

PRE-THEATRE MENU

2 COURSE £15.95 . 3 COURSE £18.95

AVAILABLE MON TILL SUN 4.45PM - 6.30PM

INDIAN

STARTERS

DHAL & CORIANDER SOUP

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

HAGGIS PAKORA

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

CHICKEN PAKORA

Scotlands favourite Indian starter served with a rocket salad & chutneys

DESI FISH PAKORA

This amazing starter is a seasoned in traditional spices & cooked in tempura batter

MUSHROOM PAKORA

Crunchy but tender sliced mushrooms mixed with spinach & traditional spices

CHICKEN TIKKA SAMOSAS

Freshly made spicy chicken tikka chunks in a south indian spice

CHICKEN KEBABS

Chicken marinated in fresh masala & coriander

LASSEN KHUMBA

Sliced mushrooms, stir fried in garlic sauce & garnished with coriander

PALAK VEGETABLE PAKORA

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

MASALA FISH

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

KEEMA SPRING ROLLS £1.95 Supplement

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

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)
Dishes available in Lamb, Chicken or Vegetables

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

BOSS BARRY'S BOMBSHELL

Barry's Special Shredded Chicken Or Lamb, Served On A Sizzler With Fresh Spices & Chillies Garnished With Coriander

BUTTER BUTTER CHICKEN

So good they names it twice, smooth & 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 & an abundance of fresh green chillies & coriander

CHICKEN TIKKA

Small pieces of marinated chicken cooked in a tandoor oven. Served with rice, sauce & salad. £1.95 supplement to change sauce

LAGAN KI BOTI

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

KERALA SEAFOOD CURRY

White fish fillets, mussels & prawns

KORMA

Wonderfully rich and creamy full of flavour but not spicy

ROGAN JOSH

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

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 KARNATIC

Chicken cooked with Indian masalas spices & fresh jackfruit

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

HARIYALI CHICKEN TIKKA **NEW**

Small pieces of marinated chicken, combination of spring onions, chives & fresh coriander cooked in a tandoor oven. Served with rice, sauce & salad. £1.95 supplement to change sauce

HYDERBADI KARAH **NEW**

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

THE MANGO FUSION

THE TWIST - ACHARI PIZZA

Achari base with cheese & tomato

CHICKEN TIKKA PIZZA

Mozzarella, small pieces of marinated chicken in spices

BBS CALZONE

Barry's special shredded chicken or lamb, inside calzone pizza finished with fresh spices, chilli & 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

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

BARCLETTE AL GORGONZOLA

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

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

COZZE MARINARA

Fresh mussels cooked in a white wine sauce, garlic & parsley served with toasted bread

FUNGHI AL AGLIO

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

FORMAGGIO FUSO

Panned creamy cheese, served with cranberry jam

PANE

Focaccia Italian bread served with extra virgin olive oil & balsamic glaze

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

SPAGHETTI POLPETTINE £1.00 Supplement

Fresh homemade meatballs made from the finest Scottish mince covered in a rich tomato & garlic sauce

GNOCCHI AL POMODORO

Gnocchi pasta cooked in pomodoro sauce with parmesan

RISOTTO POLLO

Risotto cooked with pieces of chicken in tomato 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

CALZONE - Mozzarella, mushrooms & ham topped with tomato sauce

POLLO AL FORMAGGI

Succulent breast of chicken cooked in four cheese sauce served with fresh caponata

SPAGHETTI COZZE

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)

ROADHOUSE BURGER

Beef Burger With Bbq Sauce, Lettuce, Cheese Slice, Red Onion, Bacon served with Fries

CLASSIC CHICKEN BURGER **NEW**

Grilled Chicken Served On A Brioche Bun With Mayo, Lettuce, Tomato & Cheese served with Fries

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