



CELESTIA

A LA CARTE MENU





EXPERIENCE OPULENCE

At Celestia Edinburgh, we blend traditional Indian flavours with modern techniques to create a luxury dining experience that's both refined and exciting. Each dish is a journey through India's rich culinary heritage, crafted to delight the most discerning palates.

OUR STORY

Located in the heart of Edinburgh, Celestia brings people together through authentic Indian flavours and locally sourced Scottish ingredients. Founded by a passionate restaurateur, we combine tradition and innovation to deliver exceptional dining with warm Scottish hospitality.

ALLERGENS

V Vegan, C Crustacean, F Fish, N Nuts,
P Peanuts, S Shellfish, E Eggs, D Dairy, G Gluten



VEGETARIAN APPETIZERS

PALAK PATTA CHAT D	9.75
Batter coated crispy fried spinach, mixed with pomegranate, crunchy savoury, topped with trio sauce.	
DAKSHINI PANEER D N	10.75
Cottage cheese stuffed with dry nuts, ginger, chilli and grilled with ground spices and clarified butter.	
POTATO KHUBANI TIKI CHAT D	9.75
Sweet cumin tempered potato, stuffed with apricot served with chickpeas and trio sauce.	
CRISPY ONION FRITTERS	7.95
Golden fry crispy onion patty serve with tomato chilli sauce.	
OKRA NOIR	7.95
Fresh okra tossed in a spiced blend of rice flour, gram flour, red chilli, and traditional Indian seasonings, deep-fried until crisp.	
ASSORTED VEGETABLE CRISP	7.95
Seasonal vegetables, delicately battered and fried to a crisp.	
CLASSIC VEGETABLE SAMOSA G	7.95
Pastry parcel stuffed with potato and green peas.	

SEAFOOD APPETIZERS

KASAUNDI MONKFISH TIKKA D <i>🍴</i>	12.50
Monkfish marinated with mustard sauce, curry leaf, yogurt and black pepper.	
KERALA CHILLI GARLIC PRAWNS <i>🍴🍴🍴</i>	14.95
King prawns coated with freshly ground spices, roasted garlic and malt vinegar.	
AMRITSARI AJWAIN FISH <i>🍴</i>	10.95
Gram flour battered, deep fried fish fillet, tossed with carom seed.	

NON-VEG APPETIZERS

JOSHILLA MURG TIKKA D <i>🍴</i>	8.95
Boneless chicken, marinated with Indian aromatic spices.	
MURG MALAI PARMESAN D	8.95
Chicken breast marinated with chopped ginger, chilli, cheese and pepper.	
DOHRA SEEKH KEBAB D <i>🍴</i>	9.95
Minced lamb and chicken marinated with freshly ground spices, ginger and garlic cooked in the tandoor.	
LAMB BARRA CHOPS D <i>🍴🍴</i>	10.95
Lamb ribs marinated with ginger and garlic paste, red chilli, malt vinegar and garam masala.	
CHICKEN PAKORA <i>🍴</i>	8.95
Crisp, spiced chicken fritters with a delicate sauce.	

GASTRONOMIC MAINS FROM OUR CLAY OVEN

- JOSHILLA MURG TIKKA** ▾ 🍴 17.95
Boneless chicken, marinated with Indian aromatic spices.
- MURG MALAI PARMESAN** ▾ 17.95
Chicken breast marinated with chopped ginger, chilli, cheese and pepper.
- DOHRA SEEKH KEBAB** ▾ 18.95
Minced lamb and chicken marinated with freshly ground spices, ginger and garlic cooked in the tandoor.
- LAMB BARRA CHOPS** ▾ 🍴 20.95
Lamb ribs marinated with ginger and garlic paste, red chilli, malt vinegar and garam masala.
- TANDOORI GRAND ASSORTMENT** ▾ G 21.95
Consists of tandoori chicken, lamb tikka, chicken tikka and seek kebabs, served with naan bread - a must for all tandoori connoisseurs!

CELESTIA SPECIAL BIRYANI

All dishes are accompanied with mixed pickles & raita.

- CELESTIA SPECIAL LAMB BIRYANI** ▾ 20.95
Tender Scottish lamb marinated overnight with home ground spices, cooked with fragrant basmati rice.
- CHICKEN BIRYANI** ▾ 18.95
Chicken cooked with mint, coriander, ginger, yoghurt and saffron rice.
- VEGETABLE BIRYANI** ▾ 16.95
Fresh season picked vegetables cooked with basmati rice.



POULTRY À LA CARTE

- BUTTER CHICKEN** D N *🍴* 16.95
Chicken tikka cooked in tomato based gravy enriched with butter and fresh cream.
- CHICKEN KORMA** D N 16.95
Mildly spiced chicken cooked with onion, tomato, almond and coconut with fresh cream to finish.
- CHICKEN KARAHI** D *🍴🍴* 16.95
Chicken breast cooked with caramelised onion, tomato, bell pepper and ginger garlic.
- MURGH PALAK** D *🍴* 16.95
Chicken cooked in a rich, spiced spinach gravy, showcasing the earthy flavors of North Indian cuisine.
- MADRAS POULET** *🍴🍴🍴* 16.95
Chicken gently braised in a vibrant South Indian Madras curry, layered with sun-ripened tomatoes, toasted mustard seeds and aromatic spices.
- VINDALOO AU POULET** *🍴🍴🍴🍴* 16.95
Tender chicken in a bold, fiery sauce that ignites the palate with intense, warming spices.
- TIKKA MASALA DE LUXE** D *🍴* 16.95
Grilled chicken in a rich, creamy tomato sauce infused with aromatic spices.
- CHICKEN JHALFREZI** D *🍴🍴* 16.95
Chicken tossed with julienne of ginger, tomato and bell pepper in a tangy sauce tempered with carom seeds.
- HYDERABADI CHICKEN MASALA** N *🍴🍴* 16.95
A dish from the south of India with chicken filled cooked with jeera, coriander, peanut, red chilli, and Indian spices, and curry leaves.
- CHILLI GARLIC CHICKEN** *🍴🍴* 16.95
A popular North Indian dish consisting of a gram flour batter-fried chicken fillet cooked with garlic, onion and tomato paste. It has all the Indian spices.



SEA & SHORES

- GRILLED GREEN SEABASS CALDEN** 🍴 22.95
Seabass marinated with coriander, ginger pepper, chilli and a lime based sauce.
- GOAN FISH CURRY** 🍴🍴 19.95
A rich coconut-based curry infused with aromatic coastal spices, featuring tender, delicately cooked fish.
- PRAWN KOLHAPURI** 🍴🍴 19.95
Fresh prawns cooked with mustard seeds, curry leaves, jeera, coriander, sliced coconut. Red chilli-sesame seeds with tomato base.
- PALAK-E-JHINGA** 🍴🍴 19.95
Fresh prawn tossed with julienne of ginger, tomato and bell pepper in a tangy sauce tempered with carom seeds.

THE LAMB ATELIER

- LAMB ROGAN JOSH** 🍴🍴 17.95
Lamb cooked with aromatic spices and infused in a sauce made with onion, tomato garlic and cinnamon.
- EMBER LAMB VINDALOO** 🍴🍴🍴 17.95
Spicy lamb dish cooked with onion, Kashmiri red chilli, garlic and fennel seed.
- LAMB KARAH** 🍴 🍴🍴 17.95
Delicately cooked in caramelised onion, tomato, bell pepper, ginger chilli.
- SAAG D'AGNEAU** 🍴 17.95
Lamb simmered with fresh spinach and subtle spices.
- CELESTIA LAMB BHUNA** 🍴 17.95
Chicken gently braised in a vibrant South Indian Madras curry, layered with sun-ripened tomatoes, toasted mustard seeds and aromatic spices.
- LAMB MADRAS** 🍴🍴🍴 17.95
Spicy lamb chunk with onion, tomato, chilli sauce and finish with fresh coriander.
- GONGURA LAMB MAMSAM** 🍴 18.95
A savoury and tangy spicy Scottish lamb slow cooked over fire with flavoured gongora leaf.



VEGETARIAN CELESTIA SPECIALS

- PANEER BUTTER MASALA** **D N** *🔪🔪* 15.95
Seared cottage cheese in a spiced tomato and spinach reduction, finished with butter and cream.
- PALAK-PANEER REIMAGINED** **D N** *🔪* 15.95
Wilted spinach scented with garlic and cumin, paired with seared Indian cottage cheese.
- CELESTIA DUM ALOO** **D N** *🔪* 14.95
Baby potatoes deep fried in all Indian spices including shahi jeera. Ginger, garlic paste, yoghurt, cashews, with a rich sauce.
- HYDERABADI BAINGAN MASALA** **N** *🔪* 15.95
A dish belonging to the south of India with deep-fried baby aubergines, jeera, coriander, red chilli, peanut, curry leaves and Indian spices.
- CELESTIA BUTTER DAL** **D** 14.95
Whole black lentils cooked overnight on a very slow heat, finished with churned butter and fresh cream.
- TARKA DAL FRY** *🔪* 14.95
Yellow lentils cooked with sautéed onions, garlic, chilli and finished with fresh coriander.
- PANEER JHALFREZI** *🔪🔪* 15.95
Paneer tossed with julienne of ginger, tomato and bell pepper in a tangy sauce tempered with carom seeds.

VEGETARIAN SIDE DISHES

- PALAK-PANEER REIMAGINED** *🔪* 7.95
Wilted spinach scented with garlic and cumin, paired with seared Indian cottage cheese.
- CELESTIA DUM ALOO** **D N** *🔪* 7.95
Baby potatoes deep fried in all Indian spices including shahi jeera. Ginger, garlic paste, yoghurt, cashews, with a rich sauce.
- PALAK ALOO** 7.95
Sautéed spinach and baby potatoes in spiced reduction.
- CELESTIA BUTTER DAL** **D** 7.95
Whole black lentils cooked overnight on a very slow heat finished with churned butter and fresh cream.
- TADKA DAL FRY** 7.95
Yellow lentils cooked with sautéed onions, garlic, chilli and finished with fresh coriander.

ACCOMPANIMENTS

PAPAD BASKET & CHUTNEY SET G	4.50
Mixed flavour of poppadum's with chutney set.	
HOME PRESERVED GARLIC PICKLE	3.50
MIXED VEGETABLE RAITA	2.75
INDIAN SPICY CHILLI LIME AND ONION	2.50

RICE

BOILED RICE	3.75
Basmati rice.	
SAFFRON DUM PULAO	4.75
Saffron flavoured basmati rice.	
MUSHROOM PULAO	4.95
Mushrooms tossed saffron pulao.	
SPECIAL PULAO	4.95
Basmati rice stir fried with egg and peas.	

BREAD

Leavened bread made with refined flour.

PLAIN OR BUTTER NAAN D G	3.50
GARLIC NAAN D G	3.75
PESHWARI NAAN N D G	3.95
CHEESE NAAN N D G	4.00
KEEMA NAAN D G	4.25

ROTI

PLAIN OR BUTTER	3.25
Whole wheat bread cooked in our clay oven. G	

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Trip Advisor



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