

TRADITIONAL STARTERS

Old School Vegetable Pakora (v) 🐛 🔰 52.00 Potato and onion coated in gram and self-raising flour served with chilli or meat sauce

5.25 £5.00 Fish Pakora 🐛 Marinated white fish in a crisp gram flour batter

Chicken Pakora 550 £5.00

Strips of chicken fillet marinated, battered and deep fried

Onion Bhaji (v) 🐛

5.25 £5.00 Traditional recipe of green chilli, gram flour and garam

masala

Vegetable Samosa (v) 🐛

5.25 £5.00 Pastry parcel stuffed with potatoes and green peas



FRESH INGREDIENTS

SIGNATURE STARTERS

Stuffed Tawa Paneer

6.50 £6.00

Homemade cheese stuffed apricot, mint and green chilli

Stuffed Tandoori Mushrooms

6.50 £6.00

Stuffed with cheese and chopped spices.

Cooked in the clay oven Kashmiri Chilli Potato

6.25 £6.00

Rice flour coated baby potatoes with Kashmiri chilli and onion, tossed in a chilli garlic sauce

Badal Jaam (v)

6.25 £6.00

Grilled aubergine topped with tomato masala, cheese and cumin flavoured yoghurt

Crispy Chilli Squid

6.25 £6.00

Marinated with crushed chilli and freshly ground spice

Dohra Seekh 🐛

6.25 £6.00°

Chicken and lamb mince infused with garlic, ginger and freshly ground spices

Tandoori King Prawn 📞 7 5 £6.95

Marinated with green chilli and soft cheese, cooked in the tandoor

Prawn Kolhapuri 🔍

OK £6.95

Marinated with curry leaves, cumin and a crisp chickpea flour coating

Pepper Monkfish Tikka 👢

Monkfish marinated with cheese, yoghurt and crushed black pepper

Hydrabadi Chicken Tikka 🐛

6.95-£6.00

Boneless chicken marinated with yoghurt, roast gram flour and cream

Mango Chicken Tikka 🐛

6. 95-26.00

Chicken breast marinated with ginger, garlic, green chilli and a hint of mango.

Tandoori Lamb Chops

7.95-£7.50

Marinated with honey and fresh green chilli. Served with Green chutney

Aloo & Chana Chaat (v) 🐛

6.00 £5.50

Spiced potato and chickpea with a mint, tamarind and Sweet chilli dressina

Pakora Chaat (v) 📞

6,60 26.00

Vegetable pakora with spiced chickpea, mint, tamarind and sweet chilli dressing

Samosa Chaat (v) 👢

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 14-95 £13.95 Lamb Prawn 15.95 £14.95 12.95 £11.95 Vegetable

TANDOORI

Stuffed Tawa Paneer (V)

12.95 £11.95

Homemade cheese stuffed with apricot, mint and green chilli

Tandoori King Prawn 👢

£14.95 OK

King prawns marinated with mustard, fresh green chilli, ginger, garlic and soft cheese

Pepper Monk Fish Tikka 🐛

£14.95 0K

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

A mixed platter of chicken tikka, prawn, lamb chop and seekh kebab

MAINS

CURRIES Rice not included



LAMB (Fresh Scottish Lamb)

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

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

10.25

VEGETARIAN DISHES



Paneer Karahi 👢

Fresh name/made cheese cooked with bell pepper. ariar and tameta

Chana Masala

Chickbeas, remarces and onions with a tempering of

Jal Makhani 👢

Mindle Clark entils cooked overhight on a very slow "ear finished with animed butter and fresh cream

Cal Tarka 👠

Taices jellow lentil tempered with onions, garlic and YEST STATISH

Goldhi Algo

Countioner and parata cooked with a tomato based sauce

Mixed Vegetable Tak A Tak .

Which is referrible mannated and cooked on the grade with chica, accordance and masala

Brinial Masala & 1

FUREYURE IT OF CHICK AND PURCHS based sauce

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

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

SEAFOOD

Goan Monkfish Curry

5/C £15.95

SHEETS-

Monkfish in a coconut, cashew, onion and tomato sauce tempered with curry leaf and mustard seed 16.05

Seafood Moilee

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

King Prawn Karahi 👢 👢

15.95 274.95

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

Home Style Fish Curry. cooked with Tomato, onion, garlic, ginger &

14.95

Hot Chocolate Fudge Brownie

Mango Kheer

Gulab Jamun

Ice Cream Sundae Bonanza

Mango or Pistachio Kulfi

Selection of ice Cream

Selection of Sorbet

7 3, 200 7.952

-25.95

£4.95

C63.75

-63.95



ACCOMPANIMENTS

Poppadom	0.858 - 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 2.50£3.25 Cheese Naan 25°£3.25 Keema Naan 3, 95 £3.75 Chappati 2.50 £2.00 Tawa Paratha 1.00 £3.25 Tandoori Roti 2.50 £2.35

RICE

Basmati Rice 2.95	£2.75
Pilau Rice 3:25	£2.95
Mushroom Rice	£3.500 K

DRINKS

KAHANI'S HOUSE SPECIALITIES



Peach cooler

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

Anardrana 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

Scanibi

Freshly made lemonade

SMAKES CVanilla, STRAWBERGY

SOFT DRINKS

330ML GLASS BOTTLE

£2.50

Coke / Diet Coke

Fanta

Sprite

Irn Bru

Freshly Squeezed Orange Juice

Lime / Blackcurrant with Soda / Lemonade £2.25

MINERAL WATER

Still or Sparkling

Small **£2.25**

Large **£3.95**









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

OPENING TIMES:

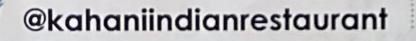
SUN-THURS 12-10PM FRI & SAT: 12 -11PM

Table Bookings Available.
Private Function Suite Available



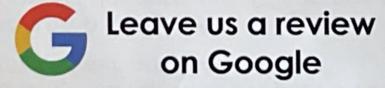












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10-11 Antigua Street Edinburgh, EH1 3NH Opposite Edinburgh Playhouse

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Rice or Nan Bread

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MEAL FOR 2 £2999

Served with Poppadoms & Pickle

Any ? Pakoras, **Any 2 Curries** Rice & Nan Bread

(excluding fish dishes) Takeaway & delivery

MEAL FOR £25

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Any 2 Curries 2 Rice or 2 Non Bread or 1 Rice & 1 Nan

(excluding fish dishes) Takeaway & delivery