

Pizza

		12"	14"
Margherita – Fior de latte, tomato sauce, basil and olive oil	V	6.95	8.45
Squash- Butternut squash, feta cheese, fior dilatte, pine kernel, green salad	V	8.45	10.80
Asparagus - Marinated grilled mix pepper, courgette, asparagus, fior di latte, sun dried tomato	V	8.50	10.95
Fungi- White base, gorgonzola, fior di latte, garlic, mushroom, pine kernel, pesto, fresh rosemary	V	8.50	10.95
Goat Cheese Pizza- Goat cheese, fior di latte, caramelized onion and rocket	V	8.40	10.80
Four Cheeses- Mozzarella, parmesan, gorgonzola, fior dilate and fresh basil	V	8.50	10.95
Egg and Veggie- White base, Fior dilatte, seasoned onion, kale & spinach, feta cheese, courgette and egg.		8.50	10.95
Edens Veggie- Fior dilatte, feta cheese, grilled pepper, spinach, kale, onion, garlic, aubergine, artichoke, olive and pesto	V	9.50	11.80
Olive and Mushroom - Fior de latte, olive, mushroom, onion, grilled pepper and fresh rosemary	V	8.30	10.50
Chicken Feast – Fior de latte, marinated chicken, mushroom, fresh rosemary and fresh chili		9.95	12.00
Courgate&Chicken - White base, creamy courgate , chicken, garlic, mozzarella and mixed green leaves		10.50	12.40
Peperoni - Peperoni, chicken, roquito chili pepper, fresh chili and rocket		8.50	10.95
Meat Feast - Mozzarella, peperoni, pancetta, meatball and chicken		10.90	13.45
Lamb Confit - Gondola shape pizza base, fior di latte, lamb confit, egg and green mixed salad.		11.45	13.50
Seafood Pizza - Fior di latte, mozzarella, parmesan, calamari, mussels, king prawns with ginger and garlic		12.00	14.50
Prawns Pizza - Fior dilatte, king prawns, spinach feta cheese with onion, and herbs		10.50	12.95
Anchovy – Fior de latte, mozzarella, white anchovy, olives, capers, onion and rocket		10.50	12.95
Hawaiian - Fior de latte, pineapple, jamon iberico, rocket and parmesan		10.30	11.95

Pasta

Spaghetti Bolognese- Organic beef mince, tomato sauce, basil and parmesan.	8.90
Leek Tagliatelle- Mushroom, onion, leek, pesto, and olives cooked in yogurt sauce with parmesan, fresh chili and parsley V	10.00
Spaghetti Marinara- Mussels, calamari, king prawns, tomato sauce, pepper paste, onion and garlic cooked with white wine sauce and parsley	13.90
Meatball Tagliatelle- Cherry tomato, meatball, mixed herbs, asparagus topped with cacik and parsley	10.50
Mixed Veggie Tagliatelle- Grilled mix pepper, cherry tomato, courgette, smoked aubergine, onion, garlic, spinach and parsley Veg	10.00
Spaghetti Prawns & Mushroom- Pepper paste, king prawns, onion, garlic, ginger, tomato sauce, mushroom and spinach	13.50

Burgers & Steaks

Beef Burger- (6oz) Angus beef burger, lettuce, tomato, onion, pickle and aioli	6.95
Chicken Burger- Organic chicken breast, lettuce, tomato, onion and hot salsa sauce	6.95
Falafel Burger- Falafel, chili, hummus, green salad, garlic yogurt V	5.50
Veggie Burger- Halloumi chesee, courgette, aubergine, tomato sauce and green mixed leaves V	6.00
Ribeye Steak- 8oz organic rib eye steak served with mediterranean mashed potato and salad Gf	22.95

Extras Burger cheese, egg, aioli 50p/Bacon, Pepper sauce, halloumi £1.50

Kids Menu

Three Courses (Organic & Natural) menu for Kids Just £6.90

Starters- Garlic Bread/Salad/Spinach cheese pastry

Main Course- Spaghetti Bolognese/ Pizza Margherita/ Chicken Burger

Dessert- Ice Cream (Vanilla / Strawberry / Chocolate)

Mains & Oven cooked

Duck Confit- Duck leg cooked with red wine sauce and mixed berries, served with mediterranean style mashed potato and grilled asparagus	Gf	10.50
Duck Breast & Apricot- Pan fried duck breast cooked with apricot and orange sauce served with green salad and rice of the day	Gf	14.90
Oven cooked lamb- Organic lamb sautéed with onion, mushroom, garlic, red pepper, herbs cooked in tomato and pepper paste sauce served with rice of the day	Gf	11.50
Grilled Chicken- Organic grilled chicken leg with mashed potato and salad.		10.50
Hunkar - Oven cooked organic lamb in tomato sauce topped on smoked aubergine puree served with green salad and rice		13.50
Salmon- Grilled salmon with pomegranate molasses served with grilled sweet potato	Gf	10.90
Seafood- King prawns, salmon, mussel and calamari cooked in the oven with cream and tomato sauce	Gf	14.50
Lemon Sole- Pan fried lemon sole coated with flour, in a buttered lemon and parsley sauce served with green salad and avocado.		15.40
Sea Bass- Oven cooked sea bass seasoned with herbs and olive oil served with rocket salad	Gf	11.50

Salads

Greek Salad- Feta cheese, onion, tomato, olives, red wine vinegar, olive oil, oregano, cucumber and green pepper	Gf V	5.50
Avocado Salad- Mixed leaves, parsley, avocado, tomato, pomegranate molasses, onion and olive oil	Gf Veg	6.00
Shepherd's Salad- Green pepper, tomato, onion, parsley, cucumber, olive oil and lemon juice	Gf Veg	5.00
Grain Salad- Parsley, coriander, bulgur wheat, quinoa, green lentils, lemon juice, pomegranate, pine kernels, pearl barley and olive oil	Veg	6.90

Sides & extras

Hand-Cut Chips 2.50/ **Garlic Bread** 1.95 / **Garlic Bread with Cheese** / 2.95

EDENS KITCHEN

Edens Kitchen is a unique bistro based in the heart of Edinburgh. We believe that natural and organic ingredients are the only ones that should be used. Therefore, it is our aim to use healthy, seasonal and locally sourced produce; which are GMO free and where possible, organic and natural. (At present 90% of the produce used is organic and we are continually striving to improve this). All of our chicken beef and lamb are organic so reared without GMO, antibiotic, herbicides, pesticides and chemical fertilizer.

Starters & Mezes

Hot Starters

Soup of the day Served with bread	4.50
Spinach Borek- Filo pastry filled with spinach and feta cheese V	4.50
Halloumi- Chargrilled Cyprus cheese served with salad Gf V	5.00
Garlic Mushroom- Oven cooked mushroom, garlic and cheese Gf V	4.50
King Prawns- Pan Fried king prawns cooked with garlic butter, parsley and ginger Gf	6.95
Fish Cake- Mixed fish, herbs and potatoe served with salad	4.50
Bulgur Ball- Bulgur wheat, mince, onion, tomato, spice and walnut.	6.50
Calamari- Beer battered calamari with aioli and lemon	5.95
Falafel- Crushed chick peas, broad beans, garlic, sesame seeds and herbs Gf V	4.90
Meatball- Breaded meatballs with herbs, garlic and onion served with salad	4.50
Moules Mariniere- Mussels, garlic, onion, double cream cooked with white wine sauce Gf	6.95
Merguez- Spicy Moroccan sausage served with green salad.	5.50
Mixed Meze- Selection of mezes (per person)	8.95
Meze Banquet- Selection of mezes minimum two people.	16.50

Cold Starters

Olives- Marinated mix olives Gf Veg	2.95
Hummus- Crushed chickpeas with tahini, garlic and olive oil Gf Veg	3.95
Chili Salsa- Tomato, chili pepper, onion, garlic olive oil parsley Gf Veg	3.75
Cacik – Greek yogurt with diced cucumber and garlic Gf V	4.50
Sarma- Stuffed cabbage with rice and herbs Gf Veg	5.00
Hummus with Lamb- Lamb and pine kernel topped on hummus Gf	5.50
Aubergine Tarator- Smoked aubergine paste, yogurt, tahini, lemon, garlic and olive oil Gf V	5.90
Artichoke- Artichoke, pesto, mozzarella, sundried tomato and garlic served with salad Gf V	4.90
Tabbouleh- Bulgur wheat with herbs, parsley, mint, coriander tomato, cucumber, olive oil and pomegranate molasses Veg	4.95
Saksuka- Sautéed aubergine with garlic, onion, tomato and pepper paste Gf Veg	5.45

V (Vegetarian)
Gf (Gluten Free)
Veg (Vegan)

Desserts

Mixed berry mousse	4.95
Chocolate mousse	4.95
Rice Pudding	5.50
Crème Brulee	5.50
Baklava	5.50
Ice cream- Chocolate/ Vanilla/ Strawberry	3.50

Hot Beverages

Espresso	2.00
Americano/Double Espresso	2.30
Cappuccino/latte/flat white	2.50
Turkish Coffee	2.50
Hot Chocolate	3.00
Café Mocha	3.20
Macchiato	2.70
Tea (English Breakfast/ Early Grey/ Ceylon Tea/ Herbal Tea)	1.95

Cold Drinks

Still water/Mineral water (500ml)	1.05
Coke/Fanta/Sprite/Irn Brue	2.00
Lemonade/Elderflower Juice	2.45
Still Mineral Water (glass) 500ml/750ml	2.25/3.50
Sparkling Mineral Water (glass) 500ml/750ml	2.25/3.50

Fruit Juices

Apple/Orange/Cranberry	2.05
Innocent smoothies (kids size)	1.45