





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**   £6.45
Traditional recipe of green chilli, gram flour and garam masala.

- Vegetable Samosa**   £5.95
Pastry parcel stuffed with potatoes and green peas.
- Fish Pakora**  £6.95
Marinated white fish in a crisp gram flour batter.
- Chicken Pakora**  £6.95
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.

Signature Starters

- Chutney Paneer Tikka**   £8.95
Chargrilled Homemade cheese marinated with fresh mint, green chilli, carom seeds and ginger garlic.
- Stuffed Tandoori Mushroom**   £7.95
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**   £6.95
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.

- Achari Salmon**  £9.95
Marinated with yoghurt, ginger, chilli and home-made pickle.
- Pepper Monkfish Tikka**   £9.95
Monkfish marinated with cheese, yoghurt and crushed black pepper.
- Prawn Kolhapuri**   £9.95
Marinated with curry leaves, cumin and a crisp chickpea flour coating.
- Tandoori King Prawn**   £9.95
King prawns marinated with mustard, fresh green chilli, ginger, garlic and soft cheese.
- Hyderabadi Chicken Tikka**  £8.95
Boneless chicken marinated with yoghurt, garlic, ginger and deggi mirch.
- Mango Chicken Tikka**  £8.95
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**   £9.95
Marinated with honey and fresh green chilli. Served with Green chutney.

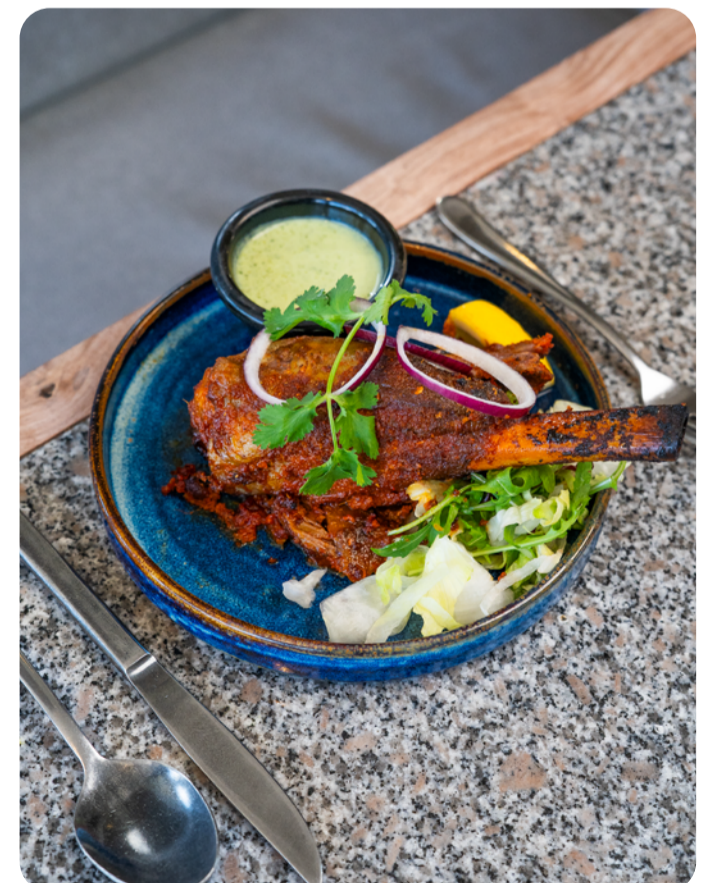
Tandoori Grill

- Chutney Paneer Tikka**   £15.95
Chargrilled Homemade cheese marinated with fresh mint, green chilli, carom seeds and ginger garlic.
- Pepper Monkfish Tikka**   £19.95
Monkfish marinated with cheese, yoghurt and crushed black pepper.
- Tandoori King Prawn**   £19.95
King prawns marinated with mustard, fresh green chilli, ginger, garlic and soft cheese.
- Hyderabadi Chicken Tikka**  £16.95
Boneless chicken marinated with yoghurt, garlic, ginger and deggi mirch.

- Mango Chicken Tikka**  £16.95
Chicken breast marinated with ginger, garlic, green chilli and a hint of mango.
- Kahani's Mixed Grill**   £21.95
A mixed platter of chicken tikka, prawn, lamb chop and seekh kebab.
- Lamb Shank**   £21.95
Marinated lamb shank finished off in tandoori (true Punjabi speciality).
- Lamb Chops**   £19.95
Marinated with honey and fresh green chilli. Served with Green chutney.

Seafood Curries

- Home Style Fish Curry**  £16.95
Cooked with tomato, onion, garlic, ginger & cumin.
- South Indian Monkfish curry**   £18.95
Coconut, onion and tomato sauce tempered with mustard seeds.
- King Prawn Karahi**   £18.95
King Prawn cooked in caramelised onions, tomatoes, bell pepper, fresh green chilli and ginger.
- Seafood Moilee**  £19.95
Squid, scallop, monkfish, mussel and prawn cooked in a coconut and cream based sauce (South Indian favourite).



Chicken Curries

£14.95

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 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.

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.

Lamb Curries

£15.95

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.

Vegetable Dishes

MAIN £12.50

SIDE £7.95

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.



Hyderabadi Biryani

Aromatic basmati rice served with a sauce and raita.

Vegetable	£13.95	Lamb	£16.95
Chicken	£15.95	Prawn	£17.95
Goat	£17.95	Paneer	£14.95

Rice

Basmati Rice	£3.95	Keema Rice	£5.95
Pilau Rice	£4.25	Biryani Rice	£5.95
Mushroom Rice	£4.25		

Breads

Plain Naan	£3.95	Tandoori Roti	£3.25
Garlic Naan	£4.45	Butter Roti	£3.45
Butter Naan	£4.45	Chapati	£3.25
Peshwari Naan	£4.95	Butter Chapati	£3.95
Cheese Naan	£4.95	Tawa Paratha	£4.45
Keema Naan	£5.45		

Accompaniments

Poppadom	1.00	Onion Chutney	£2.95
Pickle Tray	£4.95	Pickle (Achar)	£2.95
An assortment of pickles and chutney's, perfect for poppadoms.		Kahani Onion	£2.95
		Onions in chilli vinegar.	
Cucumber Raita	£2.95	Green Salad	£3.95
Apple & Mint Raita	£2.95	Onion Salad	£2.95
Mango Chutney	£2.95	Chips	£3.95

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