



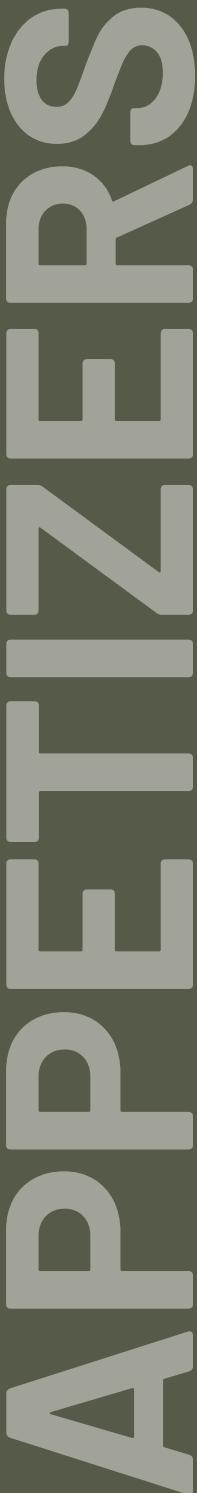
ARMILA'S
RESTAURANT AND LOUNGE



QABLI PALAW W. LAMB SHANK

A minimum spend of \$20 per person applies, with a maximum seating time of 2.5 hours per table.

Please note that our kitchen closes one hour prior to restaurant closing time. We appreciate your understanding and support as we continue to provide you with the best service and experience.



MANTU - \$17.00

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

VEGGIE BOLANI (v) - \$10.00

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

MEAT BOLANI - \$13.00

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

BURANI BANJAAN (v) - \$12.00

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

GRILLED CHICKEN WINGS - \$18.00

Eight flame-grilled chicken wings marinated in house spices, served with a side of crispy fries.

Choice of Honey Garlic or Chipotle.

MIX APPETIZER PLATTER - \$14.00

A delicious combo of 4 meat samosas, 4 crispy spring rolls, creamy hummus, and fresh baked bread. Perfect for sharing.

AFGHAN LOADED FRIES - \$17.00

Crispy fries topped with seasoned ground beef, melted cheese, fresh veggies, and drizzled with our signature garlic sauce.

Feeds 2-3 people



MANTU

ROYAL QABLI PALAW - \$32.00

A signature Afghan dish featuring slow-cooked lamb shank and tender meatballs layered over aromatic Qabli rice with raisins and carrots, all wrapped and baked in fresh Afghan bread for a rich, sealed-in flavour.

Please allow approximately 30 minutes for preparation.

QABLI PALAW WITH LAMB SHANK - \$26.00

Tender, slow-braised lamb shank served over fragrant Afghan Qabli rice, lightly spiced and finished with sweet carrots and raisins for a balanced, comforting flavour.

BRAISED LAMB SHANK W. DAAL - \$28.00

Slow-braised lamb shank served over soft naan with spiced chana daal, crisp red onions, fresh herbs, and a side of rich bone broth.

Served with Fresh Flatbread

DOPYAZA - \$24.00

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

CHAPLI KABAB - \$18.00

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

AFGHAN MACARONI - \$24.00

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

SHOLA WITH MEATBALLS - \$21.00

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

TANDOORI FISH - \$21.00

Tender fillet of fish marinated in a spiced tandoori blend, flame-grilled for a smoky finish. Served with your choice of seasoned rice or crispy fries.

FRIED FISH - \$21.00

Crispy, golden-fried fish fillet seasoned with house spices, served with your choice of seasoned rice or fries.



SHOLA

AFGHAN LAMB CHOPS - \$32.00

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

BEEF SHAMI KABAB - \$20.00

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

CHICKEN SHAMI KABAB - \$21.00

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

MURGH TIKKA - \$23.00

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

GOSHT TIKKA - \$24.00

Tender lamb tenderloin skewers marinated in traditional spices.

WAZIRI KABAB - \$22.00

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

SULTANI KABAB - \$25.00

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 Qabli Palaw for an elevated, authentic Afghan dining experience.



AFGHAN MACARONI

MIXED GRILL PLATTER - \$30.00

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 - \$86.00

(SERVES 4-6)

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

Upgrade to Qabli Palaw for an elevated experience.

ARMILA'S GRAND MEAT PLATTER - \$184.00

(SERVES 10)

A lavish feast featuring 6 juicy lamb chops, 8 tandoori wings, 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 Qabli Palaw for an elevated experience.



SHAMI KABAB

INTERNATIONAL KITCHEN

FATOUSH SALAD - \$11.00

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

Add Chicken or Beef Skewer - \$9.99

CHICKEN KARAH - \$22.00

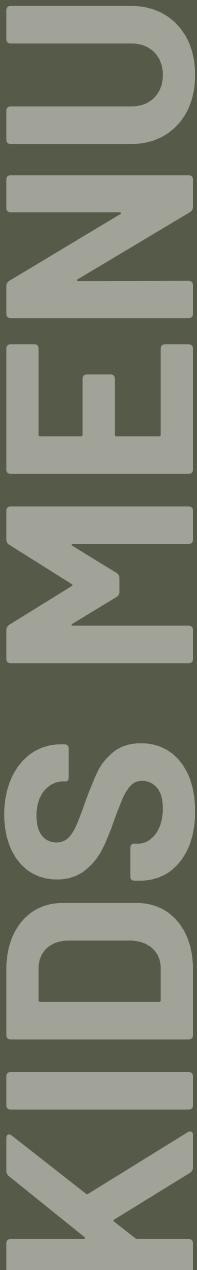
Traditional Pakistani-style dish made with tomatoes, yogurt, and fresh spices for a rich, aromatic flavor.

NIHARI - \$23.00

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



NIHARI



MILA'S SPECIAL - \$13.00

Two crispy, golden **chicken tenders** served with hot, seasoned fries. A simple, satisfying favourite for all ages.

ARIA'S SPECIAL - \$13.00

A half skewer of tender **Murgh (chicken) Tikka**, marinated in traditional spices and grilled to perfection, served with a side of fries for a flavourful and filling meal.

STRAWBERRY MILKSHAKE - \$5.00

A creamy, refreshing milkshake blended with sweet strawberry flavour, smooth and indulgent with every sip.

APPLE JUICE - \$3.00

A chilled glass of crisp and refreshing apple juice.



Chicken Tenders & Fries



FIRNI - \$8.00

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

PISTACHIO THREE MILK CAKE - \$11.00

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

BISCOFF MILK CAKE - \$11.00

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

OREO MILK CAKE - \$11.00

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



BISCOFF MILK CAKE

DRINKS

KARAK CHAI - \$5.00

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

TEA POT (6 CUPS) - \$20.00

GREEN TEA - \$3.00

Light and soothing, served hot with a fresh aroma. Add mint or cardamom.

TEA POT (6 CUPS) - \$12.00

BLACK TEA - \$3.00

Classic and bold. Add mint or cardamom.

TEA POT (6 CUPS) - \$12.00



KARAK CHAI

DRINKS

SALAAM COLA - \$2.00
SALAAM COLA DIET - \$2.00
SALAAM YEMONADE - \$2.00

BARBICAN - \$4.00

Assorted Flavours

FRESH AYRAN - \$8.00

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

STRAWBERRY MILKSHAKE - \$10.00

Creamy and sweet with real strawberries.

AVOCADO MILKSHAKE - \$10.00

Smooth, rich, and surprisingly refreshing.

FRESH LEMON MINT JUICE - \$9.00

Zesty lemon blended with fresh mint.

FRESH ORANGE JUICE - \$9.00

Squeezed daily for a burst of natural sweetness.

LEMONADE - \$8.00

Classic and refreshing.

BLUEBERRY LEMONADE - \$9.00

Tangy blueberry infused with cool lemonade.

STRAWBERRY ROSE LEMONADE - \$9.00

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

PINEAPPLE DRAGON FRUIT LEMONADE - \$9.00

Exotic and refreshing with a sweet citrus blend.



FRESH ORANGE JUICE



CLASSIC MOJITO - \$8.00

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

BLUE LAGOON MOJITO - \$8.00

Cool mint with a tropical blue curacao splash.

WATERMELON MOJITO - \$8.00

Sweet watermelon paired with mint and lime.

STRAWBERRY ROSE MOJITO - \$8.00

Floral and fruity with a minty finish.



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