

Enjoy at home...

Free Delivery within Edinburgh Orders Over £40



Amani

CLASSIC PUNJABI CUISINE

Sabzi (Vegetarian) Appetisers

Pakora 🍴 £2.95

Crispy nuggets of spiced potatoes, onions and chillies shallow fried in a chickpea flour batter. Served with a salad garnish and a deliciously spicy sauce.

Aloo Ka Tikka 🍴 £2.95

A full flavoured mashed potato patty seasoned with onions, green chillies and coriander and then shallow fried. Served with a salad garnish and a deliciously spicy sauce.

Chana Chaat 🍴 £2.50

A chilled potato, chickpea and fresh date salad in an onion, tamarind and yogurt sauce. Served with a salad garnish and a deliciously spicy sauce.

Murghi (Chicken) Appetisers

Murghi Ka Tikka Nilgiri 🍴🍴 £3.95

A chicken tikka with a South India twist. Bite size pieces of chicken breast marinated in a soft green mint and spice yogurt marinade. Served with a fresh salad garnish and a rich tasty sauce.

Murghi Ka Tikka 🍴🍴 £3.95

Bite size pieces of chicken breast marinated in traditional spices and yogurt then cooked in a tandoor. Served with a fresh salad garnish and a rich tasty sauce.

Murghi Ka Pakora 🍴 £3.95

Tandoori marinated chicken goujons wrapped in a spicy batter. Served with a fresh salad garnish and a rich tasty sauce.

Ghosht (Meat) Appetisers

Tandoori Lamb Chop 🍴🍴 £5.95

Spring lamb chops marinated in spicy tandoori yogurt lahori style.

Keema Samosas 🍴🍴 £3.95

Lean minced lamb seasoned with traditional spices blended with freshly diced onions, garlic and ginger wrapped in a crispy hand made pastry. Served with a fresh salad garnish and a rich tasty sauce.

Seekh Kebab 🍴🍴 £4.50

Lean minced lamb seasoned with traditional spices and herbs, fresh coriander and onion and shaped on to an iron skewer and cooked delicately in the tandoor. Served with a fresh salad garnish and a rich tasty sauce.

Assorted Appetisers

A selection of our most delicious and popular appetisers all on one plate. Perfect for sharing intimately between two or passing around a party of friends.

Pakora Platter 🍴🍴 £7.50

A wonderful assortment of vegetable, chicken, fish, cauliflower, aubergine and mushroom pakoras. Served with a fresh salad garnish and a rich and delicious sauce.

Tandoori Platter 🍴🍴 £9.50

An exquisite and delicious selection of murghi ka tikka (chicken), ghosht ka tikka (lamb), 2 pieces lamb chops and seekh kebab. Served with a fresh salad garnish and a rich and delicious sauce.

Tandoori Dishes

The tandoor is a traditional clay oven fired with charcoal and used to cook dishes where the main ingredient is marinated in a spice and yogurt based marinade. These dishes are served with fresh salad, steamed basmati rice and accompanied by a rich sauce to complement your dish.

Tandoori Lobster 🍴🍴 **£ market price**

Whole lobster cooked in tandoori massala's and braised in a curry leaf fish broth.

Tandoori King Prawns 🍴🍴 **£15.50**

Succulent freshwater king prawns marinated in a marinade of spices and yogurt.

Tandoori Lamb Chops 🍴🍴 **£10.95**

Spring lamb chops marinated in tandoori spices and a hint of mustard.

Tandoori Murghi 🍴🍴 **£10.95**

A tender half chicken marinated in a tandoori marinade of yogurt, garlic, fresh ginger, cloves and hot green chillies.

Murghi Ka Tikka Nilgiri 🍴 **£10.95**

Our house speciality, a chicken tikka with a South Indian twist. Bite size pieces of chicken breast marinated in a soft green mint and spice yogurt marinade.

Murghi Ka Tikka 🍴 **£10.95**

Bite size pieces of chicken breast marinated in traditional spices and yogurt marinade.

Seekh Kebab 🍴🍴 **£10.95**

Choice lean minced lamb seasoned with traditional spices and herbs, chopped onions and fresh coriander shaped and cooked on an iron skewer.

Ghosht (Meat) Dishes

Karahi Ghosht 🍴🍴 **£9.95**

Lamb delicately cooked in caramelised onions, tomatoes, fresh green chilli, garlic and ginger.

Ghosht Jalfrezi 🍴🍴 **£9.95**

Succulent pieces of lamb cooked in a traditional tomato sauce with chunks of tomatoes and onions.

Bindi Ghosht 🍴🍴 **£9.95**

Tender lamb cooked in a tomato sauce with okra.

Saag Ghosht 🍴🍴 **£9.95**

Tender lamb cooked in an authentic sauce then combined with spinach in a cooking process that takes over twelve hours.

Royal Nawabi Ghosht 🍴🍴 **£9.95**

Lamb medallions cooked in a mint & green herb sauce with a hint of coconut.

Methi Ghosht 🍴🍴 **£9.95**

Tender lamb cooked with fresh fenugreek leaves and Punjabi spices.

Murghi (Chicken) Dishes

Karahi Murghi 🍴🍴 **£9.95**

Succulent pieces of chicken cooked in a thick aromatic sauce with chunks of assorted peppers and chillies.

Murghi Jalfrezi 🍴🍴 **£9.95**

Boneless breast cubed and cooked in a traditional tomato based sauce with chunks of tomatoes and onions.

Royal Nawabi Chicken 🍴 **£9.95**

Chicken medallions cooked in a mint & green herb sauce with a hint of coconut.

Murghi Tikka Masala 🍴 **£9.95**

Tender chicken breast marinated in yogurt, cooked off in a tandoor then added to an authentic creamy sauce.

Murghi Makhni 🍴 **£9.95**

Succulent pieces of boneless breast cooked in a traditional sauce complemented with butter and a hint of cream.

Murghi Jaipuri 🍴🍴 **£9.95**

Boneless breast chicken with capsicum, onion, garlic, ginger and mushrooms served in a thick gravy.

Murghi Ka Korma 🍴 **£9.95**

Mild dish cooked with almond and coconut with fresh cream.

Samundar (Seafood) Ki Dishes

Chingri Malai 🍴🍴 **£13.95**

King prawns simmered in a creamy coconut sauce flavoured with curry leaf.

Jhinga Masedar 🍴🍴 **£12.95**

King prawns cooked with tomatoes, onions and a host of spices – a North Indian favourite.

Jhinga Malawari 🍴🍴 **£12.95**

King prawns simmered in a spicy tomato and coconut sauce.

Dakhini Machhi 🍴🍴 **£14.95**

Pan fried fillet of sea bass simmered in a tangy sauce with curry leaves and tamarind pulp finished with a tempering of mustard seeds.

Masala Machhi 🍴🍴 **£15.95**

Monk fish tail medallions simmered in an exotic mix of ginger, garlic, onions, tomatoes, peppers and Punjabi spices.

Biryani Dishes

Amani Royal Seafood Biryani 🍴🍴 **£14.95**

A select assortment of fresh white fish, king prawns and mussels stir fried with cooked curried and seasoned basmati rice. Served with a salad and a refreshing raita yogurt sauce.

Ghosht Ki Biryani 🍴🍴 **£11.95**

Lean and tender boneless pieces of lamb stir fried with cooked curried and seasoned basmati rice. Served with a salad and a refreshing raita yogurt sauce.

Murghi Ki Biryani 🍴🍴 **£11.95**

Boneless pieces of tender chicken breast stir fried with cooked curried and seasoned basmati rice. Served with a salad and a refreshing raita yogurt sauce.

Sabzi Biryani 🍴🍴 **£9.95**

An assortment of mixed vegetables stir fried with cooked curried and seasoned basmati rice. Served with a salad and a refreshing raita yogurt sauce.



Lounge - Eat - Drink - Chill

Sabzi (Vegetable) Dishes

These traditional Punjabi vegetable dishes are often found accompanying and complementing the main meal dishes or are eaten as the principal dish in their own right.

Main Dish: £7.95

Side Dish: £4.50

Aloo Gobi 🍴🍴

Cubed potatoes with cauliflower florets cooked and seasoned with turmeric, cumin, garam masala and fresh coriander to produce a semi-dry dish.

Aloo Kabli Chana 🍴🍴

Spicy chickpeas and cubed potatoes cooked in a tomato and onion based sauce flavoured with garam masala and ground and fresh coriander.

Aloo Mattar 🍴🍴

Cubed potatoes and green garden peas cooked with onions, tomatoes, turmeric, cumin, garam masala and fresh coriander.

Bhengan Aloo Mirch 🍴🍴🍴

Sliced aubergines rubbed with a garam masala and spice seasoning then cooked with cubed potatoes, onions, chopped tomatoes, green chillies and fresh coriander.

Bhindi Bhaji 🍴🍴🍴

Fresh okra (ladyfingers) cooked with an abundance of fresh tomatoes and sliced onions seasoned and flavoured with cumin, garam masala and green chillies.

Mattar Paneer 🍴

Soft Indian cottage cheese and green garden peas cooked in a spicy tomato and onion based sauce.

Mirchi Ka Salan 🍴🍴🍴

Fresh and crisp bell peppers and green chillies cooked in a thick masala sauce, seasoned with garam masala, cayenne pepper and fresh coriander.

Saag Aloo 🍴🍴

Baby potatoes cooked with spinach in an authentic curry sauce.

Saag Paneer 🍴

Soft Indian cottage cheese and spinach cooked together with a selection of spices and onions, garlic and fresh coriander.

Tarka Daal 🍴🍴

Lentils cooked with finely chopped tomatoes, sliced red and green chillies, turmeric and coriander and then tempered with a tarka/ bagar of cumin, fennel seeds and garlic.

Roti & Naan (Breads)

- Amani Sweet Naan** £3.95
Our own house naan. A leavened bread with a sweet coconut and raisin filling with coconut, raisins and cashews.
- Chilli Naan** £2.50
A leavened bread flavoured with ground green chillies.
- Garlic Naan** £2.95
A leavened bread flavoured with freshly chopped garlic.
- Naan** £2.50
A plain leavened bread cooked in the tandoor.
- Puris** £1.50
An unleavened bread which is gently deep fried.
- Tandoori Roti** £1.25
A crispier version of the traditional unleavened wholemeal flour bread.

Sundries

- Achaar (Indian Pickle)** £1.95
Pickled fruits and/or vegetables marinated in oil and/or lemon juice and traditional Indian spices and salt.
- Imbli Ki (Tamarind) Chutney** £1.95
- Am Ki (Mango) Chutney** £1.95
Chunks of raw green mangoes cooked with citrus juice and traditional Indian spices and salt producing a sweet and sticky chutney.
- Podina Ki (Mint) Chutney** £1.95
Mint leaves blended with citrus juice, green chillies and coriander producing a tart chutney sauce.
- Amani Ki Ghaar Ki Chutney** £1.95
Our own house chutney of tamarind and chilli citrus juice and traditional Indian spices and salt producing a sweet and sour chutney.
- Raita** £1.95
The traditional Punjabi yogurt sauce of fresh and tangy natural yogurt with chopped tomatoes and cucumbers and onions seasoned with red chilli powder and other spices and fresh coriander.
- Pickle Tray** £2.95
A selection of sauces, pickles and chutney made up with achaar (Indian pickle), spicy onion chutney, mango chutney and raita.
- Papadum** £0.50
Traditional wafer thin cracker/chip to accompany your chutney, dips and condiments.
- Punjabi Katchumber Salad** £2.95
A fresh and simple lettuce salad of chopped cucumber, tomatoes, onions, radish, green chillies and coriander tossed with herbs and spices.



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