



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.

All of our chicken beef and lamb are organic so reared without GMO, antibiotic, herbicides, pesticides and chemical fertilizer.

(At present 90% of the produce used is organic and we are continually striving to improve this).

EDENS KITCHEN MENU

PIZZA	Pr	rice (£)	
Pizza types and sizes	12"	14"	**
Margarita Fior de latte, tomato sauce, basil and olive oil	8.95	11.90	٧
Olive and Mushroom Fior de latte, olive, mushroom, onion, grilled pepper and fresh rosemary	9.95	12.90	٧
Fungi White base, gorgonzola, fior di latte, garlic, mushroom, pine kernel, pesto, fresh rosemary	9.95	12.90	٧
Goat Cheese Pizza Goat cheese, fior di latte, caramelized onion and rocket	9.95	12.90	٧





Egg and Veggie White base, Fior dilatte, seasoned onion, kale & spinach, feta cheese, courgette and egg	10.20	13.25	V
Four Cheeses Mozzarella, parmesan, gorgonzola, fior dilate and fresh basil	10.50	13.80	V
Squash Butternut squash, feta cheese, fior dilatte, pine kernel, green salad	10.50	13.80	V
Asparagus Marinated grilled mix pepper, courgette, asparagus, fior di latte, sun dried tomato	10.50	13.80	V
Edens Veggie Fior dilatte, feta cheese, grilled pepper, spinach, kale, onion, garlic, aubergine, artichoke, olive and pesto	11.90	13.95	V
Peperoni Peperoni, chicken, roquito chili pepper, fresh chili and rocket	11.40	13.90	
Chicken Feast Fior de latte, marinated chicken, mushroom, fresh rosemary and fresh chili	12.55	14.90	
Courgate & Chicken White base, creamy courgette, chicken, garlic, mozzarella and mixed green leaves	12.60	14.90	
Meat Feast Mozzarella, peperoni, pancetta, meatball and chicken	13.30	15.95	
Lamb Confit Gondola shape pizza base, fior di latte, lamb confit, egg and green mixed salad.	12.60	14.95	





Anchovy Fior de latte, mozzarella, white anchovy, olives, capers, onion and rocket	12.60	14.95	
Seafood Pizza Fior di latte, mozzarella, parmesan, calamari, mussels, king prawns with ginger and garlic	14.70	16.95	
Prawns Pizza Fior dilatte, king prawns, spinach feta cheese with onion, and herbs	12.50	14.50	
Hawaiian Fior de latte, pineapple, jamon iberico, rocket and parmesan	12.90	14.95	
Extra veggie toppings	1.50	1.90	
Extra meat toppings	1.90	2.50	
For extra seafood and other toppings please ask to staff.			
** Veg	= Vegan / V=Vegetarian / GF=G	Sluten-F	ree





PASTA	Price (£)	**
Spaghetti Bolognese Organic beef mince, tomato sauce, basil and parmesan	9.90	
Leek Tagliatelle Mushroom, onion, leek, pesto, and olives cooked in yogurt sauce parmesan, fresh chili and parsley	12.90	V
Spaghetti Marinara Mussels, calamari, king prawns, tomato sauce, pepper paste, onion and garlic cooked with white wine sauce and parsley	16.90	
Meatball Tagliatelle Cherry tomato, meatball, mixed herbs, asparagus topped with cacik and parsley	13.90	
Mixed Veggie Tagliatelle Grilled mix pepper, cherry tomato, courgette, smoked aubergine, onion, garlic, spinach and parsley	12.90	Veg
Spaghetti Prawns & Mushroom Pepper paste, king prawns, onion, garlic, ginger, tomato sauce, mushroom and spinach	15.50	
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** **Veg=** Vegan **/ V**=Vegetarian / **GF**=Gluten-Free





BURGERS	Price (£)	**
Beef Burger (6oz) Angus beef burger, lettuce, tomato, onion, pickle and aioli	7.95	
Chicken Burger Organic chicken breast, lettuce, tomato, onion and hot salsa sauce	7.95	
Falafel Burger Falafel, chili, hummus, green salad, garlic yogurt	6.95	V
Veggie Burger Halloumi cheese, courgette, aubergine, tomato sauce and green mixed leaves	7.40	V
Extrase: Burger cheese, egg, aioli 50p/Bacon, Pepper sauce, halloumi	1.50	
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KIDS MENU	
Three Courses (Organic & Natural) menu for Kids	£8.95
Starters Garlic Bread / Salad / Spinach cheese pastry	
Main Course Spaghetti Bolognese / Pizza Margarita / Chicken Burger	
Dessert Ice Cream (Vanilla / Strawberry / Chocolate)	





MAINS & OVEN COOKED	Price (£)	**
Duck Confit Duck leg cooked with red wine sauce and mixed berries, served with Mediterranean style mashed potato and grilled asparagus	12.90	GF
Duck Breast & Apricot Pan fried duck breast cooked with apricot and orange sauce served with green salad and rice of the day	17.90	GF
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	14.90	GF
Grilled Chicken Organic grilled chicken leg with mashed potato and salad.	12.90	
Hunkar Oven cooked organic lamb in tomato sauce topped on smoked aubergine puree served with green salad and rice	16.90	
Salmon Grilled salmon with pomegranate molasses served with grilled sweet potato	13.90	GF
Seafood	16.90	GF





King prawns, salmon, mussel and calamari cooked in the oven with cream and tomato sauce		
Lemon Sole Pan fried lemon sole coated with flour, in a buttered lemon and parsley sauce served with green salad and avocado.	17.90	
Sea Bass Oven cooked sea bass seasoned with herbs and olive oil served with rocket salad.	14.90	GF
SALADS		
Greek Salad Feta cheese, onion, tomato, olives, red wine vinegar, olive oil, oregano, cucumber and green pepper	6.90	GF / V
Avocado Salad Mixed leaves, parsley, avocado, tomato, pomegranate molasses, onion and olive oil.	7.40	GF / V
Shepherd's Salad Green pepper, tomato, onion, parsley, cucumber, olive oil and lemon juice	6.40	GF / V
Grain Salad- Parsley, coriander, bulgur wheat, quinoa, green lentils, lemon juice, pomegranate, pine kernels, pearl barley and olive oil	7.90	V





SIDES & EXTRAS		
Side salad	3.50	
Bread / Garlic Bread	2.90	
Garlic Bread with Cheese	4.90	
Rice / Mash potatoes	2.50	
Chips	3.20	
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STARTERS & MEZES

HOT STARTERS	Price (£)	**
Soup of the day Served with bread	4.90	
Spinach Borek Filo pastry filled with spinach and feta cheese	5.80	V
Halloumi Chargrilled Cyprus cheese served with salad	5.90	GF / V
Garlic Mushroom Oven cooked mushroom, garlic and cheese	5.90	GF / V
King Prawns Pan Fried king prawns cooked with garlic butter, parsley and ginger	7.40	GF
Fish Cake Mixed fish, herbs and potatoes served with salad	5.50	





Calamari Beer battered calamari with aioli and lemon.	6.95	
Falafel Crushed chick peas, broad beans, garlic, sesame seeds and herbs	5.75	GF/V
Meatball Breaded meatballs with herbs, garlic and onion served with salad	5.90	
Moules Mariniere Mussels, garlic, onion, double cream cooked with white wine sauce	7.95	GF
Merguez Spicy Moroccan sausage served with green salad.	6.95	
COLD STARTERS	Price (£)	**
Olives Marinated mix olives	4.50	GF / Veg
Hummus	5.90	GF / Veg





Crushed chickpeas with tahini, garlic and olive oil		
Chili Salsa Tomato, chili pepper, onion, garlic olive oil parsley	5.90	GF / Veg
Cacik Greek yogurt with diced cucumber and garlic	5.40	GF / Veg
Kisir Bulgur wheat mixed with vegetables and herbs	5.90	GF / Veg
Hummus with Lamb Lamb and pine kernel topped on hummus	6.95	GF
Aubergine Tarator Smoked aubergine paste, yogurt, tahini, lemon, garlic and olive oil	6.90	GF V
Artichoke Artichoke, pesto, mozzarella, sundried tomato and garlic served with salad	5.90	GF / Veg
Tabbouleh Bulgur wheat with herbs, parsley, mint, coriander tomato, cucumber, olive oil and pomegranate molasses.	5.95	V





Saksuka Sautéed aubergine with garlic, onion, tomato and pepper paste	5.95	GF / Veg
MEZES		
Mixed Meze Selection of mezes (per person)	9.95	***
Meze Banquet Selection of mezes minimum two people	18.90	***
Gluten-Free		GF
Vegetarian		V
Vegan		Veg
Served with bread		***
E	Extra bread	£2.90





DESSERTS	Price (£)
Chocolate mousse	5.50
Rice Pudding	5.50
Crème Brulee	5.50
Baklava	5.90
Ice cream- Chocolate/ Vanilla/ Strawberry	4.50





HOT BEVERAGES	Price (£)
Espresso	2.50
Americano/Double Espresso	2.90
Cappuccino/latte/flat white	2.90
Turkish Coffee	3.40
Hot Chocolate	3.40
Café Mocha	3.50
Macchiato	2.70
Tea (English Breakfast/ Early Grey/ Ceylon Tea/ Herbal Tea)	2.00





COLD DRINKS	Price (£)
Still water/Mineral water (500ml)	2.00
Coke/Fanta/Sprite/Irn Brue	2.50
Lemonade/Elderflower Juice	2.70
Still Mineral Water (glass) small / large	1.50 / 3.50
Sparkling Mineral Water (glass) small / large	2.00 / 3.75
FRUIT JUICES (Organic)	
Apple/Orange/Cranberry	2.95
Innocent smoothies (kids size)	1.90
Glass of milk (Organic)	1.50





BYOB	
Wine	3.00
Beer	1.00