange

I40. LILLET ORANGE SPRITZ

7,90 €

Lillet, Prosecco, soda & fresh oranges

I41. APEROL SPRITZ

7,90 €

Aperol, Prosecco, ice cubes & fresh orange

I42. LIMONCELLO SPRITZ

7,90 €

Prosecco, soda, lemon balm, ice cubes & lime

I43. MANGO-MARACUJA-SPRITZ

7,90 €

Mangostücke, Minze, Maracujasirup, Lillet & Prosecco

I44. HUGO SPRITZ

7,90 €

Hugo, Prosecco, soda, elderberry syrup & fresh mint

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I45. KUCCI SPECIAL

9,90 €

Vodka, peach liqueur, cranberry juice, lemon juice, orange juice

I46. HAVANA JUICER ALCOHOL-FREE

7,90 €

Passion fruit, orange, lemon, peach & currant

I47. CAIPIRINHA

8,90 €

Cachaca, sugar syrup, limes, ice cubes, brown sugar

I48. MAI TAI

8,90 €

Rum, Orange liqueur, Lemon juice, Almond syrup, Soda

I49. SEX ON THE BEACH

8,90 €

Vodka, peach liqueur, cranberry, lemon juice, orange juice

I50. MOJITO

8,90 €

Rum, brown sugar, lime, mint, soda

Aperitif



Cocktails



ALLERGENS

A 1: WHEAT A 2: BARLEY A 3: HOPS B: CRUSTACEANS AND PRODUCTS THEREOF C: EGGS AND EGG PRODUCTS F: SOYA BEANS AND SOYA BEAN PRODUCTS G: MILK AND MILK PRODUCTS H: ALMONDS AND WALNUTS K: MUSTARD AND MUSTARD PRODUCTS L: SESAME SEEDS AND SESAME PRODUCTS M: SULPHUR DIOXIDE AND SULPHITES N: LUPINS AND LUPIN PRODUCTS O: MOLLUSCS AND MOLLUSC PRODUCTS

ADDITIVES

- 1 = WITH DYES
2 = WITH PRESERVATIVES
3 = WITH ANTIOXIDANT
4 = WITH FLAVOUR ENHANCERS
5 = SULPHUROUS
6 = BLACKENED
7 = WITH PHOSPHATE
8 = WITH MILK PROTEIN
9 = CONTAINS CAFFEINE
10 = CONTAINS QUININE
11 = WITH SWEETENERS
12 = CONTAINS A SOURCE OF PHENYLALANINE
13 = WAXED
14 = WITH NITRITE CURING SALT
15 = HARDNESS
16 = TARTRAZINE (MAY AFFECT ACTIVITY AND ATTENTION IN CHILDREN)

DESPITE CAREFUL PREPARATION OF OUR DISHES, IN ADDITION TO THE LABELLED INGREDIENTS, THEY MAY CONTAIN TRACES OF OTHER SUBSTANCES THAT ARE USED IN THE PRODUCTION PROCESS IN THE KITCHEN.

€ - PRICES INCLUDING VAT.

Allergen labelling