

LUNCH MENU

SERVED 7 DAYS 12.00PM TO 2.00PM

2 COURSE £10.95 . 3 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

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

CRISPY OKRA FRIES

Fine okra coated in our unique blend of masala

DRUMS OF HEAVEN **NEW**

Chicken drumsticks firstly seasoned then tossed in a sweet & spicy sauce

STICKY HONEY CHICKEN **NEW**

Crispy chicken fried then coated perfectly with a sticky honey sauce

CHEESY LAMB KOFTA BALLS **NEW**

Scottish lamb minced stuff with cheese served on a hot plate with our homemade signature sauce

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

CHICKEN KARTHIK

Chicken cooked with indian masalas spices & fresh jackfruit

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

CHICKEN 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

LADDY'S CHICKEN KOFTY **NEW**

Chicken meatballs mixed with Indian masalas in a rich Mirch masala sauce

HYDERBADI KARAH **NEW**

Finely chopped peppers & coriander in a rich sauce with hints of spiced yoghurt

ITALIAN 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

JULIETTE

Fine strips of deep fried Italian bread topped with our fresh tomato & basil sauce & grated pecorino cheese (v)

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

PANE SI AGLIO

Homemade garlic bread with cheese

MOZZARELLA FRITTA

Mozzarella sticks served with pomodoro sauce & parmesan cheese

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

GNOCCHI AL POMODORO

Gnocchi pasta cooked in pomodoro sauce with parmesan

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 cheese sauce

FISH & CHIPS

Haddock coated in golden breadcrumbs, served with green peas

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

RISOTTO POLLO

Risotto cooked with pieces of chicken in tomato sauce

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)

CLASSIC CHEESEBURGER Add Bacon £1.95 Supplement

Beef Burger With Burger Relish Iceberg Lettuce & Thinly Sliced Tomato & A Slice Of Cheddar Cheese

DESSERTS

GULAB JAMA
PANNACOTTA

TIRAMISU
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**

Mango
the restaurant



AWARD WINNING RESTAURANT