

Kahani

INDIAN STREET FOOD



Seafood Curries

Home Style Fish Curry 🌶️ £15.95
Cooked with tomato, onion, garlic, ginger & cumin.

South Indian Monkfish curry 🌶️🌶️🌶️ £16.95
Coconut, onion and tomato sauce tempered with mustard seeds.

King Prawn Karahi 🌶️🌶️ £17.95
King Prawn cooked in caramelised onions, tomatoes, bell pepper, fresh green chilli and ginger.

Seafood Moilee 🌶️ £18.95
Squid, scallop, monkfish, mussel and prawn cooked in a coconut and cream based sauce (South Indian favourite).



Traditional Starters

Old School Vegetable Pakora 🌱🌶️ £5.95
Potato and onion coated in gram and self-raising flour, served with **chilli** or **meat** sauce.

Fish Pakora 🌶️ £5.95
Marinated white fish in a crisp gram flour batter.

Signature Starters

Crispy Chilli Mushroom 🌱🌶️ £7.25
Stuffed with cheese, green chilli, ginger, garlic & finished with crispy coating.

Achari Salmon 🌶️ £8.50
Marinated with yoghurt, ginger, chilli and home-made pickle.

Aloo Mattar ki Tikki 🌶️🌶️ £6.95
Shallow fried potatoes & green peas tikki (patty).

Fish Koliwada 🌶️🌶️ £7.25
Marinated a spice blend, carom seeds and coated in gram flour batter fried till crunchy.

Chutney Paneer Tikka 🌶️🌶️ £7.75
Chargrilled Homemade cheese marinated with fresh mint, green chilli, carom seeds and ginger garlic.

Stuffed Tandoori Mushroom 🌱🌶️🌶️ £7.25
Stuffed with cheese and chopped spices. Cooked in the clay oven.

Badal Jaam 🌱🌶️ £7.25
Grilled aubergine topped with tomato masala, cheese, celery and cumin flavoured yoghurt.

Crispy Chilli Squid 🌶️🌶️ £7.25
Marinated with crushed chilli and freshly ground spice.

Dohra Seekh 🌶️🌶️ £7.25
Chicken and lamb mince infused with garlic, ginger and freshly ground spices.

Tandoori Grill

Pepper Monkfish Tikka 🌶️🌶️ £16.95
Monkfish marinated with cheese, yoghurt and crushed black pepper.

Tandoori King Prawn 🌶️🌶️ £17.95
King prawns marinated with mustard, fresh green chilli, ginger, garlic and soft cheese.

Hyderabadi Chicken Tikka 🌶️ £15.95
Boneless chicken marinated with yoghurt, garlic, ginger and deggi mirch.



Chicken Pakora 🌶️🌶️ £5.95

Strips of chicken filler marinated, battered and deep-fried.

Onion Bhaji 🌱🌶️ £5.95

Traditional recipe of green chilli, gram flour and garam masala.

Vegetable Samosa 🌱🌶️ £5.95

Pastry parcel stuffed with potatoes and green peas.

Prawn Kolhapuri 🌶️🌶️ £7.95

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

Tandoori King Prawn 🌶️🌶️ £8.95

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

Pepper Monkfish Tikka 🌶️🌶️ £8.50

Monkfish marinated with cheese, yoghurt and crushed black pepper

Hyderabadi Chicken Tikka 🌶️ £7.95

Boneless chicken marinated with yoghurt, garlic, ginger and deggi mirch.

Mango Chicken Tikka 🌶️ £7.95

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

Tandoori Lamb Chops 🌶️🌶️ £8.95

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

Aloo & Chana Chaat 🌱🌶️🌶️ £6.50

Spiced potato and chickpea with a mint, tamarind, yoghurt, and Sweet chilli dressing.

Pakora Chaat 🌱🌶️🌶️ £6.95

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

Veg Samosa Chaat 🌱🌶️🌶️ £6.95

Crushed samosa with spiced chickpea, mint, tamarind, yoghurt, and sweet chilli dressing.

Recommended

Triple platter starter (serves 2) 🌶️🌶️ £15.95

Aloo and Chana Chaat, Chicken Pakora & Chilli Squid.

Mango Chicken Tikka 🌶️ £15.95

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

Kahani's Mixed Grill 🌶️🌶️ £18.95

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

Lamb Shank 🌶️🌶️ £18.95

Marinated lamb shank finished off in tandoori (true Punjabi speciality).

Chutney Paneer Tikka 🌱🌶️🌶️ £15.50

Chargrilled Homemade cheese marinated with fresh mint, green chilli, carom seeds and ginger garlic.



Chicken Curries

£13.95

Chicken Saag

Spinach based chicken curry cooked with aromatic spices.

Homestyle Chicken Curry

(+70p per addition)
Chicken (off the bone) made with plum tomatoes, onions and roast cumin.
Make it your own by adding either potato, mushrooms or green peas.

Dhaba Murgh Chicken Curry

(+70p per addition)
Traditional slow cooked chicken **on the bone** curry.
Make it your own by adding either potato, mushrooms or green peas.

Murgh Kali Mirch

Chicken cooked with onion, tomato, black pepper, yoghurt and fresh cream.

South Indian Garlic Chilli Chicken

Chicken marinated with garlic, chilli, curry leaf and coconut.

Vegetable Dishes

MAIN £11.50
SIDE £6.95

Achari Aloo

Potatoes are cooked with onions, tomatoes & pickling spices.

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 churned butter and fresh cream.

Dal Tarka

Spiced yellow lentil tempered with onions, garlic and fresh coriander.

Gobhi Aloo

Cauliflower and potato cooked with a tomato based sauce.

Brinjal Masala

Aubergine in an onion and tomato based sauce.

Mushroom Bhaji

Spiced mushroom curry with onion, tomato, ginger and garlic.

Mixed Vegetable Takatak

Seasonal vegetable marinated and cooked on the griddle with onion, tomato and chaat masala.

Paneer Butter Masala

A spicy dish with homemade cheese cubed, cashew nuts, cooked in a warming tomato masala sauce.

Mattar (Green Peas)

A curry with green pea and your choice of aloo (Potato), paneer (homemade cheese) or mushroom. Finished with cashew nuts and onion tomato sauce.

Saag (Spinach)

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

Paneer Makhani

Homemade Indian cheese cooked in a tomato based gravy with cream, cashew nuts, and honey.

Lamb Curries

£14.95

- Lamb Karahi

Delicately cooked in caramelised onions, tomatoes, bell pepper, 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 Korma

Mildly spiced lamb cooked with tomato, onion, cashew nuts, almond and cooked with fresh cream to finish.
- 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)

(+70p per addition)
Traditional home-style cooking. Make it your own by adding either potato, mushroom or green pea.
- Kodambakkam Curry

Fresh coconut, panch puran (5 spices) finished with cream. If you have been to South India you will know this dish, if not, now is your chance.
- Lamb Makhanwala

A staple Indian dish with a smooth and velvety vine tomato, cashew nuts, honey and cream based sauce.
- Keema Mattar

Fresh minced lamb cooked with onion, tomatoes, ginger and garlic along with green peas, garam masala and a touch of green chilli.



Hyderabadi Biryani

Aromatic basmati rice served with a sauce and raita.

Vegetable	£13.95	Lamb	£16.95
Chicken	£15.95	Prawn	£17.95

Rice

Basmati Rice	£3.25	Mushroom Rice	£3.95
Pilau Rice	£3.50		

Breads

Plain Naan	£3.50	Tandoori Roti	£2.95
Garlic Naan	£3.95	Tandoori Butter	£3.25
Butter Naan	£3.95	Roti	
Peshwari Naan	£3.95	Chapati	£2.95
Cheese Naan	£3.95	Butter Chapati	£3.50
Keema Naan	£4.25	Tawa Paratha	£3.95

Accompaniments

Poppadom	.95 Each	Onion Chutney	£1.95
Pickle Tray	£4.95	Achar	£1.95
An assortment of pickles and chutney's, perfect for poppadoms.		Special Onion	£1.95
Cucumber Raita	£1.95	Desi Salad	£2.95
Apple & Mint Raita	£1.95	Onion Salad	£1.95
Mango Chutney	£1.95	Chips	£2.95

Please inform your server of any allergies or food intolerances you may have.