

PRE-THEATRE MENU

alba
RESTAURANT

— TWO COURSE £13.95 | THREE COURSE £16.95 —

INDIAN STARTERS

PALAK VEGETABLE PAKORA (v)
Selection of seasonal vegetables fried until crispy and golden

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

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

KEEMA SPRING ROLLS
Scottish mince cooked with Indian spices and cooked in a light pastry

CHICKEN TIKKA SAMOZA
Chicken Tikka cooked in the Tandoori oven and stuffed into a pastry parcel

KING PRAWN PAKORA
Marinated in Punjabi spices and coated in a light batter
Supplement £1.95

FISH PAKORA
Fish marinated in Punjabi spices and fried until crispy and golden

MAINS

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

MAHARAJA TIKKA MASALA
Chicken marinated in specially prepared spicy masala baked in a deep charcoal oven. Cooked with a mild creamy sauce garnished with almond flakes and fried onions

ALBA BOMBSHELL
Alba special shredded chicken or lamb served on a sizzler with fresh spices and chillies garnished with coriander

BUTTER CHICKEN
Smooth and creamy sauce with a rich masala flavour

PIND DE MACHI (FISH)
Cooked in Punjabi villages in India this fish dish is not for the light hearted, main ingredients include fresh garlic, ginger, lemon grass and an abundance of fresh green chillies and coriander

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

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

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

SOUTH INDIAN GARLIC CHILLI
One of Scotland's favourite dishes invented in India perfected in Scotland

DESSERTS

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.*

SCOTTISH STARTERS

MUSSELS & GARLIC BREAD
Served with a Garlic, Chive & Cream Sauce

TODAY'S SOUP
Served with rustic bread (vg) option available

PRAWN COCKTAIL (gf)
Prawns fused with a rich Marie rose sauce

SMOOTH ALBA PATE
Served with plum & apple chutney

BARCLETTE SKINS (gf)
Potato skins topped with gorgonzola, walnuts, Parma ham and balsamic glaze

CAPRESE SALAD (gf)
Fresh mozzarella and tomato salad with olive oil and basil

SALT AND PEPPER CALAMARI
with chorizo-flavour seasoning and chipotle chilli mayonnaise

MAINS

LASAGNA TRADIZIONALE
Traditional homemade lasagne from Naples

TRADITIONAL STEAK PIE
Your choice of Fries or Mashed Potatoes, served with Buttered Vegetables

SPAGHETTI BOLOGNESE
Homemade traditional Bolognese sauce made with carrots, celery, onions and lashing of red wine designed to enhance the flavours of Scottish beef.

PENNE ARRABIATA (v) (gf)
Hot and Spicy tomato sauce made with fresh garlic, tomatoes, and chilli.

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

CHOICE OF PIZZA

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

WAGYU BURGER
Premium beef, specially bred for its unique texture and mouth-watering flavour, with tomato salsa, mayo and homemade onion rings

— ALBA FUSION "THE TWIST" —

ACHARI PIZZA
Achari base with cheese and tomato.

CHICKEN TIKKA PIZZA
Mozzarella, small pieces of marinated chicken in spices.

ALBA SPECIAL
shredded chicken or lamb, inside calzone pizza finished with fresh spices, chilli and coriander.

PENNE GARLIC CHICKEN
Penne pasta in a South Indian spicy sauce.

CHICKEN MAHARANI TAGLIATELLE
Fresh tagliatelle cooked with chicken in a creamy mild masala sauce.

