



ARMILA'S
RESTAURANT AND LOUNGE



KABULI PALAW W. LAMB SHANK

APPETIZERS

SOFT OPEN MENU

MANTU - \$15.99

Afghan dumplings filled with minced beef, topped with garlic yogurt and a drizzle of tomato sauce.

ASHAK - \$14.99

Leek and spring onion-filled dumplings served with Afghan tomato sauce and garlic yogurt.

VEGGIE BOLANI (v) - \$8.99

Crispy pan-fried bread stuffed with seasoned potato filling, served with Afghan chutney and creamy yogurt.

MEAT BOLANI - \$11.99

Pan-fried bread filled with spiced ground beef, paired with Afghan chutney and yogurt.

BURANI BANJAAN (v) - \$12.49

Lightly fried eggplant slices served on a bed of savory tomato sauce, topped with garlic-infused yogurt. Served with naan bread.



MANTU

MAIN ENTREES

SOFT OPEN MENU

KABULI PALAW WITH LAMB SHANK - \$24.99

Slow-cooked lamb shank served with aromatic Afghan rice.
(Vegetarian option available without meat)

DOPYAZA - \$22.99

Tender lamb slow-cooked with caramelized onions, garnished
with golden fried onions, served alongside steamed rice.

CHAPLI KABAB - \$16.99

Flavorful minced beef patties served with Afghan chutney
and a choice of fries or steamed rice.

AFGHAN MACARONI - \$21.99

Shell pasta cooked in a hearty beef tomato sauce,
complemented with garlic yogurt. (Vegetarian option
available)

SHOLA WITH MEATBALLS - \$19.99

A hearty and aromatic Afghan rice dish, slow-cooked to a
creamy risotto-like texture and served with tender, spiced
meatballs. Comforting, flavorful, and deeply satisfying.



FROM THE GRILL

SOFT OPEN MENU

AFGHAN LAMB CHOPS - \$28.99

Succulent lamb chops marinated in traditional Afghan spices and grilled to perfection, delivering bold, smoky flavor in every bite.

BEEF SHAMI KABAB - \$18.99

Ground beef mixed with signature spices, grilled over open flame for bold, smoky flavor.

CHICKEN SHAMI KABAB - \$19.99

Minced chicken infused with herbs and spices, char-grilled for a tender, juicy bite.

MURGH TIKKA - \$21.99

Spice-marinated chicken thighs, char-grilled to golden perfection.

GOSHT TIKKA - \$22.99

Tender beef tenderloin skewers marinated in traditional spices.

WAZIRI KABAB - \$20.99

A delicious pairing of Beef Shami and Murgh Shami Kabobs—grilled and seasoned to perfection.

SULTANI KABAB - \$23.99

A royal mix of Murgh Tikka and Gosht Tikka, flame-grilled and full of flavour.

All grilled entrées are served with your choice of rice or fries, warm naan, and our signature homemade sauces—perfected for rich, succulent flavor.

Upgrade to Kabuli Palaw for an elevated, authentic Afghan dining experience.



AFGHAN MACARONI

FROM THE GRILL

SOFT OPEN MENU

MIXED GRILL PLATTER - \$25.99

A trio of favourites: one smoky Beef Shami Kabob, tender Murgh Tikka, and juicy Gosht Tikka—flame-grilled and bursting with bold, authentic flavour. Served with rice or fries and naan.

FAMILY MIXED GRILL PLATTER - \$84.99

(SERVES 4-6)

A feast featuring 4 succulent lamb chops, 2 flavorful Shami kabobs, 2 tender Murgh Tikka, and 2 savory Chaplee kabobs. Served with rice or fries and naan.

Upgrade to Kabuli Palaw for an elevated experience.

ARMILA'S GRAND MEAT PLATTER - \$179.00

(SERVES 10)

A lavish feast featuring 6 juicy lamb chops, 4 flavorful Shami kabobs, 4 tender Murgh Tikka, 4 succulent Gosht Tikka, and 4 savory Chaplee Kabobs. Served with rice or fries and naan.

Upgrade to Kabuli Palaw for an elevated experience.



SHAMI KABAB

INTERNATIONAL

SOFT OPEN MENU

FATTOUSH SALAD - \$9.99

A refreshing mix of crisp romaine lettuce, cucumbers, tomatoes, radish, and toasted pita chips, tossed in a tangy sumac vinaigrette.

Add Chicken or Beef Skewer - \$9.99

TABOULE SALAD - \$9.99

A light and zesty salad made with fresh parsley, bulgur, tomatoes, mint, and lemon juice.

CHICKEN KARAHI - \$21.99

Traditional Pakistani-style dish made with tomatoes, yogurt, and fresh spices for a rich, aromatic flavor.

NIHARI - \$20.99

Slow-cooked beef shank simmered in a rich, velvety gravy infused with fragrant spices and caramelized onions, served alongside freshly baked naan or steamed rice.

DAAL MAKHANI - \$16.99

A comforting blend of slow-cooked black lentils and kidney beans, enriched with buttery cream and fragrant spices, served with warm naan or steamed rice.



NIHARI

DESSERTS

SOFT OPEN MENU

FIRNI - \$7.99

Silky Afghan rice pudding infused with cardamom and saffron, delicately sweetened and topped with crushed pistachios and almonds.

PISTACHIO THREE MILK CAKE - \$10.99

Soft and airy cake soaked in a rich pistachio-infused milk blend, topped with whipped cream and crushed pistachios.

BISCOFF MILK CAKE - \$10.99

A velvety tres leches cake layered with Biscoff spread and crumbles for a spiced caramel finish.

OREO MILK CAKE - \$10.99

Decadent milk-soaked cake topped with whipped cream and crushed Oreos for a cookies-and-cream delight.

STRAWBERRY DUBAI CHOCOLATE - \$9.99

Layers of rich chocolate, fresh strawberries, and cream served in an indulgent dessert cup.

PISTACHIO CHEESECAKE - \$11.99

Creamy cheesecake with a pistachio twist, set on a buttery crust and topped with crushed pistachios.



BISCOFF MILK CAKE

HOT DRINKS

SOFT OPEN MENU

KARAK CHAI - \$4.99

Rich and creamy spiced tea brewed with black tea, milk, and cardamom.

TEA POT (6 CUPS) - \$17.99

GREEN TEA - \$2.99

Light and soothing, served hot with a fresh aroma.

TEA POT (6 CUPS) - \$10.99

BLACK TEA - \$2.99

Classic and bold.

TEA POT (6 CUPS) - \$10.99



KARAK CHAI

COLD DRINKS

SOFT OPEN MENU

SALAAM COLA - \$1.99

SALAAM COLA DIET - \$1.99

SALAAM YEMONADE - \$1.99

BARBICAN - \$3.99

Assorted Flavours

FRESH AYRAN - \$7.99

A chilled, savory yogurt drink lightly salted and blended to cool and refresh.

STRAWBERRY MILKSHAKE - \$9.99

Creamy and sweet with real strawberries.

AVOCADO MILKSHAKE - \$9.99

Smooth, rich, and surprisingly refreshing.

FRESH LEMON MINT JUICE - \$8.99

Zesty lemon blended with fresh mint.

FRESH ORANGE JUICE - \$8.99

Squeezed daily for a burst of natural sweetness.

LEMONADE - \$7.99

Classic and refreshing.

BLUEBERRY LEMONADE - \$8.99

Tangy blueberry infused with cool lemonade.

STRAWBERRY ROSE LEMONADE - \$8.99

A floral-fruity fusion with delicate rose and sweet strawberry.

PINEAPPLE DRAGON FRUIT LEMONADE - \$8.99

Exotic and refreshing with a sweet citrus blend.



FRESH ORANGE JUICE

MOJITOS

SOFT OPEN MENU

CLASSIC MOJITO - \$7.99

A refreshing blend of mint, lime, and soda with a splash of sweetness—served ice cold.

BLUE LAGOON MOJITO - \$7.99

Cool mint with a tropical blue curacao splash.

WATERMELON MOJITO - \$7.99

Sweet watermelon paired with mint and lime.

STRAWBERRY ROSE MOJITO - \$7.99

Floral and fruity with a minty finish.

DRAGON FRUIT MOJITO - \$7.99

Bright, bold and refreshingly unique.

