

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.

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.

- 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.

- 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 Saag 🌶️🌶️ Spinach based chicken curry cooked with aromatic spices.	Vegetable Dishes	MAIN £12.50 SIDE £6.95
Chicken Korma Mildly spiced chicken cooked with tomato onion, cashew nuts, almond and coconut with fresh cream to finish.			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.	Achari Aloo 🌶️🌶️ Potatoes are cooked with onions, tomatoes & pickling spices.	
Butter Chicken 🌶️ Chicken tikka cooked in a tomato based gravy enriched with fresh cream, cashew nuts and honey.			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.	Paneer Karahi 🌶️🌶️ Fresh homemade cheese cooked with bell pepper, onion and tomato.	
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.	Chana Masala 🌶️🌶️ Chickpeas, tomatoes and onions with a tempering of cumin.	
Chicken Karahi 🌶️🌶️ Chicken breast cooked in caramelised onions, tomatoes, bell pepper, fresh green chilli, garlic and ginger.			Murg Achari 🌶️🌶️ Chicken cooked with onion, tomatoes & pickling spices.	Dal Makhani 🌶️ Whole black lentils cooked overnight on a very slow heat, finished with churned butter and fresh cream.	
Chicken Tikka Masala 🌶️🌶️ Charcoal grilled chicken breast with chopped onions, tomatoes, cashew nuts and fresh cream.				Dal Tarka 🌶️ Spiced yellow lentil tempered with onions, garlic and fresh coriander.	
			Punjabi Gosht (on the bone) 🌶️🌶️ (+70p per addition) Traditional home-style cooking. Make it your own by adding either potato, mushroom or green peas.	Gobhi Aloo 🌶️🌶️ Cauliflower and potato cooked with a tomato based sauce.	
Lamb Curries		£14.95	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.	Brinjal Masala 🌶️🌶️ Aubergine in an onion and tomato based sauce.	
Lamb Karahi 🌶️🌶️ Delicately cooked in caramelised onions, tomatoes, bell pepper, fresh green chilli, garlic and ginger.			Lamb Makhanwala 🌶️ A staple Indian dish with a smooth and velvety vine tomato, cashew nuts, honey and cream based sauce.	Mushroom Bhaji 🌶️🌶️ Spiced mushroom curry with onion, tomato, ginger and garlic.	
Lamb Jalfrezi 🌶️🌶️ Julienne of ginger, tomato and bell peppers in a tangy sauce tempered with carom seeds.			Keema Mattar 🌶️🌶️ Fresh minced lamb cooked with onion, tomatoes, ginger and garlic along with green peas, garam masala and a touch of green chilli.	Mixed Vegetable Takatak 🌶️🌶️ Seasonal vegetable marinated and cooked on the griddle with onion, tomato and chaat masala.	
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.				Paneer Butter Masala 🌶️ A spicy dish with homemade cheese cubed, cashew nuts, cooked in a warming tomato masala sauce.	
Lamb Korma Mildly spiced lamb cooked with tomato, onion, cashew nuts, almond and cooked with fresh cream to finish.				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.	
Lamb Saag 🌶️🌶️ Cooked with aromatic spices and infused in a sauce made with fresh spinach, garlic and tempering of cumin.				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.	



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.