

# LUNCH MENU

**alba**  
RESTAURANT

— TWO COURSE £9.95 —

## INDIAN STARTERS

### CHICKEN PAKORA

Scotland's favourite Indian starter served with a rocket salad and chutneys.

### PALAK VEGETABLE PAKORA (v)

Selection of seasonal vegetables fried until crispily and golden

### HAGGIS PAKORA

Scottish haggis marinated with Indian spices and lightly fried in a tempura batter. Try it with a malt whisky

### MASALA FISH

A dish for fish lovers. Tilapia, a fresh water fish, slow cooked in a rogan josh style sauce served on a hotplate. *Supplement £1.95*

### CHICKEN KEBABS

Chicken mince with diced onion, herbs and Punjabi spices and cooked in the tandoori oven

### LAMB POTATO KOFTA

Scottish lamb minced and potatoes marinated and cooked with herbs and spices

## MAINS

*Served with Rice or Nan Bread (Garlic, Peshwari or Cheese Nan £1.00 extra)  
Dishes available in Lamb, Chicken or Vegetable*

### CHICKEN TIKKA

Small pieces of marinated chicken cooked in a tandoor oven.  
Served with rice, sauce and salad  
(£1.00 extra for change of sauce)

### CHICKEN CHASNI

A light, smooth creamy sauce with a delicate twist of sweet 'n' sour for those with a delicate palate

### BHOONA

Spices are gently fried in plenty of oil to bring out their flavour, which results in deep strong flavour but very little sauce

### ROGAN JOSH

Flavoured olive oil, tomatoes, paprika and a host of spices creating a fresh and tasty dish

### CHICKEN KORMA

A mild curry dish made with a sumptuously creamy sauce

### SOUTH INDIAN GARLIC

One of Scotland's favourite dishes that satisfies the soul. It's hot, it's spicy and it has a kick to savour!

### LAGAN KI BOTI

Try a little tenderness...melt-in-the mouth Scottish lamb diced, simmered slowly with ginger and garlic

*Available in Lamb, Chicken and Vegetables*

## SCOTTISH STARTERS

### SCOTTISH HAGGIS BON BONS

Bashed neeps, wholegrain mustard & whisky sauce

### CAPRESE SALAD (v) (gf)

Fresh mozzarella and tomato salad with olive oil and basil

### JULIETTE (v)

Fine strips of deep fried Italian bread topped with our fresh tomato and basil sauce and grated pecorino cheese

### SOUP OF THE DAY

### BARCLETTE SKINS (gf)

Potato skins topped with gorgonzola, walnuts, Parma ham and balsamic glaze.

### SALT & PEPPER CALAMARI

with chorizo-flavour seasoning and chipotle chilli mayonnaise

### PRAWN COCKTAIL (gf)

Prawns fused with a rich marie rose sauce

## MAINS

### PENNE ARRABIATA (v) (gf)

Hot and Spicy tomato sauce made with fresh garlic, tomatoes, and chilli

### SPAGHETTI CARBONARA (gf)

Crispy bacon in a rich and creamy parmesan cheese sauce with cracked black pepper

### LASAGNA TRADIZIONALE

Traditional homemade lasagne from Naples

### FISH & CHIPS

Beer-battered cod, served with triple-cooked chips, mushy peas and tartare sauce

### TRADITIONAL STEAK PIE

Your choice of Fries or Mashed Potatoes, served with buttered vegetables

### HUNTER'S CHICKEN

Chargrilled chicken breast, topped with smoked Cheddar and streaky bacon, with roasted Portobello mushrooms in a smoky tomato sauce, served with triple-cooked chips and barbecue sauce

### CAJUN CHICKEN WRAP

Warm tortilla stuffed with grilled Cajun chicken, served with salad and fries

## DESSERTS

*£2.95 Supplement*

GULAB JAMUN

BANANA FRITTER

VANILLA ICE CREAM

DESSERT OF THE DAY

*More desserts are available at an additional supplement, please ask your server for more information.*

