



**makani**  
INDIAN & ARAB KITCHEN

# Menu



## ALLERGY WARNING!

Menu items may contain or come into contact with wheat, eggs, vegetable oil, nuts, milk and dairy products. If you suffer from any allergies to these products or any other ingredients, you should seek the advice of the management before ordering.

THANK YOU !



**makani**  
INDIAN & ARAB KITCHEN



📍 88 Haymarket Terrace, Edinburgh, United Kingdom, EH125LQ

✉️ Edinburghmakani@gmail.com

🌐 www.makanirestaurant.co.uk

☎️ 01312872587

📷 MakaniEdinburgh 🍷 Makani Edinburgh

## Appetisers

Popadoms	£0.99
Pickle Tray	£2.99
Raita	£1.99
Chutneys	£0.99
Mayonnaise	£0.99
Hummus	£2.99
Spicy Onion	£0.99
Peri Peri Chips	£3.49
Chips	£2.49



## Starters

<b>Vegetable Pakora</b> Onion, green peas and vegetables mixed in spicy batter and deep fried.	£4.99
<b>Onion Bhaji</b> Onions mixed in a Kerala spicy batter and deep fried.	£4.99
<b>Pani puri</b> A popular Indian street food snack of hollow, crispy balls filled with a spicy and tangy water and a flavorful mixture of potatoes, chickpeas, and spices	£6.99
<b>Pazham pori</b> Banana is dipped in a sweetned flour batter and fried till it is crispy.	£5.99
<b>Gobi 65</b> Deep fried spicy cauliflower cooked with sweet and sour sauce.	£5.99



<b>Falafel</b> Arab origin, made from broad beans and ground chickpeas.	£4.99
<b>Vegetable Samosa</b> Deep fried pastry with spiced mix vegetable filling.	£4.99
<b>Meat Samosa</b> Deep fried pasti filled with flavoured lamb mince.	£5.99
<b>Chicken 65</b> Apetising deep fried spicy chicken.	£5.99
<b>Chicken Pakora</b> Chicken breast fillets fried in a spicy Kerala batter.	£5.99
<b>Paneer Tikka</b> Chunks of authentic Indian cheese marinated in spices cooked over charcoal.	£5.99
<b>Achari Paneer Tikka</b> Paneer tikka cottage cheese cubes areflavored with marination of thick curd, pickling spices and seasonings	£6.99
<b>Chicken Tikka</b> Charcoal cooked chicken pre-marinated with yogurt and masala.	£5.99
<b>Hariyali Tikka</b> Classic North Indian where chicken is flavoured with fresh green herbs - mint and coriander leaves along with authentic spices.	£5.99
<b>Lamb Tikka</b> Charcoal cooked lamb marinated with yogurt and masala.	£6.99
<b>Lamb Chops</b> Marinated lamb chops with spices cooked over charcoal.	£6.99
<b>Seekh kebab</b> Minced meat together with Indian cheese and spices barbequed on skewer over charcoal.	£5.99
<b>Mix Kebab</b> One piece of lamb tikka, chicken tikka and seek kebab.	£6.99

# Makani Specials

**Malabar Chicken Dum Biryani** £11.99

**Malabar Beef Dum Biryani** £10.99

**Makani Royal Dum Biryani** £18.99



Dum biryani is a slow cooked layered unique jeerakasala rice and blend of meat on bone with exotic spices and special malabar masalas. Served with Raita and pickles. Royal bhiriyani comes with extra whole pieces of Deep fried Quail, boiled egg and pieces of chicken 65 and popadom.

**Thakkara Choru** £14.99

Famous festival dish in kerala, served with kerala Gee ricewith beef roast and piece of spicy chicken fry, Raita, pickles and popadom.



**Neychorum Chicken/Beef** £10.99/ £11.99

Ghee rice served with meat curry.

**Salkara Choru (Meal For 4)** £54.99

A special kerala plater, includes portion of Chicken Mandi, Chicken Biryani, kerala Gee rice, Beef Roast, 2 Potta / 2 Nan, Chicken 65, Alfahm, Chicken curry, Chips, Mayo, 1.5Ltr Drink.



**Paal Porotta** £14.99

Kerala Porotta layered with coconut milk, succulent pieces of beef or chicken, curry leaves, onions and fried egg.

**Paal Kappa** £14.99

Tapioca cooked in rich coconut milk and served with meat curry.



**Kathari Kappa** £14.99

Cooked Tapioca mashed and mixed with special kanthari masala and served with meat curry

**Kothu Porotta** £11.99

Shredded porotta mixed with chillies, onions, eggs, meat and special gravy.

**Poori Chicken/Beef** £10.99 / £11.99

A deep-fried bread made from unleavened whole-wheat flour served with meat curry.

**Porotta Chicken/Beef** £10.49 / £10.99

Two porotta served with thick meat gravy.

**Puttu Mix** £11.99

Kerala puttu mixed with chillies, onion, meat and special gravy



**Pazham Poriyum Beefum** £8.99

Banana is dipped in a sweetened flour batter and fried till it is crispy. Served with thick meat gravy.

**Puttum Chicken/ Beef** £10.49 / £10.99

Puttu made of ground rice which is steamed in cylinders with coconut shavings served with meat curry.



**Idiappam Chicken/ Beef** £10.99 / £9.99

Rice flour pressed into noodles, laid into a flat disc-like shape and steamed, served with meat curry.

**Kappayum Meenum** £12.99

Cooked Tapioca mashed and served with spicy Kerala fish curry.

**Kappayum Beefum** £12.99

Cooked Tapioca mashed and mixed with beef Roast and chopped onions.

**Makani Fish Pollichath** £14.99

A whole fish coated in a rich and fragrant masala paste, wrapped in foil and heated on a hot skillet.

**Makani Grill Fish** £14.99

A whole sea bream coated in a rich and fragrant masala and barbecued in a grill



## Arabic Specials



### Chicken Madhooth

Quarter	Full
£12.99	£51.49

Chicken Madhooth is a lesser known yet incredibly delicious chicken dish, packed with bold flavors and rich spices



### Chicken Kuzhi Mandi

Quarter	Full
£9.99	£39.49

Arabic mandi is a traditional dish that originated from Yemen. Consisting mainly of meat and rice with a special blend of spices, cooked in a pit.



### Alfahm Mandi

Quarter	Full
£10.99	£43.49

### Tandoori Mandi

£10.99	£41.99
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### Kanthari Alfahm Mandi

£11.99	£47.99
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### Peri Peri Alfahm Mandi

£11.99	£47.99
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### Pepper Alfahm Mandi

£11.99	£47.99
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### Honey Chilly Alfahm Mandi

£11.99	£47.99
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### Lamb Mandi

Quarter	Full
£16.99	



### Fish Alfaham Mandi

Quarter	Full
£17.99	

### Alfahm

An Arabic grilled chicken as it is marinated with Arabian spices and barbecued in a grill.

£6:99

### Kanthari Alfahm

An Arabic grilled chicken as it is marinated with spicy chillies and barbecued in a grill.

£7:49

### Pepper Alfahm

An Arabic grilled chicken as it is marinated with spicy black peppers and barbecued in a grill.

£7:49

### Peri Peri Alfahm

An Arabic grilled chicken as it is marinated with Peri peri sauce and barbecued in a grill.

£7:49

### Honey Chilly Alfahm

An Arabic grilled chicken as it is marinated with Honey chilly sauce and barbecued in a grill.

£7:49

### Tandoori Chicken

Tandoori chicken is a dish made from chicken marinated in yogurt and spices and roasted in a tandoor.

£6:99



## South Indian Dishes

### Kerala Chicken Curry

Slow cooked chunks of tender chicken in a rich and spicy Kerala sauce.

£10.49



### Kerala Beef Curry

Slow cooked chunks of tender beef in a rich and spicy Kerala sauce.

£11.49

### Kerala Fish Curry

Slow cooked Fish in a rich and spicy Kerala sauce.

£10.99

### Chicken Roast

Chicken pieces cooked in onion, ginger, garlic, tomato, curry leaves and home spices.

£11.49



### Kerala Beef Roast

Beef cooked in onion, ginger, garlic, tomato, curry leaves and home spices.

£12.49

### Chilli Chicken

Chunks of boneless chicken mixed with dry red chillies, finely chopped ginger, garlic, onions and other Indo Chinese spices.

£11.49

### Chilly Paneer

Fried paneer mixed with dry red chillies, finely chopped ginger, garlic, onions and other Indo Chinese spices.

£11.99



### Chicken Kondattam

A popular Dish in Malabar region. Boneless chicken pieces marinated in a spicy mixture, deep fried sauteed in masala and cooked with red chilly paste.

£11.99

### Beef Kondattam

A popular Dish in Malabar region. Beef pieces marinated in a spicy mixture, deep fried sauteed in masala and cooked with red chilly paste.

£12.99



### Kerala Beef Dry Fry

Dry preparation of beef cooked in traditional Kerala style with aromatic groundspices, onion, ginger, garlic and curry leaves. A must try dish from Kerala.

£13.99

### Chicken 65

Apetising deep fried spicy chicken.

£9.99

### Thattukada Special Kada Fry

Whole Quail marinated with spicy masala and Deep fried.

£5.99



### Kerala Puttu

puttu made of ground rice which is steamed in cylinders with coconut shavings.

£4.99

### Idiappam

Rice flour pressed into noodles, laid into a flat disc-like shape and steamed.

£4.99

## Traditional Curry Dishes

Chicken

£10.99

Lamb

£12.99

Prawns

£12.99

Paneer

£11.99

Vegetable

£10.49

### Jalfrezi

Cooked in a fresh green chilli with pepper, coriander tomato and ginger.



### Vindaloo

Extreme Hot, A Delicious, Spicy & Flavourful Portuguese Influenced Indian Dish Made With Vindaloo Spice Poste

### Madras

Spicy- Prepared In A Rich Tasty, Hot Sauce With Kashmiri Chillies, Ginger & Garlic.

### Tika Masala

Tandoor grilled tenderi chicken supremes in a creamy tomato sauce.



### Bhuna

Cooked in tomatoes, onions, ginger, garlic, Indian spices with a thick sauce.

### Karahi

Cooked in a tomato-based sauce, blended with authentic spices and herbs, garnished with fresh coriander and green chillies.

### Korma

Aromatic Indian curry with powdered almond, coconut and cream.

### North Indian Chilly Garlic

Chicken marinated and barbequed with authentic spices, blended with onion garlic, pepper and green chilli.



## Saag Waala

Cooked with fresh spinach, garlic and authentic spices.

## Butter Chicken

Cooked in a deep rich flavoured gravy with fresh cream, tomato and butter.

## Tarka Daal

Prepared with a delicious and thick chana dal finished with spice-infused oil.

## Mix Vegetables

Cooked with fresh vegetables and authentic spices.

## Bhindi Masala

Okra cooked with fresh herbs, onion and tomatoes.

## Channa Masala

Popular Indian Dish Made With Chickpeas In An Onion Tomato Gravy

## Daal Makhni

Medium - A Mixture Of Black Lentils With Butter, Cream, Herbs & Spices

## Paneer Makhni

### From The Grills

## Chicken Tikka Kebab

Minced meat together with Indian cheese and spices barbequed on skewers and cooked in oven, served with pilau rice/naan, mint sauce.

## Hariyali Tikka

Classic North Indian where chicken is flavoured with fresh green herbs mint and coriander leaves along with authentic spices. served with pilau rice/naan, mint sauce.

## Lamb Tikka Kabab

Tender portion of Scottish lamb marinated with spices, ginger and garlic, Cooked in oven, served with pilau rice/naan mint sauce.

## Lamb Chops

Lamb chops left overnight in our specially blended spicy marinade. Then cooked in oven to a succulent finish, served with pilau rice/naan, mint sauce.

£10:99

£10:49

£10:99

£10:99

£10:49

£10:99

£11:99

£13.99

£13.99

£14.99

£14.99



## Paneer Tikka

Chunks of authentic Indian cheese marinated in spices cooked over charcoal. served with pilau rice/naan, mint sauce.

£14.99

## King Prawn Tikka

King Prawns marinated in a special tikka sauce and cooked over charcoal with onions and peppers. Served with pilau rice/naan mint sauce.

£15.99

## Cheese Seekh Kebab

Minced meat together with Indian spices and cheese barbecued on skewers over charcoal, served with pilau Ruce/naan, mint sauce

£15.99

## Tandoori Mix Grill

Tandoori chicken, chicken tikka, haryali tikka, lamb tikka, seekh kebab and lamb chops served with pilau rice/naan, mint sauce.

£18.99

### Accompaniments

	Small	Large
Boiled Rice	£2.99	£4.99
Pilau Rice	£3.99	£5.99
Ghee Rice	£3.99	£5.99
Lemon Rice	£3.99	£5.99
Vegetable Pilau Rice	£3.99	£5.99
Kerala Ghee Rice	£3.99	£5.99
Mandi Rice	£3.99	£5.99
Tandoori Rotti		£2.99
Plain Naan		£3.49
Butter Naan		£3.49
Cheese Naan		£3.99
Chilly Naan		£3.99
Keema Naan		£4.99
Garlic Naan		£3.99
Peshwari Naan		£3.99
Kerala Porotta		£2.29
Chapati		£2.29
Puri		£2.29