

New Indian restaurant for Blackhall

The Cove restaurant is open for business in Blackhall, offering some of the finest Bangladeshi and North Indian cuisine in Edinburgh.

With furnishings from as far afield as Turkey and Asia, little expense has been spared to ensure the city's newest restaurant looks the part. And with award-winning chef Jahed Miah running the kitchen, the food is intended to be just as impressive.

The walls of The Cove on Hillside Road are adorned by 2000 specially-cut manufactured bricks imported from Istanbul, while a chandelier, whose steel chains represent cascading water, has been shipped in from China.

The most eye-catching feature, however, is the bar area, built from 9m of translucent onyx marble quarried in Pakistan, which took owner Masum Uddin and architectural technologist Mohammed Rahman months to source.

The first of its size in an Indian restaurant in Scotland, it will be a real focal point in the intimate surroundings of the 48-cover family-friendly eatery.

Mr Uddin also runs Vinyasa in St Mary's Street which won the 2018 Bangladesh Restaurant of the Year Award at the Scottish Asian Food Awards said : "I've always wanted to do business in Blackall and wanted to bring a nice, cosy restaurant to the area."

The interior was designed by local firm MSR Bespoke Design Solutions and Mr Uddin said: "It's taken us quite a few months

to get the place the way we want it and I hope the customers enjoy it.

“Blackhall is a thriving community in Edinburgh and it was important for me to try to establish a restaurant they could be proud of. We don’t plan to rely on a busy passing trade but instead our focus will be on catering for people who live in the local area.

“We searched long and hard for the furnishings to give the restaurant the desired ambience. We’re very pleased with the finished look and I hope the customers are, too.”

The menu will be traditional North Indian, with some authentic Bangladesh influences such as Shatkora, a specially-imported citrus fruit. Adventurous diners can also try a dish with naga, which was named the world’s hottest chilli by the Guinness Book of Records in 2011.

Other dishes to look out for include the lamb chop starters, the ‘staff curry’ and the Cove special, all prepared with passion by chef Miah. There will also be a dedicated vegan menu.

“My passion is cooking and when I cook I cook from the heart. I focus more on the flavour of the dishes than how spicy they are,” said Mr Miah, who was formerly head chef at Vinyasa. “I’m always looking for feedback from customers and will be out front talking to people when I can to ask their opinions on the food.”

A takeaway and delivery service for the local area is also available. Opening hours are 5-11pm, seven days a week, and The Cove will initially employ 12 members of staff.

The Cove 12 Hillhouse Rd, EH4 2AG Tel 0131 332 2222

