



VAASU
by Atul Kochhar

TASTE OF KABUL

Wednesday, 29th April 2026

£59.95pp | £45 optional wine pairing

MANTU & ASHAK

Lamb dumplings and leek dumplings, garlic yoghurt, chilli oil, dried
mint

Touraine Rose, Les Cabotines, Joel Delauny, France

CHICKEN TORSHI SKEWER

Smoked and grilled chicken, torshi pickles, fermented sharpness, light
char, spice

Riesling, 'Maxim' Maximin Grünhaus, Germany

BANJAN BORANI

Braised aubergine, garlic yoghurt
Sauvignon Blanc, Kim Crawford, New Zealand

KABULI PILAU, SMOKED LAMB SHANK

Fragrant rice, carrot, raisin, low and slow smoked lamb, finished with
spiced butter

Shiraz-Grenache, Renegade, South Africa
Afghan Salad

Tomato, cucumber, herbs, citrus

FILO, ROSE CHANTILLY CREAM

Crisp pastry, floral cream, light, fragrant finish
Chateau Jany, Sauternes, France

An alternative vegetarian menu is available.

Allergen Key- N- Nuts, D-Dairy, M-Mustard, F-Fish, G-Gluten, S-Sesame, C-Crustacean, MO-Molluscs, PN-Peanut, SO-Soya, E-Egg, V-Vegetarian VV-Vegan Please Alert Our Staff If You
Have Any Food Allergies Before You Order Your Meal. A

|| Prices Are Inclusive of VAT | A Discretionary Service Charge Of 10% Will Be Added to Your Bill