

# LUNCH MENU

SERVED 7 DAYS 12.00PM TO 2.00PM

**2 COURSE £12.95**

## INDIAN STARTERS

### DHAL & CORIANDER SOUP

*Yellow lentils cooked in ginger and garlic tarka with an abundance of fresh coriander*

### CHICKEN PAKORA

*Scotlands favourite Indian starter served with a rocket salad & chutneys*

### PALAK VEGETABLE PAKORA

*Selection of seasonal vegetables fried until crispy & golden (V)*

### DESI CHICKEN CHAAT

*Cooked in a tandoor oven then added to hot chilli sauce*

### HAGGIS PAKORA

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

### CHICKEN TIKKA SAMOSAS £1.95 Supplement

*Freshly made spicy chicken tikka chunks in a south indian spice*

### KEEMA SPRING ROLLS £1.95 Supplement

*Lamb mince & green peas mixed with ginger, garlic & punjabi masala*

### MASALA FISH £1.95 Supplement

*A dish for fish lovers tilapia a fresh water fish slow cooked in a rogan josh style sauce served on a hotplate*

### STICKY HONEY CHICKEN

*Crispy chicken fried then coated perfectly with a sticky honey sauce*

## ITALIAN/SCOTTISH ANTIPASTI

### CAPRESE SALAD

*Fresh mozzarella & tomato salad with olive oil & basil (v)*

### FRITTURA DI CALAMARI

*Deep fried calamari served with rocket salad and helping of garlic mayo*

### BRUSCHETTA TRICOLORE

*Freshly baked bruschetta topped with a cream of avocado, cherry tomatoes, buffalo mozzarella & basil oil (v)*

### ZUPPA DEL GIORNO

*Chef's soup of the day served with bread*

### FUNGHI AL AGLIO

*Champignon mushrooms cooked in a white wine & garlic sauce served with rocket salad parmesan shaving (v)*

### COCKTAIL DI GAMBERETTI

*Prawns fused with a rich marie rose sauce*

### FORMAGGIO FUSO

*Panned creamy cheese, served with cranberry jam*

### MOZZARELLA FRITTA

*Mozzarella sticks served with pomodoro sauce & parmesan cheese*

### LOADED POTATO SKINS

*Potato skins topped with gorgonzola, walnuts, parma ham and balsamic glaze*

### BUTTERMILK CHICKEN STRIPS £1.95 Supplement

*Buttermilk chicken served with hot sauce & celery*

## MAINS

*Served with Rice or Nan Bread (Garlic, Peshwari or Cheese Nan £1.50 extra)*

### SOUTH INDIAN GARLIC

*One of Scotlands favourite dishes that satifies the sole. Its hot its spicy & it has a kick to savour*

### CHICKEN 65

*Tender chicken cooked with lemon grass, mustard seeds*

### CHICKEN NAGA PICKLE

*Tangy, Hot Sriracha Style Sauce With Peppers & Garlic*

### LAGAN KI BOTI

*Try A Little Tenderness, Melt In The Mouth Scottish Lamb Diced, Simmered Slowly With Ginger & Garlic*

### CHICKEN KORMA

*Wonderfully rich and creamy full of flavour but not spicy*

### CHICKEN CHASNI

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

### BHOONA

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

### ROGAN JOSH

*Flavoured with olive oil, tomatoes, paprika & a host of spices creating a fresh & tasty dish*

### CHCIKEN TIKKA MAHARAJA MASALA

*Chicken Marinated In Specially Prepared Spicy Masala Baked In A Deep Charcoal Oven, Cooked With A Mild Creamy Sauce Garnished With Almond Flakes*

### BUTTER BUTTER CHICKEN

*So good they names it twice, smooth & creamy sauce with a rich masala flavour*

### PUNJAB STYLE CHICKEN

*Just The Way Mum Makes Her Chicken, Tender Chicken In Punjab Tarka & Mums Secret Masalas*

### CHICKEN TIKKA SIZZLER £2.95 Supplement

*Breast of chicken pieces cooked in the tandoori oven served with rice & sauce*

## MAINS

### LASAGNA TRADIZIONALE

*Traditional homemade lasagne from Naples*

### SPAGHETTI BOLOGNESE

*Homemade traditional bolognese sauce made with carrots, celery, onions & lashings of red wine designed to enhance the flavours of Scottish beef*

### PENNE ARRABIATA

**Add Chicken £1.50 Supplement**

*Hot & spicy tomato sauce made with fresh garlic, tomatoes & chilli. (V)*

### SPAGHETTI CARBONARA

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

### TAGLIATELLE POLLO

*Succulent breast of chicken cooked in a white wine, garlic & tomato sauce*

### POLLO AL FUNGHI

*Succulent breast of chicken cooked with a creamy mushroom sauce*

### BEER BATTERED FISH & CHIPS

*Haddock coated in a delicious beer batter, served with green peas & chips*

### CHOICE OF PIZZA

*MARGHERITA - Tomato sauce, mozzarella & basil (V)*

*PARMA - Tomato sauce, mozzarella, parma ham & rucola*

*BOSCAIOLA - Tomato sauce, mozzarella, italian sausage & mushrooms*

*BOLOGNESE - Bolognese sauce topped with mozzarella & jalapenos*

### SPAGHETTI GAMBERONI £2.95 Supplement

*King prawns fried in garlic & chilli served with spaghetti*

### SPAGHETTI COZZE £1.95 Supplement

*West coast mussels sauteed in a spicy tomato sauce with touch of pesto, garlic & fresh chillies served with spaghetti pasta. (You can decide how spicy you would like this dish to be)*

### STEAK PIE

*Traditional steak pie served with buttered vegetables & puff pastry with an option of chips or mash*

## DESSERTS £3.95 Supplement

### GULAB JAMAN BANANA FRITTER

### VANILLA ICE CREAM DESSERT OF THE DAY

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

*(V) Vegetarian. Whilst our menu dishes do not have nuts as a main ingredient unless stated there may still be traces of nuts & nut oil present. Please inform your server if you have allergies we should know about. We can supply an information folder sharing all of the ingredients of each dish & if it may affect any of the 14 food allergens. Whilst all care has been taken to remove fish bones, some small bones may remain*

# PLANNING A PARTY?

**FREE PRIVATE FUNCTION ROOM HIRE  
FOR UP TO 100 GUESTS**

*(TERMS & CONDITIONS APPLY)*

**LET US BE THE PERFECT HOST FOR  
ALL YOUR PARTIES & EVENTS**

**WEDDINGS • BIRTHDAY PARTIES**

**ANNIVERSARIES • CELEBRATIONS**

**CHRISTENINGS & COMMUNIONS • FUNERALS**

**CORPORATE EVENTS • CHARITY NIGHTS**

The logo for Alba Restaurant is centered in the lower half of the page. It consists of a dark blue square background. Inside the square, the word "alba" is written in a white, lowercase, sans-serif font. Below "alba", the word "RESTAURANT" is written in a white, uppercase, sans-serif font.

**alba**  
**RESTAURANT**