

Choose our low carbon footprint menu items to eat as climate friendly as possible!

SYMBOLS

LOW CARBON FOOTPRINT VEGAN FRIENDLY HEAT STRENGTH

GLUTEN FREE VEGETARIAN

**Please Check The Back Page For Allergen Information*

At Kaani Kaana, we are committed to fulfilling your culinary desires. If you don't find your preferred dish on our menu, please do not hesitate to inform us. We strive to accommodate your requests and ensure an exceptional dining experience.

SMALL PLATES

Papadum (Plain or spicy)	0.99	Onion Bhaaji (4 pcs)	5.95
Crisp, glossy, crackling and light-as-air Papadum.			
Samosa (Chicken or Lamb) (3 pcs)	5.95	Okra Fries (Fresh green Okra)	6.95
Nobody can resist these perfect pyramids of flaky pastry stuffed with Chicken or Lamb.			
Gosht Pastry	6.95	Seekh Kebab	6.95
Puff pastries filled with spicy lamb and baked until golden. Growing up, these were a staple savoury in our household.			
Chicken or Lamb Tikka (S)	6.50	Prawn Puri	6.95
Boneless chicken thigh or lamb cutlets marinated with yoghurt, royal cumin and cardamom delicately grilled in an oven. Served with mint yoghurt sauce and salad.			
World famous snack of crispy spicy onions and lentils deep fried in a coating of gram flour.			
Coated with a spicy mixture made from mixed masalas which is then deep fried until crisp and crunchy. Low in calories and packed full of nutrients - the bowl will be empty before you know it.			
Grilled minced Lamb mixed with a blend of spices with a delicate sprinkling of fresh herbs. It is then skewered and grilled.			
Tender prawns in a delicious, spicy tomato masala served on a crisp and light deep fried puri.			

THE STREET

Salmon Bites	7.95	Masala Fries	5.95
Tender salmon bites marinated in aromatic herbs and spices, glazed with our signature chutney infused with a hint of naga chilli for a bold, flavourful finish.			
Samosa Chaat	7.95	Regular Fries	2.95
Delicious Indian street food where crispy Punjabi samosa is topped with spicy chana, yoghurt and chutney mixture.			
Kati Roll	6.50	Naga Grilled Wings	6.95
A Kati roll is a spicy street-food dish originating from Kolkata, West Bengal. It's filled with skewer-roasted kebab wrapped in paratha bread.			
Succulent chicken wings are marinated in a bold and aromatic blend of Naga chilli peppers, known for their intense heat and distinctive smoky undertones. Grilled to perfection.			
Chicken marinated in spices, coated in thick flour batter & fried until crispy. This street-style chicken pakora is packed with flavour & makes brilliant crowd-pleasing party food.			

GRILLS

Tandoori Chilli Broccoli	7.95	Tandoori Chicken Half	11.50
Prepared by marinating the greenest broccoli with fresh red chillies in a spiced yogurt-based marinade & grilled in a Tandoori oven.			
Mixed Platter	18.95	Grilled Maas (Salmon fillets)	15.50
An entire platter of delicious meats. Tandoori spices on a combination of proteins for a delicious mixed grill, includes chicken tikka, lamb tikka, seekh kebab & tandoori chicken. Served with salad & mint sauce.			
Tandoori King Prawns	15.95	Tandoori Chicken Bowl	13.95
Succulent jumbo prawns delicately marinated in mild spices.			
Lamb Chops (4 pcs)	15.95	Chilli Chicken	12.50
Spring lamb chops, marinated with fresh ginger, garlic, herbs, yogurt and ground spices.			
Chicken or Lamb Tikka (M)	11.50	Paneer Tikka (Indian cottage cheese)	10.95
Marinated in spiced yogurt and grilled. High in protein due to its lean meat percentage and delicate cooking technique.			
Soaked overnight in sweet & sour vinaigrette then marinated in pickle yoghurt, fenugreek & black onion seeds.			

KAANI KAANA HERITAGE DISHES

The way we Bengalis eat at home

Lamb Shank (Served with Pilau Rice)	19.95	Kacchi Biryani (Lamb) (Served with curry sauce)	14.95
A leg of lamb cooked overnight resulting in an extremely tender morsel of meat. Nutritious bone marrow included in a medium sauce.			
Khala Dhaal	11.50	Akhni Biryani (Chicken) (Served with curry sauce)	14.95
Made with black lentils and kidney beans. Traditionally, this is cooked slowly for hours to create a thick consistency, rich in protein.			
Bibi's Chicken Curry	12.95	Bengal Fish Curry	15.50
Our definition of ultimate comfort food. It's spicy, delicious and soupy chicken (on the bone) curry with potatoes, flavoured with aromatic whole spices. The way we eat at home.			
Chana Dal Gosht (Lamb)	14.50	Heritage Green (Chicken or Lamb)	14.50
A hearty Bangladeshi dish featuring tender lamb and protein-rich chana dal simmered in a flavourful spiced sauce. Wholesome and satisfying, this curry is a true comfort food classic.			
Aloo Gosht Bhuna (Lamb)	14.50	Gosht Shatkora (Beef)	12.95
Slow-cooked with onions, tomatoes, green peppers, salt and KK's secret roasted spices until tender. Then, we infuse it with a blend of spices for added richness. Served in a luxurious thick sauce that coats the meat, with a subtle addition of potatoes to enhance the flavours.			
Kala Bhuna (Beef)	13.50	Chocolate Tart Cake	3.50
One of the most famous meat delicacies from the region of Chittagong. Meats are roasted until they are a deep black colour & then cooked in various spices. A complex and appetising dish.			
A dish from the Sylhet region of Bangladesh. Cooked with spices and a unique Bangladeshi citrus fruit ('Shatkora') to give a tangy taste. Shatkora contains Vitamin C, Calcium & Phosphorus.			

CLASSIC CURRY DISHES

Chicken or Lamb Tikka Masala (Mild)	12.50	Chicken or Lamb Balti	11.50
A mild creamy dish cooked in masala sauce. British National Curry.			
Butter Chicken (Mild)	12.50	Chicken or Lamb Vindaloo	11.50
Tandoori-grilled chicken tikka simmered in smooth spiced gravy, cream, powdered almond and coconut. Mild and creamy.			
Chicken or Lamb Korma (Very Mild)	11.50	Chicken or Lamb Bhuna	11.50
A very mild dish cooked in coconut, cream & special Korma sauce.			
Chicken or Lamb Tikka Jalfrezi	12.50	Chicken or Lamb Madras	11.50
Cooked from an original recipe with an emphasis on the flavours extracted from fresh green chillies, fried onions and green peppers.			
Cooked in a fairly dry medium sauce. Traditional Bengal dish.			
Tender pieces of Chicken or Lamb cooked in a fairly-hot gravy.			
Chicken or Lamb Dansak	13.50		
Cooked with lentils in a medium spicy sauce and a sweet-and-sour paste. (Served with Pilau Rice)			

SIDES

Bombay Aloo	5.95	Saag Aloo	5.95
A delicacy of cumin-tempered potatoes cooked with tomato onion and a home style spice mix.			
Saag Paneer	6.50	Saag Bhaaji	5.95
Saag paneer is cooked spinach stuffed with cubes or fried paneer. Spinach cooked with garlic and mixed spices.			
Chana Masala	5.95	Bindi Bhaaji	5.95
Chickpeas cooked with a special spice mix. Okra laced with a tangy melange of cumin seeds and lime, cooked with onion and tomato masala.			
Bengali Mix Vegetable Curry	6.50	Chola Kale	6.50
A traditional Bengali dish with red pumpkin, Uri Bisi (hyacinth beans) and mixed vegetables simmered in a flavourful, authentic sauce.			
Mushroom Bhaaji	5.95	This nutritious and flavourful dish combines tender kale and chickpeas. Perfectly seasoned with warming spices, it's as satisfying as it is nourishing. Packed with superfood goodness and brimming with plant-based protein, it's a delicious and wholesome addition to any meal.	
Mushrooms cooked with onions, garlic, chilli and curry powder.			

RICE & BREADS

Plain Naan	2.95	Gluten-Free Bread (3 Pcs)	3.95
Freshly baked in the tandoor. Soft thin bread, thrown, stretched and griddled to order on an upturned Tawa.			
Garlic Naan	3.95	Chapati	2.50
With minced garlic and coriander sprinkle. Thin Indian flat bread made of wheat flour.			
Keema Naan	4.25	Plain Rice	3.75
Homemade soft & fluffy keema naan stuffed with perfect combination of deliciously spiced minced lamb			
Cheese Naan	3.95	Pilau Rice	4.25
Soft and fluffy cheese-stuffed naan bread. Basmati rice.			
Peshwari Naan	3.95	Mushroom Rice	4.95
Peshwari naan is a wonderfully tasty filled bread that combines a gently sweet, nutty filling with soft and chewy dough. Basmati rice cooked with mushrooms and light spices.			
Paratha	3.95	Coconut Rice	4.95
Simple flatbreads that are made with whole wheat. Basmati rice cooked with coconut.			
Egg Rice			
Basmati rice cooked with eggs and aromatic spices.			

CONDIMENTS

House Chutney	1.50	Onion Salad	1.50
Our signature chutney infused with Naga chilli to add a unique and flavourful kick to any dish. Red onions, chopped thinly with tomatoes, cucumber, hint of mint and fresh coriander.			
Mint Sauce	1.50	Chutney	(Each) 1.50
Made with mint leaves, tangy lemon juice, and a touch of sweetness. Perfect for adding flavour to any dish. Lime Pickle, Mango Pickle, Tamarind Sauce, Mango Chutney, Mix Salad.			


DESSERTS

Chocolate Tart Cake	5.95	Kala-Jam (2 Pcs)	3.50
A crumbly vegan chocolate pastry case filled with a layer of rich vegan toffee sauce and topped with an indulgent vegan chocolate style ganache, finished with golden splashes. These sugar dipped rounds made of khoya and cottage cheese are one of the most loved Bengali sweets & have captured a unique place in our hearts.			
Fudge Cake			
Our 4-layered chocolate fudge cake, with velvety buttercream, white chocolate fudge icing, rich brownies, and white chocolate chunks.			

DRINKS

Soft Drinks (Cans 330ml)	1.50	Bottle Water (500ml)	1.50
Coke, Diet Coke or Pepsi Max			
Bottled Drinks (1.25L)	2.95		
Coke or Diet Coke			

VEGAN MENU













We have other dishes on the menu that are vegan friendly, please look out for the  sign
Our vegan meat is crafted using high-quality soya protein. These protein-packed alternatives offer a substantial amount of nutrition: [24.1g of protein per 100g serving (Chicken) | 18.4g of protein per 100g serving (Lamb)]

THE STREET


Mishti Aloo  	6.95	Vegan Samosa  (3 Pcs)	5.95
A vibrant vegan starter featuring roasted sweet potato drizzled with golden syrup, served atop tender kale and protein-rich chana. Perfectly balanced with natural sweetness and earthy flavours, this dish is a delicious and wholesome way to begin your meal.		Triangular pastry filled with mixed vegetables & arguably it's the most recognisable & widely available Indian food there is.	
Vegan Masala Chips  	5.95	Vegan Chicken Popcorn Chaat 	7.95
Made with fresh crispy fried potatoes tossed with flavourful garlic, onion and tomato sauce. A delicious appetiser for any occasion.		A popular street food in South Asia. Vegan chicken popcorn adds a tasty and protein-packed twist to the dish, while the spices and chutneys create a burst of flavours in every bite.	

THE CURRIES & BIRYANIS

Any of the below meat alternative dishes can be swapped for vegetables

Vegan Chorchori  	10.95	Vegan Chicken or Lamb Tikka Masala 	12.50
Delicious Bengali style vegetable dish which is flavoured with Panch Phoran and simmered along with lentils.		A rich, creamy plant-based meat alternative bursting with flavour. It's a sustainable and healthy choice that satisfies both vegans & meat lovers.	
Vegan Biryani 	14.50	Vegan Chicken or Lamb Dansak  	12.95
Plant-based flavours that will redefine your perception of this beloved classic. Fluffy rice meets a colourful array of seasonal vegetables, plant-based "chicken or Lamb" and aromatic spices.		A flavour-packed journey awaits! Experience tender lentils in a medium-spicy sauce, paired with a sweet-and-sour paste. Our meat alternative twist adds a delicious touch. (Served with Boiled Rice)	
Vegan Chicken or Lamb Madras  	10.95	Vegan Chicken or Lamb Bhuna 	10.95
Tender pieces of plant-based "chicken or lamb" cooked in a fairly-hot gravy.		A Traditional Bengal dish made with a plant-based meat alternative and a dry medium sauce that satisfies both vegans and meat lovers.	
Vegan Chicken or Lamb Korma 	10.95	Vegan Vegetable Malai  	11.95
Delicious dish that's perfect for anyone looking for a creamy, mild curry. Made with chunks of plant-based "chicken" simmered in a luxurious sauce made from coconut milk, cream & our signature korma spices.		Rich luxurious curry dish made with a mix of 9 different vegetables (Asparagus, baby corn, cauliflower etc.) and with a lot of spices and a few herbs. Comforting, creamy and extremely nutritious.	

SIDE DISHES


Vegan Chana Masala  	5.95	Vegan Tarka Dhaal  	5.95
Chana Masala is a popular north Indian curry. Chickpeas cooked with a special spice mix.		Tarka Dhaal is that wonderful, spiced lentil dish that goes beautifully with every Indian meal. It's best served with rice, naan bread, or scooped up in chapattis. Tarka dhaal never disappoints.	
Vegan Bombay Aloo  	5.95	Vegan Saag Aloo  	5.95
Vegan Bombay Potatoes are made with hearty ingredients. A delicacy of cumin tempered potatoes cooked with tomato, onion and a home-made spice mix.		Vegan Saag Aloo is a delicious combination of spices cooked with creamy potatoes and fresh spinach.	

BREAD | RICE | DIP

Vegan Tandoori Roti 	2.95
Vegan Boiled Rice  	3.50
Vegan Mushroom Rice  	4.95
Vegan Naan/Vegan Garlic Naan 	3.95
Vegan Mint Sauce  	1.50

DESSERTS

Vegan Chocolate Tart Cake  	5.95
A crumbly vegan chocolate pastry cake filled with a layer of rich vegan toffee sauce and topped with an indulgent vegan chocolate style ganache, finished with golden splashes.	

 Choose our low carbon footprint menu items to eat as climate friendly as possible!

ALLERGEN INFORMATION

For allergy and intolerance information, please refer to our allergen matrix which can be found on our website. If you require any additional information regarding the presence of allergens in any of our food or drink, we strongly advise you contact the restaurant direct and talk to a senior member of staff before you place your order. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of contamination by other ingredients.

**4 MILES DELIVERY RADIUS & £2.50 DELIVERY CHARGE
MINIMUM ORDER £15**

We exclusively employ our own in-house, professionally trained Customer Focused Delivery Drivers who prioritise exceptional customer service.

Kaani Kaana has been founded on the principles of generational heritage dishes from Bangladesh combined with Indian classical dishes and the best street food from South Asia.

Our takeaway restaurant provides an insight into the cultural and culinary background of the Bangladeshi community with our customers top of mind. We achieve this by delivering a carefully curated menu straight to your front door bringing a restaurant-level experience to the comfort of your home.

All dishes are prepared with fresh ingredients (we also grow our own where we can) with impeccable attention to ensure the authenticity of our delicious flavours whilst considering health and wellbeing

Each step of the experience, whether that's ringing us to place your first order to garnishing our signature dishes, has been finely tuned to create the ultimate Kaani Kaana experience.

DISCLAIMER

Menus are subject to change due to seasonality and product availability. Prices may also be subject to change.



01708 781 000 | 01708 782 000

18 Duke Street, Chelmsford, Essex, CM1 1HL

حلال



Kaani Kaana[®]

খানি খানা

Scan to order



Download Our App



ORDER ONLINE

www.kaanikaana.com

01708 780 144 | 01708 780 060

18 Duke Street, Chelmsford, Essex, CM1 1HL

Open 6 days a week: 5:00pm - 10:00pm
Closed Tuesdays