



The Cove

Indian & Bangladeshi Cuisine

Est. 2019

0131 332 2222

Collection & Delivery

OPEN TUESDAY - SUNDAY 5PM-11PM

MULTI AWARD

— **WINNING** —

EDINBURGH'S BEST ASIAN
RESTAURANT 2021



Welcome to The Cove

Our sincerest greetings from The Cove, our multi-award winning Indian and Bangladeshi restaurant in the heart of Blackhall, Edinburgh. Elegant dining at its finest, we hope to impress with our diverse menu, inspired by our roots and curated by our experienced chefs.

Food feeds the soul, mind and body and that comfort is what we hope to bring to all our customers and community. Each dish in our carefully thought-out menu is created using the freshest locally sourced ingredients. Our incredibly talented chefs, pour their heart and soul into every dish with some of their home-grown recipes being passed down from many generations before them.

We hope our multi award-winning menu and love for Indian food is portrayed not only in our menu but throughout your whole dining experience at The Cove and that our food will always bring you back, right to our doorstep.

The Cove Management Team

Allergy Awareness:

Please let us know if any of the ingredients are an allergen to you. Back pages for allergen key.

STARTERS

ALL STARTERS COME WITH SALAD
AND MINT SAUCE

CHICKEN KEBAB	4.95
Pieces of chicken marinated in medium spices, roasted in a clay oven and garnished with fresh coriander. <i>(M) (MU)</i>	
LAMB KEBAB	5.25
Pieces of lamb marinated in medium spices, roasted in a clay oven and garnished with fresh coriander. <i>(M) (MU)</i>	
SHEEK KEBAB	5.25
Medium spiced lamb mince, cooked with onions, garlic, ginger, fresh coriander leaves and herbs then roasted in a clay oven and garnished with fresh coriander. <i>(MU)</i>	
MEAT SAMOSA	4.95
Deep fried savoury pastries stuffed with medium spiced, cooked lamb mince. <i>(M) (E)</i>	
CHICKEN PAKORA	4.95
One of the nation's favourite, medium spiced chicken breast fillets, deep fried. <i>(M) (MU)</i>	
MIXED KEBAB	6.50
A selection of freshly roasted chicken kebabs, lamb kebabs and sheek kebab. <i>(M) (MU)</i>	
KING PRAWNS PURI	6.95
King prawns in a subtle sauce, enhanced by fresh coriander on a bed of puff bread. <i>(CR)</i>	

STAFF CURRY

Every day our chef prepares a delicious, spicy curry to be enjoyed by everyone who works at The Cove. These curries are made from varied ingredients on the day, including on-the-bone chicken, lamb, beef, or vegetables, all prepared with a unique range of spices and flavours. We would like our customers to have the opportunity to try this special dish as well, although availability may be limited.

Please ask for details of today's Staff Curry.

VEGETARIAN STARTERS

ALL STARTERS COME WITH SALAD
AND A MINT SAUCE

VEGETABLE PAKORA 3.95

Deep fried balls of gram flour, onion, egg and mixed vegetables with a variety of spices. (E) (MU)

VEGETABLE SAMOSA 3.95

Deep fried crispy pastries stuffed with mixed vegetables, cooked in a medium spice. (M)

TELL BEGAN 3.95

Deep fried, medium spiced aubergine slices coated with gram flour.

ONION BHAJI 3.95

Deep fried balls of gram flour, onion, egg, lentils, mixed vegetables, and a variety of spices. (E) (MU)

CHANNA WITH PURI 5.95

Chickpeas cooked with fresh herbs and spices and garnished with sweet and savoury sauce.

BIRYANI DISHES

WONDERFUL CELEBRATION DISHES WITH BASMATI RICE COOKED IN GHEE (CLARIFIED BUTTER) WITH A DELICATE BLEND OF HERBS AND SPICES, EACH SERVED WITH A MIXED VEGETABLE CURRY.

VEGETABLE (M) 12.95

CHICKEN (M) 13.95

LAMB (M) 14.95

KING PRAWN (M) 16.95

TANDOORI SPECIALITIES

TANDOORI MURGH 9.95

Half spring chicken marinated with fresh herbs and spices, and roasted in our tandoori clay oven. (M) (MU)

CHICKEN TIKKA KEBAB 9.95

Chicken marinated overnight with fresh herbs and spices, skewered and roasted in our clay oven. Served with salad and a mint sauce. (M) (MU)

LAMB TIKKA KEBAB 10.50

Lamb marinated overnight with fresh herbs and spices, skewered and roasted in our clay oven. Served with salad and a mint sauce. (M) (MU)

CHICKEN SHASHLIK 11.95

Chicken marinated overnight with fresh herbs and spices, skewered and roasted with peppers, tomato and onions. Served with salad and a mint sauce. (M) (MU)

LAMB SHASHLIK 12.95

Lamb marinated overnight with fresh herbs and spices, skewered and roasted with peppers, tomato and onions. Served with salad and a mint sauce. (M) (MU)

TANDOORI KING PRAWNS 15.95

King prawns marinated with herbs and tandoori spices and roasted with peppers, tomato and onion. Served with salad and a mint sauce. (MU)

ASSORTED TANDOORI 15.95

Consists of tandoori chicken, lamb tikka, chicken tikka, king prawn and sheek kebab. A must for all tandoori connoisseurs! Served with salad and a mint sauce. (M) (MU) (E)

ELEGANT INDIAN
DINING

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THE CHEF'S SPECIALS

CHICKEN	9.50
LAMB	10.50
KING PRAWN	14.95

TIKKA MASALA (*Mild to Medium*)

Tikka kebab cooked in a mild flavoured chef's special sauce with almonds, herbs and spices. **(M) (MU) (N)**

PASSANDA (*Mild*)

A north Indian classic dish marinated in special ingredients and cooked in a subtle, mild creamy flavoured sauce. **(M) (MU) (N)**

BALTI (*Medium*)

Balti is a very popular dish cooked in a thick rich medium sauce. **(M) (MU) (N)**

JAIPURI (*Medium*)

Cooked with medium flavoured sauce with fried mushrooms, onions, peppers, and a touch of mango chutney to give a sour flavour. **(M) (MU)**

KATHMANDU (*Medium*)

Tikka kebab cooked with freshly chopped garlic, fresh green chillies, fresh coriander, chopped green peppers. **(M) (MU)**

KARAHI (*Fairly Hot*)

Cooked with freshly chopped garlic, onions, peppers, green chillies, tomatoes, herbs and spices and fresh coriander. **(M) (MU)**

SAAG (*Medium*)

Spinach cooked with freshly chopped garlic, fresh coriander, fenugreek leaves and fresh herbs and spices. **(M) (MU)**

JALFREZI (*Fairly Hot*)

One of the most popular dishes, cooked with fresh herbs and spices in a fairly hot sauce, garnished with peppers, onions, green chillies and fresh coriander. **(M) (MU)**

ROGAN JOSH (*Medium to Hot*)

A wonderful rich red dish cooked with fresh garlic, green peppers, onions, herbs and spices toppings with freshly chopped garlic, tomatoes and coriander. **(M) (MU)**

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CLASSIC DISHES

CHICKEN	8.95
LAMB	9.75
KING PRAWN	14.95

KURMA (*Mild*)

One of the most popular dishes, cooked in a mild delicate sauce with almonds, coconut and fresh cream. **(M) (N)**

BHUNA (*Medium*)

Traditional medium strength dish cooked with onions, herbs, tomatoes and a variety of spices.

MALAYAN (*Mild & Fruity*)

A mild sauce prepared with mixed tropical fruits and exotic spices, giving a sweet and tasty flavour. **(M) (N)**

DUPIAZA (*Medium*)

A medium strength dish of cubed onions and green peppers, producing a very distinctive taste.

PATHIA (*Medium*)

A very tasty sweet, sour and hot dish prepared with garlic, onions and a variety of fresh herbs, garnished with a slice of lemon.

JHAL BHUNA (*Hot*)

A hot moist classic curry cooked with onions, garlic and tomato and garnished with fresh green chillies.

DHANSAK (*Medium*)

A rare combination of herbs and spices prepared with garlic, ginger, lentils and pineapple.

MADRAS (*Fairly Hot*)

A very popular dish derived from the southern part of Bengal, prepared with garlic, ginger, chilli and lemon juice.

VINDALOO (*Very Hot*)

One of our very popular hot dishes cooked with garlic, ginger and plenty of chillies to make your pallet dance.

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VEGETARIAN

BONALY SABZI BAHAR (Medium) 8.25

Mixed vegetables cooked with fresh herbs and spices, garnished with onions, tomatoes, red pepper, garlic, chilli and fantastic Indian seeds. **(MU)**

SABZI JALFREZI (Fairly Hot) 8.25

One of our most popular dishes cooked with fresh herbs and spices in a fairly hot sauce, garnished with fried green pepper, onion, coriander and fresh green chilli. **(MU)**

SABZI KUFTA MAKHANI (Mild) 8.25

Mixed seasonal vegetable kofta ball cooked with mild ground spices, fresh cream, a touch of mango chutney and freshly squeezed lime juice. **(M)(MU)(N)**

SABZI KURMA (Mild) 8.25

Mixed vegetables, cooked in a mild delicate sauce with cream, almonds, coconut, fresh herbs and spices. **(M)(MU)(N)**

AMBALA SABZI KUFTA (Medium) 8.25

Fresh mixed vegetable kofta ball cooked with yoghurt, fresh cream, ground herbs and spices, dressed with mustard seeds and served with chefs special mild sauce. **(MU)(N)**

SAAG PANEER 9.25

Baby spinach and Indian non-melting cheese cooked with fresh garlic, ginger, onions and garnished with fresh coriander. **(M)**

SIDE DISHES

SAAG ALOO

Spinach with potato

SAAG BHAJI

Spinach

TARKA DHAL

Lentils served with a touch of fresh garlic

BOMBAY ALOO

Potatoes with freshly ground black pepper

ALOO GOBI

Cauliflower and potato

VEGETABLE BHAJI

Mixed vegetables with herbs

MUSHROOM BHAJI

Mushrooms in ghee

BOMBAY ALOO

Potatoes with freshly ground black pepper

TARKA DHAL

Lentils served with a touch of fresh garlic

4.95 EACH

BREAD

NAN 2.95

Leavened bread baked in our clay oven. **(W)(E)(M)**

PESHWARI NAN 3.50

Leavened bread interleaved with peshwari nuts and almonds baked in our clay oven. **(W)(M)(N)(E)**

GARLIC NAN 3.50

Bread stuffed with coriander and garlic and cooked in our clay oven. **(W)(M)(E)**

KEEMA NAN 3.95

Bread stuffed with minced meat and cooked in our clay oven. **(W)(M)(N)(E)**

CHEESE NAN 3.95

Bread stuffed with cheese and cooked in our clay oven. **(W)(M)(N)(E)**

CHAPATI 1.75

Thin, unleavened wholewheat bread. **(W)**

RICE

PILAU RICE 3.50

Saffron basmati rice.

PIAZZI RICE 3.95

Buttered basmati rice with fried onions. **(M)**

MUSHROOM PILAU 4.25

Basmati rice fried with mushrooms.

SPECIAL FRIED RICE 4.25

Basmati rice with egg and green peas. **(E)**

BOILED RICE 2.95

Boiled basmati rice.

ACCOMPANIMENTS

PICKLE TRAY 2.50

Mango chutney, mixed pickle & onion salad.

RAITHA 2.50

A yoghurt salad with cucumber, tomato & coriander. **(M)**

POPADOM (Plain or Spiced) 0.95

Crispy thin lentil bread.

CHIPS 2.95

DRINKS

COKE	2.25
DIET COKE	2.25
IRN BRU	2.25
LARGE COBRA	4.95
HOUSE RED WINE	15.95
HOUSE WHITE WINE	15.95

ALLERGY AWARENESS

- (M) = Contains MILK
(MU) = Contains MUSTARD
(E) = Contains EGGS
(F) = Contains FISH
(CR) = Contains CRUSTACEANS
(MOL) = Contains MOLLUSCS
(N) = Contains NUTS
(SE) = Contains SESAME
(CEL) = Contains CELERY
(LU) = Contains LUPIN
(PN) = Contains PEANUTS
(SD) = Contains SULPHUR DIOXIDE

If you have any questions about the ingredients of any dish, please ask our staff who will do their best to advise you.

EVENTS & OCCASIONS

The Cove is available for all your special occasions.

We can cater for various sizes of parties, and tailor a menu to suit the occasion.

Please ask for details.

Gift Vouchers Available

Please ask for details.

A HISTORY OF UK CURRY HOUSES

1810

Sake Dean Mahomed, an Indian soldier, opens the first curry house, Hindoostane Coffee House, in Portman Square, London.

1926

Edward Palmer, a retired Indian Army Officer opens the oldest surviving Indian restaurant in the UK, Veeraswamy.

1939

There are now 6 Indian restaurants in the UK.

1947

The first Indian restaurant in not only Edinburgh, but Scotland, is opened, Khushis.

1982

After a great influx of Bangladeshi entrepreneurs coming over to the UK, there are now 3,500 Indian restaurants open in Britain.

2005

Nearly 200 years after the first Indian curry house opened there are now around 8,500 Indian restaurants open in Britain.

2013

There are now more Indian restaurants in London alone than in Mumbai and Delhi combined.

2015

With now well over 10,000 Indian restaurants in the UK, the industry is valued at roughly £4 billion.

2019

Birth of The Cove.



www.coverrestaurant.co.uk

12 Hillhouse Road, Edinburgh, EH4 2AG

