

# Kahani

INDIAN STREET FOOD







## Traditional Starters

- Old School Vegetable Pakora**   £5.95  
Potato and onion coated in gram and self-raising flour, served with chilli or meat sauce.
- Onion Bhaji**   £5.95  
Traditional recipe of green chilli, gram flour and garam masala.

## Signature Starters

- Crispy Chilli Mushroom**   £7.25  
Stuffed with cheese, green chilli, ginger, garlic & finished with crispy coating.
- Aloo Mattar ki Tikki**    £6.95  
Shallow fried potatoes & green peas tikki (patty).
- Chutney Paneer Tikka**    £7.95  
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.
- 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.
- Crispy Chilli Squid**   £7.25  
Marinated with crushed chilli and freshly ground spice.









- Vegetable Samosa**   £5.95  
Pastry parcel stuffed with potatoes and green peas.
- Fish Pakora**  £5.95  
Marinated white fish in a crisp gram flour batter.
- Chicken Pakora**  £5.95  
Strips of chicken filler marinated, battered and deep-fried.

## Recommended

**Triple Platter Starter (serves 2)**    £15.95  
Aloo and Chana Chaat, Chicken Pakora & Chilli Squid.

- Achari Salmon**  £8.50  
Marinated with yoghurt, ginger, chilli and home-made pickle.
- Fish Koliwada**   £7.25  
Marinated a spice blend, carom seeds and coated in gram flour batter fried till crunchy.
- Pepper Monkfish Tikka**   £8.50  
Monkfish marinated with cheese, yoghurt and crushed black pepper
- 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.
- 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.
- Dohra Seekh**   £7.25  
Chicken and lamb mince infused with garlic, ginger and freshly ground spices.
- Tandoori Lamb Chops**   £8.95  
Marinated with honey and fresh green chilli. Served with Green chutney.

## Tandoori Grill

- Chutney Paneer Tikka**    £15.95  
Chargrilled Homemade cheese marinated with fresh mint, green chilli, carom seeds and ginger garlic.
- 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.

- Mango Chicken Tikka**  £15.95  
Chicken breast marinated with ginger, garlic, green chilli and a hint of mango.
- Kahani's Mixed Grill**   £19.95  
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).
- Lamb Chops**   £17.95  
Marinated with honey and fresh green chilli. Served with Green chutney.

## 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).



## Chicken Curries

£13.95

### Chicken Korma

Mildly spiced chicken cooked with tomato onion, cashew nuts, almond and coconut with fresh cream to finish.

### Butter Chicken

Chicken tikka cooked in a tomato based gravy enriched with fresh cream, cashew nuts and honey.

### Chicken Jalfrezi

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

### Chicken Karahi

Chicken breast cooked in caramelised onions, tomatoes, bell pepper, fresh green chilli, garlic and ginger.

### 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

(+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 Murg 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.

### South Indian Garlic Chilli Chicken

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

### Murg Achari

Chicken cooked with onion, tomatoes & pickling spices.

## Vegetable Dishes

MAIN £12.50  
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 peas.

### 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	Butter Roti	£3.25
Butter Naan	£3.95	Chapati	£2.95
Peshwari Naan	£3.95	Butter Chapati	£3.50
Cheese Naan	£3.95	Tawa Paratha	£3.95
Keema Naan	£4.25		

## Accompaniments

Poppadom	99p	Onion Chutney	£1.95
Pickle Tray	£4.95	Pickle (Achar)	£1.95
An assortment of pickles and chutney's, perfect for poppadoms.		Kahani Onion	£1.95
		Onions in chilli vinegar.	
Cucumber Raita	£1.95	Green 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.