

A F G H A N C U I S I N E



At Watan, we invite you to experience the warmth and flavours of Afghanistan, lovingly crafted by our family to yours. Our journey began with a shared passion for the rich culinary traditions of our homeland, and today, we are delighted to share these authentic dishes with you.

Thank you for dining with us



Catering Available.



BREAKFAST 8:30am - 11:30am

WAKE UP WATAN (AFGHAN BIG BREKKIE)

Traditional Afghan Breakfast spread featuring a variety of platters including Tokheme Bajanromi (Breakfast Eggs and Tomato), Sujuk, Hashbrown, Naano Paneer (Afghan Bread, Fetta, Nuts and Fresh Herb Platter), Butter + Honey + Jam, Fresh fruit and Sheer Chai OR Afghan Chai.

KALA PACHA

Traditional Afghan soup featuring slow-cooked Sheep Offal in a flavourful aromatic broth served w/ Bread

KOCHA

Slow-cooked Beef Bone soup served w/ Wheat and Chickpeas served w/ Bread

26

20

18

EGGS YOUR WAY	15
Choice of Fried, Scrambled or Poached Egg on Afghan Bread w/ Grilled Tomato and Spinach.	
\$3 EACH ADD ONS: Sujuk, Hash Brown, Halloumi, Mushrooms, Avocado	
WATAN SMASHED AVO	14
Confit Garlic & Herbed smashed Avo on Afghan Bread w/ Cauliflower, Halloumi, Beetroot, Labneh, Radish and Mico-herbs.	
MUSHROOM BREKKIE	22
Creamy mixed Mushrooms w/ Poached Eggs, Parmesan Cheese, crispy Kale on Afghan Bread.	
AFG YOGURT BOWL	13
Afghan style Yogurt w/ House Made Granola and Fresh Fruit.	

