

MEZBAAN ~ a perfect host

Starters

Shahi Machli Ke Tukde

Smoked salmon stuffed with tossed pepper king prawns served on a bed of salad. £5.95

King Prawn Mango Puree

Puffy whole wheat bread with prawns cooked in mango sauce. £5.95

Char Grilled King Prawns

King prawns marinated with garlic and chilli batter and barbecued. £5.95

Haryali Murgh Malai Tikka

Soft fillets of chicken marinated with cream, cheese yogurt, mint and cardamom then lightly barbecued in a tandoor oven. £4.95

Mysore-E-Gilafi

Sheekh kebab cooked with gilaf of chopped onions, coriander and cheese. £4.95

Murgh Mirchi Kebab

Breast of spring chicken de-boned, then marinated in yogurt tandoori spices, coated with a sweet chilli sauce and cooked in a tandoor. £4.95

Tangdi Kebab

Chicken drumsticks marinated in ginger garlic, yogurt and tandoori spice mix. Finished in the tandoor. £5.95

Haggis Pakora (V)

A good blend of Scottish vegetarian haggis with Indian spices in gram flour batter. £3.95

Bonda (V)

A typical south Indian snack, deep fried potato filling dipped in gram flour batter. £3.95

Assorted Pakora (V)

Assorted vegetables cooked and batter fried to a golden colour. £4.95

South Indian starters

Mini Masala Dosa (V)

Smaller version of our best selling south Indian dish. A must try! £4.95

Idli (2 portions) (V)

Starter version of our famous south Indian steamed puffy rice cakes. £4.95

As all dishes are freshly prepared, we can tailor most of them to suit your palate - please request mild/medium/hot while placing an order



MEZBAAN ~ *a perfect host*

Main Courses

Fish and prawns

Badami Salmon

Barbecued salmon marinated with garlic sauce served with mushrooms green peas and badami sauce. £10.95

Spicy King Prawn Curry

Carom crushed tiger king prawns barbecued in tandoor simmered in a sauce of pickling spices tangy and spicy, garnished with lemon and coriander. £12.95

Konju Masala

King prawns pan fried and cooked in red hot masala. £12.95

Meen Molly

Fresh fish marinated and cooked in mild cashew sauce. £10.95

Meen Varuthathu

Fresh fish cooked dry with ginger, curry leaves, chilli and mustard seeds, our chef's speciality. £10.95

As all dishes are freshly prepared, we can tailor most of them to suit your palate - please request mild/medium/hot while placing an order



MEZBAAN ~ a perfect host

Main Courses

Chicken

Chicken Malabari

A speciality from south Indian malabar region. Tender chicken marinated with malabari spices and simmered in malabari sauce. £8.95

Chicken Chettinad

A delicious speciality of southern India prepared in a spicy sauce of diced tomatoes marinated with garlic, peppercorns, dry roasted red chillies simmered in its own juices. £8.95

Chicken Haryali Shaam

Tender chicken cooked with a delightful green masala sauce of spinach, mint, dill, green chillies, coriander and cloves. £8.95

Wajid Ali

This dish is dedicated to Maharaja's of south India. Tender pieces of chicken breast cooked with Kashmiri degchi mirch, poppy seeds, fenugreek, aromatic spices and garnished with desiccated coconut and curry leaves. £8.95

Alphonso Chicken

Delicately spiced fillet of chicken cooked in mild cream and smooth mango sauce. £8.95

Chicken Tikka Masala

The perennial favourite. Marinated and tandoor grilled tikka of chicken, simmered in a satin smooth yogurt and tomato gravy made with juice of roasted tikka and redolent of kasoori methi. £8.95

Chicken Goan Panjim

Chicken marinated with toddy wine and white vinegar cooked in red chilli seeds. Spicy curry goes well with rice.. £9.95

Kozhi Peralan

Cubes of succulent chicken fried and cooked in traditional kerala spices. £9.95

Chicken 65

Small pieces of tender chicken cubes, marinated in spiced sauce and deep fried. £8.95

Tandoori Chicken

Fresh chicken, marinated in yogurt with herbs and spices cooked in our clay oven. £8.95

Chicken Shahi Korma

Succulent pieces of chicken, cooked in a rich cashew and almond sauce. £8.95

Chicken Jalfrezie

Boneless pieces of tender chicken cooked in a tandoor and tossed with ginger, mixed peppers, tempered with coriander. £8.95

As all dishes are freshly prepared, we can tailor most of them to suit your palate - please request mild/medium/hot while placing an order



MEZBAAN ~ *a perfect host*

Main Courses

Lamb

Andhra Lamb

A spicy curry of lamb from the south Indian State of Andhra Pradesh cooked in coconut and mustard seeds. £9.95

Gosht Khaas Bemisal Chaman

A Mezbaan special. Dedicated to all lovers of Indian food. £9.95

Malvani Lamb

Tender pieces of cubed lamb cooked with pepper and slices of mushroom in rich brown gravy. £9.95

Diwani Handi

Tender lamb medium spiced and garnished with a thick sauce made of tomatoes, pepper and dry apricot. £9.95

Lamb Kotyam

Lamb marinated in yoghurt overnight, with desiccated coconut and cooked in lentils. £9.95

Lamb Cafriel

Cubes of lamb cooked with delightful green masala sauce of spinach, mint, green chillies, tomatoes and peppers. £9.95

Aatirachi Olarthiathu

Tender lamb pieces sautéed with onions and herbs. £9.95

Naden Adu Curry

Country style lamb, marinated with traditional Kerala spices overnight and cooked on a slow flame. £9.95

Achari Gosht

Boneless pieces of lamb, marinated in a unique pickle masala and finished in a pan. £9.95

Gosht Roganjosh

Lamb cubes cooked with garlic and tempered with onion, simmered within its own juice. £9.95

Malabari Biryani (Lamb/Chicken)

Layers of rice and lamb cooked in a pot in a malabari style, garnished with fried cashew nuts and golden brown onion accompanied with raita.. £9.95

As all dishes are freshly prepared, we can tailor most of them to suit your palate - please request mild/medium/hot while placing an order



MEZBAAN ~ *a perfect host*

Main Courses

Vegetarian

Bagarey Baingan

A very popular dish of Hyderabad, made with fresh aubergine anytime temptation. £6.95

Bikaneri Channa Masala

An aromatic dish of chick peas gently cooked with onions, garlic and yoghurt in a rice sauce. £6.95

Bombay Aloo Jeera

Potatoes tossed with mint leaves and cumin seeds. Absolutely delicious, a must for all potato fans. £6.95

Paneer Makhani

Signature dish from your chef. A vegetarian delight consisting of Indian cheese simmered in a buttery smooth tomato sauce with a hint of kasoori methi. £6.95

Palak Koftha Malani

Fresh spinach dumplings cooked in a mild tomato base gravy, enriched with fresh cream. £7.95

Punj Ratni Dal

Signature dish from your chef own blend of large mix of lentils sauté, cooked in a low flame. £6.95

Beans and Carrot Thoran

Fresh green beans and carrots, finely chopped and cooked in a traditional style with onions, coconut and green chillies. £6.95

Urulakiranghu olarthi

A traditional style potato dish, cooked in Chef's recipe. £6.95

Mushroom Mutter

Fresh mushroom sautéed with ginger, onion, tomato and green peas. £6.95

Muttacos Thoran

Finely chopped cabbage cooked with fresh grated coconut, curry leaves and mild spices. £5.95

As all dishes are freshly prepared, we can tailor most of them to suit your palate - please request mild/medium/hot while placing an order



MEZBAAN ~ *a perfect host*

(South Indian specialities)

Most popular vegetarian table toppers!!

Masala Dosa

Ground rice pancake with sauté' vegetables stuffed wrapped and accompanied with sambar and coconut chutney. £5.95

Onion Dosa

Ground rice pancake with assorted vegetable and lot's of onions, wrapped and served with sambar and coconut chutney. £5.95

Idli (4 portions)

Puffy rice cakes in a mixture of green herbs, cooked in steam. Served with sambar and coconut chutney. £4.95

Vegetable Idli (4 portions)

Puffy rice cakes stuffed with fresh vegetable, cooked in steam. Served with sambar and coconut chutney. £5.95

“Thali”

Thali is a traditional Indian way of serving food. It contains smaller portions of everything from a starter to a main dish including a dessert. Chose this if you like the All-in-one way!!

Seafood Thali

Choice of fish or prawn dish, served with a starter and popodum with vegetables, dal or sambar, naan, rice, raita and dessert. £12.95

Chicken or Lamb Thali

Choice of chicken or lamb dish, served with a starter and popodum with vegetables, dal or sambar, naan, rice, raita and dessert. £11.95

Vegetarian Thali

One vegetarian dish, served with a starter and popodum with sabji, dal or sambar, naan, rice, raita and dessert. £10.95

As all dishes are freshly prepared, we can tailor most of them to suit your palate - please request mild/medium/hot while placing an order



MEZBAAN ~ *a perfect host*

Accompaniments

NAAN:

| | |
|----------------|-------|
| Plain Naan | £2.00 |
| Garlic Naan | £2.50 |
| Paneer Naan | £2.50 |
| Keema Naan | £2.95 |
| Peshawari Naan | £2.95 |
| Chapatti | £1.50 |
| Roti | £1.50 |
| Paratha | £2.00 |
| Aloo Paratha | £2.50 |

RICE:

| | |
|----------------|-------|
| Steamed Rice | £1.75 |
| Pulao | £2.50 |
| Mushroom Pulao | £2.75 |
| Saffron Rice | £2.75 |
| Kashmiri Pulao | £2.75 |
| Coconut Rice | £2.95 |
| Lemon Rice | £2.95 |

RAITA:

Whipped yogurt blended and flavoured

| | |
|--------------|-------|
| Okra Raita | £2.25 |
| Onion Raita | £1.50 |
| Boondi Raita | £1.75 |
| Mixed Raita | £1.75 |

As all dishes are freshly prepared, we can tailor most of them to suit your palate - please request mild/medium/hot while placing an order



MEZBAAN ~ *a perfect host*

Desserts

Mezbaan Shahi Phirni

Anytime temptation dessert made of ground rice, milk, saffron garnished with raisins. £3.95

Bangalore Mango kulfi

A delicious Indian ice-cream made from fresh whole milk and mangoes. £3.95

Kesar Pista kulfi

A delicious Indian ice-cream made from fresh whole milk, flavoured with pista and saffron. £3.95

Gulab Jamun

Fresh cottage cheese and maize flour roundels deep fried and soaked in hot sugar syrup. £3.95

Tandoori Pineapple

Very delicious round pineapple skewered and cooked in a tandoor. £3.95

As all dishes are freshly prepared, we can tailor most of them to suit your palate - please request mild/medium/hot while placing an order



MEZBAAN ~ *a perfect host*

Drinks List

Fresh Juices

| | |
|--------------------------------------|-------|
| Orange juice | £1.75 |
| Mango juice | £1.75 |
| Pineapple and coconut | £1.75 |
| Lychee juice | £1.75 |
| Apple juice | £1.75 |
| Guava juice | £1.75 |
| Plain/Mango lassi (yoghurt drink) | £2.00 |

Fizzy Drinks

| | |
|-------------------------|-------|
| Coke | £1.75 |
| Diet Coke | £1.75 |
| Sprite | £1.75 |
| Irn bru | £1.75 |
| Sparkling water (Large) | £2.95 |
| Still Water (Large) | £2.95 |

Hot Drinks (South Indian Style)

| | |
|-----------------------------------|-------|
| Masala tea (spiced tea, must try) | £1.95 |
| Tea | £1.50 |
| Coffee | £1.50 |

Beer (Lagers)

| | |
|--------------------|----------------------|
| Cobra (pint) | £3.50 (½ pint £1.75) |
| King Fisher (pint) | £3.50 (½ pint £1.75) |

| | |
|----------------------------|-------|
| <i>SPIRITS WITH MIXERS</i> | £2.50 |
|----------------------------|-------|

As all dishes are freshly prepared, we can tailor most of them to suit your palate - please request mild/medium/hot while placing an order



MEZBAAN ~ *a perfect host*

Child Menu

| | |
|-------------------|-------|
| Chicken Korma | £4.95 |
| Butter Chicken | £4.95 |
| Badami Gosht | £4.95 |
| Lamb Mughlai | £4.95 |
| Vegetable Korma | £3.95 |
| Vegetable Jaipuri | £3.95 |

(Most Indian dishes contain nuts & diary products, please check with staff for any further details)

As all dishes are freshly prepared, we can tailor most of them to suit your palate - please request mild/medium/hot while placing an order



MEZBAAN ~ a perfect host

Introduction

Scotland has a few restaurants that specialise in south Indian cuisine. We are however the only restaurant in the pleasant city of Edinburgh. It is a fact that most Indian restaurants in Britain are *not* operated by Indians and serve mostly north Indian cuisine. Our goal is to bring to Scotland especially Edinburgh the glorious array of exotic south Indian cuisine.

South Indian food is one of the healthiest as it is mostly non-greasy, roasted and steamed. A large selection of popular food is vegetarian. Since the weather is hot and humid, rice is cultivated extensively and it forms an integral part of people's diet. It is used in some form or the other – plain steamed rice with *sambar*, or fermented and steamed to make melt-in-the-mouth *idlis* (rice cakes) or made into crisp, hot *dosas*.



Steamed rice is normally served with *sambar*, *rasam* (a thin soup), dry and curried vegetables and a curd preparation called pachadi. Coconut is an important ingredient in all South Indian food. The South Indian dosa (rice pancakes), *idli* (steamed rice cakes) and *vada*, which is made of fermented rice and dal, are now popular throughout the country and are gaining popularity worldwide.

Check out our Chef's specials as we are keen to introduce new mouth watering dishes to our Scottish customers. Any feedback either positive or negative is welcome.

Please visit our website at www.mezbaan.co.uk to keep yourself informed about upcoming events, promotions and changes in the menu.

As all dishes are freshly prepared, we can tailor most of them to suit your palate - please request mild/medium/hot while placing an order



MEZBAAN ~ a perfect host

Index - what do they mean?

1. Aloo - *Potato*
2. Badam - *Almond*
3. Bagarey - *Tempred*
4. Baingan - *Aubergine/Brinjal*
5. Bikaner - *City in Rajasthan*
6. Chutney - *Sweet & spicy condiment*
7. Gulab - *Rose*
8. Gilaf - *Thin covering*
9. Gosht - *Meat*
10. Haryali - *Alluding to the colour green*
11. Jeera - *Cumin*
12. Kasoori Methi - *Dried fenugreek leaves*
13. Keema - *Mince*
14. Kesar - *Yellow*
15. Lassie - *Yoghurt drink*
16. Machli - *Fish*
17. Masala - *Spices*
18. Murgh - *Chicken*
19. Mirchi - *Chillies*
20. Palak - *Spinach*
21. Paneer - *Indian cottage cheese*
22. Pulao - *Fragrant rice tempered with exotic spices*
23. Sabji - *Greens*
24. Sambar - *Popular south Indian soup, goes with absolutely anything*
25. Shahi - *Royal*
26. Tandoor - *Clay oven*

As all dishes are freshly prepared, we can tailor most of them to suit your palate - please request mild/medium/hot while placing an order

