

Kahani

INDIAN STREET FOOD

TRADITIONAL STARTERS

- Old School Vegetable Pakora (v)** 🌶️ ~~£5.00~~ ^{5.25}
 Potato and onion coated in gram and self-raising flour served with chilli or meat sauce
- Fish Pakora** 🌶️ ~~£5.00~~ ^{5.25}
 Marinated white fish in a crisp gram flour batter
- Chicken Pakora** 🌶️ ~~£5.00~~ ^{5.50}
 Strips of chicken fillet marinated, battered and deep fried
- Onion Bhaji (v)** 🌶️ ~~£5.00~~ ^{5.25}
 Traditional recipe of green chilli, gram flour and garam masala
- Vegetable Samosa (v)** 🌶️ ~~£5.00~~ ^{5.25}
 Pastry parcel stuffed with potatoes and green peas



MADE FRESH DAILY

FRESH INGREDIENTS

SIGNATURE STARTERS

- Stuffed Tawa Paneer** 🌶️ ~~£6.00~~ ^{6.50}
 Homemade cheese stuffed apricot, mint and green chilli
- Stuffed Tandoori Mushrooms** 🌶️ ~~£6.00~~ ^{6.50}
 Stuffed with cheese and chopped spices. Cooked in the clay oven
- Kashmiri Chilli Potato** 🌶️🌶️ ~~£6.00~~ ^{6.25}
 Rice flour coated baby potatoes with Kashmiri chilli and onion, tossed in a chilli garlic sauce
- Badal Jaam (v)** 🌶️ ~~£6.00~~ ^{6.25}
 Grilled aubergine topped with tomato masala, cheese and cumin flavoured yoghurt
- Crispy Chilli Squid** 🌶️🌶️ ~~£6.00~~ ^{6.25}
 Marinated with crushed chilli and freshly ground spice
- Dohra Seekh** 🌶️ ~~£6.00~~ ^{6.25}
 Chicken and lamb mince infused with garlic, ginger and freshly ground spices
- Tandoori King Prawn** 🌶️🌶️ ~~£6.95~~ ^{7.50}
 Marinated with green chilli and soft cheese, cooked in the tandoor
- Prawn Kolhapuri** 🌶️🌶️ ~~£6.95~~ ^{OK}
 Marinated with curry leaves, cumin and a crisp chickpea flour coating

- Pepper Monkfish Tikka** 🌶️🌶️ ~~£6.95~~ ^{7.50}
 Monkfish marinated with cheese, yoghurt and crushed black pepper
- Hydrabadi Chicken Tikka** 🌶️ ~~£6.00~~ ^{6.95}
 Boneless chicken marinated with yoghurt, roast gram flour and cream
- Mango Chicken Tikka** 🌶️ ~~£6.00~~ ^{6.95}
 Chicken breast marinated with ginger, garlic, green chilli and a hint of mango.
- Tandoori Lamb Chops** 🌶️ ~~£7.50~~ ^{7.95}
 Marinated with honey and fresh green chilli. Served with Green chutney
- Aloo & Chana Chaat (v)** 🌶️ ~~£5.50~~ ^{6.00}
 Spiced potato and chickpea with a mint, tamarind and Sweet chilli dressing
- Pakora Chaat (v)** 🌶️ ~~£6.00~~ ^{6.50}
 Vegetable pakora with spiced chickpea, mint, tamarind and sweet chilli dressing
- Samosa Chaat (v)** 🌶️ ~~£5.50~~ ^{6.00}
 Crushed samosa with spiced chickpea, mint, tamarind and sweet chilli dressing

HYDRABADI BIRYANI

Aromatic basmati rice served with a sauce and raita

Chicken	13.95	£12.95
Lamb	14.95	£13.95
Prawn	15.95	£14.95
Vegetable	12.95	£11.95

TANDOORI

Stuffed Tawa Paneer (V) 🌶️ 12.95 £11.95
Homemade cheese stuffed with apricot, mint and green chilli

Tandoori King Prawn 🌶️🌶️ ~~15.95~~ £14.95 OK
King prawns marinated with mustard, fresh green chilli, ginger, garlic and soft cheese

Pepper Monk Fish Tikka 🌶️🌶️ ~~15.95~~ £14.95 OK
Monkfish marinated with cheese, yoghurt and crushed black pepper

Hydrabadi Tikka 🌶️ 12.95 £10.50
Boneless chicken marinated with yoghurt, roast gram flour and cream

Mango Chicken Tikka 🌶️ 12.95 £12.00
Chicken breast marinated with ginger, garlic, green chilli and a hint of mango

Punjabi Roast Lamb 🌶️🌶️ 15.95 £14.95
Slow cooked lamb shank and chops finished off in the tandoor. A true Punjabi speciality (spicy)

Kahani's Mixed Grill 🌶️🌶️ 16.95 £14.95
A mixed platter of chicken tikka, prawn, lamb chop and seekh kebab

MAINS

CURRIES Rice not included

LAMB (Fresh Scottish Lamb) 12.95 ~~11.95~~

Lamb Karahi 🌶️🌶️
Delicately cooked in caramelised onions, tomatoes, fresh green chilli, garlic and ginger

Lamb Jalfrezi 🌶️🌶️
Julienne of ginger, tomato and bell peppers in a tangy sauce tempered with carom seeds

Old School Lamb Curry 🌶️🌶️
Simple by today's standards but 60 years ago this dish was a revelation to the good folks of Edinburgh. Slow cooked lamb with onion, tomato, ginger, garlic and lots of love

Lamb Saag 🌶️🌶️
Cooked with aromatic spices and infused in a sauce made with fresh spinach, garlic and tempering of cumin

Punjabi Gosht (on the bone) 🌶️🌶️
Make it your own by adding either potato, mushroom or green pea (70p per addition will be charged)

Kodambakkam Curry 🌶️🌶️
Fresh coconut, panch puran (5 spices) finished with cream. From Chennai

Lamb Makhanwala 🌶️
A staple Indian dish with a smooth and velvety vine tomato, honey and cream based sauce

CHICKEN

Butter Chicken 🌶️ ~~11.95~~ ~~10.95~~
Chicken tikka cooked in a tomato based gravy enriched with fresh cream and honey

Chicken Karahi 🌶️🌶️
Chicken breast cooked in caramelised onions, tomatoes, fresh green chilli, garlic and ginger

Chicken Jalfrezi 🌶️🌶️
Chicken tossed with julienne of ginger, tomato and bell peppers in a tangy sauce tempered with carom seeds

South Indian Garlic Chilli Chicken 🌶️🌶️🌶️
Chicken marinated with garlic, chilli, curry leaf and coconut

Chicken Korma
Mildly spiced chicken cooked with tomato onion, almond and coconut with fresh cream to finish

Chicken Tikka Masala 🌶️🌶️
Charcoal grilled chicken breast with chopped onions, tomatoes, cashew nuts and fresh cream

Chicken Saag 🌶️🌶️
Spinach based chicken curry cooked with aromatic spices

Homestyle Chicken Curry 🌶️🌶️
Chicken (off the bone) made with plum tomatoes, onions and roast cumin. Make it your own by adding either potato, mushrooms or green pea (70p per addition will be charged)

Dhaba Murgh Chicken Curry 🌶️🌶️
Traditional slow cooked chicken on the bone curry. Make it your own by adding either potato, mushrooms or green peas

VEGETARIAN & GLUTEN FREE OPTIONS AVAILABLE

VEGETARIAN DISHES

Paneer Karahi 🌶️🌶️

Fresh homemade cheese cooked with bell pepper, onion and tomato

Chana Masala 🌶️🌶️

Chickpeas, tomatoes and onions with a tempering of cumin

Dal Makhani 🌶️

Whole black lentils cooked overnight on a very slow heat finished with crumbed butter and fresh cream

Dal Tarka 🌶️

Soaked yellow lentil tempered with onions, garlic and fresh coriander

Gobi Aloo 🌶️🌶️

Cauliflower and potato cooked with a tomato based sauce

Mixed Vegetable Tak A Tak 🌶️🌶️

Assorted vegetables marinated and cooked on the grill with onion, tomato and coriander masala

Brinjal Masala 🌶️🌶️

Aubergine in an onion and tomato based sauce

10.25
~~11.50~~

Mushroom Bhaji 🌶️🌶️

Spiced mushroom curry with onion, tomato, ginger and garlic

Paneer Butter Masala 🌶️

Homemade Indian curd cheese cooked in a tomato based gravy with fresh cream and honey

Muttar Green Pea 🌶️🌶️

A curry with green pea and your choice of aloo (Potato), paneer (homemade cheese) or mushroom

Saag Spinach 🌶️🌶️

A spinach, garlic and tempered cumin sauce with your Choice of aloo (potato), paneer (homemade cheese) or mushroom

Bombay Aloo 🌶️🌶️

Potatoes cooked with onion, tomatoes, ginger and fresh ground spices

Paneer Makhani 🌶️🌶️

Homemade Indian cheese cooked in a tomato based gravy with cream and honey

SEAFOOD

Goan Monkfish Curry 🌶️

Monkfish in a coconut, cashew, onion and tomato sauce tempered with curry leaf and mustard seed

o/c £15.95

Seafood Moilee 🌶️

Squid, scallop, monkfish, mussel and prawn cooked in a coconut and cream based sauce (South Indian favourite)

16.95
~~£15.95~~

King Prawn Karahi 🌶️🌶️

King Prawn cooked in caramelised onions, tomatoes, fresh green chilli and ginger

15.95 ~~£14.95~~

Home Style Fish Curry.

cooked with Tomato, onion, garlic, ginger & cumin

14.95

DESSERTS

Hot Chocolate Fudge Brownie

3.95 ~~£4.95~~

Mango Kheer

3.95 ~~£4.95~~

Gulab Jamun

3.95 ~~£4.95~~

Ice Cream Sundae Bonanza

£5.95

Mango or Pistachio Kulfi

£4.95

Selection of Ice Cream

£3.95

Selection of Sorbet

£3.95

Kahani

INDIAN STREET FOOD

ACCOMPANIMENTS

Poppadom	0.85p 65p Each
Cucumber Raita	£2.25
Green Apple and Mint Raita	£2.25
Onion Chutney	£2.25
Sweet Mango Chutney	£2.25
Mixed Pickle	£2.25
Special Kahani Onion	£2.25

BREAD

Plain Naan	3.25 £2.95
Garlic Naan	3.50 £3.25
Peshwari Naan	3.50 £3.25
Cheese Naan	3.50 £3.25
Keema Naan	3.95 £3.75
Chappati	2.50 £2.00
Tawa Paratha	3.50 £3.25
Tandoori Roti	2.50 £2.35

RICE

Basmati Rice	2.95 £2.75
Pilau Rice	3.25 £2.95
Mushroom Rice	£3.50

DRINKS

KAHANI'S HOUSE SPECIALITIES

Peach cooler

Muddled lime wedges with mint, shaken with peach puree topped with apple juice

Anardana Punch

Pomegranate, grenadine and lychee juice muddled with mint leaf served over ice

Mojito (Lime/Mango/Pineapple)

Lime wedges muddled with mint and flavoured with lime, mango or pineapple

Indian Sunrise

Strawberry, lychee and fresh lime, shaken with mint and a hint of green chilli

Spiced Mango Lassi

Natural yoghurt, puréed mango and ginger

Seasonal Lassi

Please ask your server for details

Scanjbi

Freshly made lemonade

SHAKES (Vanilla, STRAWBERRY)

SOFT DRINKS

330ML ~~GLASS BOTTLE~~ £2.50

Coke / Diet Coke

Fanta

Sprite

Irn Bru

~~Freshly Squeezed Orange Juice~~ £3.25

~~Lime / Blackcurrant with Soda / Lemonade~~ £2.25

MINERAL WATER

Still or Sparkling
Small £2.25
Large £3.95



FRESHLY MADE SMOOTHIES
AND LASSIS



Kahani
INDIAN STREET FOOD

10-11 ANTIGUA STREET, EDINBURGH, EH1 3NH
(Opposite Edinburgh Playhouse)

OPENING TIMES:

SUN-THURS 12-10PM

FRI & SAT: 12 -11PM

Table Bookings Available.
Private Function Suite Available



@kahaniindianrestaurant



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0131 558 1947

www.kahanirestaurant.co.uk

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Opposite Edinburgh Playhouse

TAKEAWAY & DELIVERY MENU

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STUDENT DEAL

Minimum order £15.00

10% OFF

Takeaway &
Delivery Only

KIDS DEAL ~~£6.95~~ £8.50

Served with Chips
Choice of:
Grilled Chicken, Grilled
Fish, Chicken Pakora,
Fish Pakora or Veg
Biriyani (not with chips)
Takeaway & delivery

MEAL FOR 1 ~~£13.99~~ £14.95

Served with Poppadoms & Pickle
Any 1 Curry
Rice or Nan Bread
(excluding fish dishes)
Takeaway & delivery

MEAL FOR 2 ~~£29.99~~ £31.95

Served with Poppadoms & Pickle
Any 2 Pakoras,
Any 2 Curries
Rice & Nan Bread
(excluding fish dishes)
Takeaway & delivery

MEAL FOR 2 ~~£29.99~~ £31.95

Served with Poppadoms & Pickle
Any 2 Curries
2 Rice or 2 Nan Bread
or 1 Rice & 1 Nan
(excluding fish dishes)
Takeaway & delivery