

SPECIAL SIZZLERS

CHICKEN WINGS 14.5

10 chicken wings grilled over charcoal for a juicy and flavourful taste.

SHEEKH KEBAB 15.5

Select 4 skewers of kofta style ground lamb, or ground chicken or a mix of both, grilled to perfection for a smoky and flavourful taste.

SHASHLIK 16.5

Select from either tender marinated chicken or lamb charcoal grilled with peppers and onions.

MASALA FISH 17.5

Cod marinated in aromatic spices and lightly fried until golden and crispy.

LAMB CUTLETS 18.5

4 lamb cutlets grilled over charcoal for a juicy and flavorful taste.

MYHAN MIXED GRILL 35

(MUST-TRY)***

A generous combination of 2 lamb cutlets, 2 lamb ribs, 4 pieces chicken shish, 4 pieces lamb shish, 4 chicken wings, 2 lamb kofta, and 2 chicken kofta.

SIMPLE STARTERS

POPPADOM BASKET (V)(VE) 4.5

3 large crispy lentil wafers fried fresh to order and served with a side of mango chutney.

MASTO KHIAR | MASTO MUSIR (V) 7.5

Choose between yoghurt with cucumber (khiar) or yoghurt with garlic (musir), seasoned with mint and served with plain naan.

HOUMOUS (V)(VE) 7.5

Creamy blended chickpeas with tahini, garlic, lemon, and olive oil, served with plain naan.

SAMOSA 8.5

2 large crispy golden pastries with your choice of lamb or chicken, or vegetable filling.

HALLOUMI STICKS (V) 8.5

Slices of halloumi grilled and served with chilli jam.

CHAPLI KEBAB 9.5

A flavourful lamb patty fried until crispy, served with salad.

DUMPLINGS 16.5

MANTU

(MUST-TRY)***

10 pieces of our in-house handcrafted ground lamb and finely chopped onion dumplings topped with creamy yoghurt, split chickpeas, and a sprinkle of fresh mint.

AUSHAK (V)

10 pieces of our in-house handcrafted leek filled dumplings, topped with creamy yoghurt, split chickpeas, and a sprinkle of fresh mint.

MIXED DUMPLINGS

A combination of 5 pieces of Aushak and 5 pieces Mantu.

CHARCOAL

SERVED WITH WHITE RICE & SALAD

UPGRADE TO AFGHAN KABULI RICE FOR JUST 2.50

KOFTA

CHICKEN 19.5 | LAMB 20.5 | MIXED 21.5

Two skewers of perfectly seasoned kofta, grilled over charcoal.

SHISH

CHICKEN 20.5 | LAMB 22.5 | MIXED 21.5

Two skewers of perfectly seasoned shish, grilled over charcoal.

LAMB RIBS 22.5

8 lamb ribs perfectly seasoned and grilled over charcoal.

LAMB CUTLETS 24.5

4 lamb cutlets perfectly seasoned and grilled over charcoal.

MIXED KEBAB 28.5

1 skewer of chicken shish, 1 skewer of lamb shish, 2 lamb cutlets, and 2 lamb ribs, grilled over charcoal.

NATIONAL DISH OF AFGHANISTAN

KABULI PILAU WITH LAMB SHANK 25

(MUST-TRY)***

Fluffy rice, tender slow cooked lamb shank, perfectly cooked carrots and raisins creating a dish thats a must-try!

BIRYANI & RICE

CHICKEN BIRYANI 16.5

Rice delicately layered with succulent boneless chicken, infused with traditional spices, slow cooked to perfection.

LAMB BIRYANI 18.5

Rice delicately layered with succulent boneless lamb, infused with traditional spices, slow cooked to perfection.

KABULI RICE 9.5

Long grain fluffy texture rice beautifully garnished with carrots and raisins.

WHITE RICE (V)(VE) 6.5

Long grain fluffy texture rice.

SHARING OPTIONS

PLATTER (SERVES 2-3) 70

One skewer of Lamb Shish, Chicken Shish, Lamb Kofta, Chicken Kofta, Lamb Cutlets (4 pcs), Lamb Ribs (4 pcs) and Chicken Wings (4 pcs), served with Kabuli Rice, White Rice, one Salad and one plain giant naans served on a bread hanger.

JUMBO PLATTER (SERVES 4-5) 140

Two skewers of Lamb Shish, Chicken Shish, Lamb Kofta, Chicken Kofta, Lamb Cutlets (8 pcs), Lamb Ribs (8 pcs) and Chicken Wings (8 pcs), served with Kabuli Rice, White Rice, two Salads and two plain giant naans served on a bread hanger.

BRITISH CURRY CLASSICS 16.5

(CHOOSE YOUR SPICE LEVEL: MILD, MEDIUM, OR HOT)

CHICKEN TIKKA MASALA

Tender charcoal grilled chicken pieces cooked in a rich, creamy tomato sauce, bursting with flavour.

BUTTER CHICKEN

Tender charcoal grilled chicken simmered in a silky butter and tomato sauce. Medium spice recommended for a less sweet taste.

CHICKEN DAAL KORMA

Boneless chicken pieces paired with tender lentils for a rich, flavourful dish.

BHUNA

Select either chicken or lamb cooked in a rich onion and tomato sauce with fresh herbs and traditional seasoning.

ROGAN JOSH

Select either chicken or lamb cooked in a rich, aromatic tomato and yoghurt sauce with Kashmiri spices.

JALFREZI

Select either chicken or lamb cooked with onions, peppers, green chillies, and fresh herbs.

KORMA

Select either chicken or lamb cooked in a rich, creamy, and aromatic sauce.

PALAK

Select either chicken or lamb pieces, slow-cooked with fresh spinach for a rich, flavourful, and aromatic dish.

MADRAS

Select either chicken or lamb cooked in a rich, hot and tangy tomato sauce with garlic, chilli, and traditional spices.

VINDALOO

Select either chicken or lamb cooked in a hot and tangy chilli and garlic sauce.

VEGETARIAN MAINS 14.5

(CHOOSE YOUR SPICE LEVEL: MILD, MEDIUM, OR HOT)

BANJAN BORANI (V)

(MUST-TRY)***

Aubergine slices fried until golden brown topped with creamy yoghurt and sprinkled with fresh mint.

BAMYA (V)(VE)

Slow-cooked tender okra, simmered in Myhan's special in-house sauce, creating a rich and flavourful dish.

DAAL NAKHUT & PALAK (V)(VE)

Split chickpeas and spinach cooked in Myhan's special in-house sauce, creating a rich and flavourful dish.

PALAK PANEER (V)

Spinach and homemade paneer cooked in Myhan's special in-house sauce, creating a rich and flavourful dish.

DAAL (V)(VE)

Lentils cooked in Myhan's special in-house sauce, creating a rich and flavourful dish.

NAKHUT (V)(VE)

Chickpeas cooked in Myhan's special in-house sauce, creating a rich and flavourful dish.

LUBYA (V)(VE)

Kidney beans cooked in Myhan's special in-house sauce, creating a rich and flavourful dish.

MYHAN SPECIAL KARAHI

(CHOOSE YOUR SPICE LEVEL: MILD, MEDIUM, OR HOT)

CHICKEN KARAHI (MUST-TRY)***

SINGLE: 19.5

FOR 2-3: 38.5

Our signature dish features tender bone-in chicken pieces infused with a blend of traditional flavours expertly cooked over high heat and served in a karahi.

LAMB KARAHI (MUST-TRY)***

SINGLE: 24.5

FOR 2-3: 47.5

Our signature dish features tender bone-in lamb pieces infused with a blend of traditional flavours expertly cooked over high heat and served in a karahi.

NAAN TREES

SERVED ON A BREAD HANGER

SHARING NAAN COMBINATION (V) 13.5

(MUST-TRY)***

Giant sharing naan with a topping of garlic, green and red chilli, coriander, melted butter and cheese.

SHARING NAAN CHEESE (V) 11.5

Giant sharing naan with a topping of melted cheese and butter.

SHARING NAAN CHILLI (V)(VE) 10.5

Giant sharing naan with a topping of green and red chilli, and coriander.

SHARING NAAN GARLIC (V)(VE) 10.5

Giant sharing naan with a topping of garlic and coriander.

SHARING KUNJUT NAAN (V)(VE) 10.5

Giant sharing naan with a topping of nigella seeds.

SHARING NAAN BUTTER (V) 9.5

Giant sharing naan with a topping of melted butter.

SHARING NAAN PLAIN (V)(VE) 8.5

Giant sharing naan served plain.

SMALL NAANS

CHEESE NAAN (V) 5.5

A round naan with a topping of melted cheese and butter.

CHILLI NAAN (V)(VE) 5.5

A round naan with a topping of green and red chilli, and coriander.

GARLIC NAAN (V)(VE) 5.5

A round naan with a topping of garlic and coriander.

KUNJUT NAAN (V)(VE) 5.5

A round naan with a topping of nigella seeds.

BUTTER NAAN (V) 4.5

A round naan with a topping of melted butter.

PLAIN NAAN (V)(VE) 3.5

A round naan served plain

SALADS

MIXED SALAD (V) 10.5

Fresh salad including lettuce, cucumber, tomato, homemade cheese, lemon and cabbage, drizzled with olive oil and seasoned with fresh mint.

HALLOUMI SALAD (V) 14.5

A fresh mix of lettuce, cucumber, tomato, lemon and red cabbage all tossed in olive oil and pomegranate molasses topped with tender grilled halloumi.

CHICKEN SALAD 15.5

A fresh mix of lettuce, cucumber, tomato, lemon and red cabbage all tossed in olive oil and pomegranate molasses topped with tender grilled chicken.

DESSERT 10.5

STICKY TOFFEE PUDDING (V)

(MUST-TRY)***

Toffee flavoured sponge topped with a toffee sauce, served with vanilla ice cream.

CHOCOLATE BROWNIE (V)

One deep rich and decadent triple chocolate brownie square served with vanilla ice cream.

CHOCOLATE FONDANT (GF)

Molten centre with a silky-smooth texture and deeply satisfying chocolate flavour, served with vanilla ice cream.

CARAMEL SOUFFLE (V)

Sponge base salted caramel mix with nougatine topping, served with vanilla ice cream.

KIDS MENU 8.5

CHICKEN NUGGETS WITH CHIPS

CHICKEN TENDERS WITH CHIPS

FISH FINGERS WITH CHIPS

MOZZARELLA STICKS WITH CHIPS

FRUIT SHOOT 2.5

(ORANGE OR BLACKCURRANT & APPLE)

SIDES (V)(VE)

MASALA FRIES 8.5

SWEET POTATO FRIES 6.5

PERI CHIPS 6.5

CHIPS 5.5

Welcome to MYHAN, an Afghan family-owned restaurant established in 2023. Inspired by the word meaning homeland, we bring people together through authentic flavours, warm hospitality, and the feeling of home.

(V) Vegetarian (VE) Vegan

Please advise staff of any allergies before placing your order. Please be advised that our dishes may contain or encounter nuts. We cannot guarantee an entirely nut free environment. For any questions ask a member of staff.