

PRE-THEATRE MENU

2 COURSE £17.95 . 3 COURSE £23.95

FROM 2PM TO 6.30PM, MONDAY TO SUNDAY

INDIAN STARTERS

HAGGIS PAKORA

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

CHICKEN PAKORA

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

CHICKEN TIKKA SAMOSAS

Freshly made spicy chicken tikka chunks in a South Indian spices

CHICKEN KEBABS

Chicken marinated in fresh masala & coriander

PALAK VEGETABLE PAKORA

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

MASALA FISH

A dish for fish lovers – tilapia, a freshwater fish, slow-cooked in a rogan josh-style sauce, served on a hot plate

DRUMS OF HEAVEN

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

STICKY HONEY CHICKEN

Crispy chicken fried then coated perfectly with a sticky honey sauce

CHEESY LAMB KOFTA BALLS

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

ALOO TIKKI **NEW**

Served with mint raita

CHICKEN TIKKA PAKORA **NEW**

Freshly marinated in our Tikka spices

ONION BHAJI **NEW**

Say no more! Crisp and crunchy onions mixed with our masalas

BHARWA MUSHROOMS **NEW**

Stuffed mushrooms with choice of chicken tikka & cheese or keema & cheese

SALT & CHILLI CHICKEN **NEW**

Breast of chicken cooked with onions, peppers, red chilli flakes and soya sauce

MAINS

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

Dishes available in Lamb, Chicken or Vegetables

MAHARAJA CHICKEN 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 named it twice, smooth & creamy sauce with a rich masala flavour

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

CHICKEN 65

Tender chicken cooked with lemon grass, mustard seeds

PUNJAB STYLE CHICKEN

Just the way mum makes her chicken, tender chicken in Punjab tarka & Mums secret masalas

LADDY'S CHICKEN KOFTY

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

HARIYALI CHICKEN TIKKA

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

LAMB HYDERBADI KARAHI

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

KERALA CHILLI CHICKEN **NEW**

Chicken cooked with peppers, onions, a touch of coconut and patia sauce

DESI RAJASTANI CHOPS **NEW**

Supplement charge £2.95

Tender lamb chops marinated in the tandoor, tossed in our Desi spicy Bhoona sauce

MASALA MACHI **NEW**

With so much demand we've brought the famous Masala Fish.

Fresh Haddock cooked in our in-house sauce garnished with coriander

CHICKEN SARSON KA SAAG **NEW**

Taste of Punjab Chicken cooked with fresh spinach, fresh ginger, garlic and chillies

FUSION MENU

BUTTER CHICKEN LASAGNA

Chicken in our creamy butter sauce, garnished with coriander and served with garlic bread

CHICKEN CAJUN PASTA BAKE

Penne pasta with mushrooms, peppers and red chillies, baked in a creamy Cajun spicy cheese sauce

DESI MASALA FISH AND CHIPS

Haddock battered with Desi spices, served with masala chips

TANDOORI DI MANZO

Supplement charge £4.95

Sirloin steak marinated in our homemade masala, cooked in the tandoor. Served with chips

CALZONE

Chicken Chasni - We bring this due to great demand from our customers

THE TWIST - ACHARI PIZZA

Achari base with tomato and cheese

CHICKEN TIKKA PIZZA

Mozzarella and small pieces of marinated chicken with spices

BBS CALZONE

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

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 shavings (V)

PANE SI AGLIO

Homemade garlic bread with cheese

MOZZARELLA FRITTA

Mozzarella sticks served with pomodoro sauce & parmesan cheese

FUNGHI AL FORMAGGIO **NEW**

Stuffed mushrooms with cheese

ARANCINI **NEW**

Cooked risotto rice and cheese. Served with our pomodoro sauce

MAC CHEESE BALLS **NEW**

Crispy, golden Macaroni and cheese balls coated in breadcrumbs

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 ARRABBIATA

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 charge

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

SPAGHETTI GAMBERONI

£2.95 supplement charge

King prawns fried in garlic & chilli served with spaghetti

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 & jalapeños

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

SALMONE AL PESTO **NEW**

Supplement charge £2.95

Pasta tossed in pesto, cherry tomatoes and salmone

MACARONI AND CHEESE **NEW**

Macaroni pasta tossed in rich creamy sauce

CLASSIC CHICKEN BURGER

Grilled chicken served on a brioche bun with mayo, lettuce, tomato & cheese

POLLO MILANESE **NEW**

Crumb-fried chicken served with penne tomato pasta

DESSERTS

GULAB JAMUN

PANNACOTTA

TIRAMISU

CHEESECAKE OF THE DAY

VANILLA ICE CREAM

(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

Cocktail

MENU

Passion Fruit Martini
Cosmopolitan
French Martini
Strawberry Daiquiri
Strawberry Woo Woo
Raspberry Mojito
Margarita
Piña Colada
Aperol Spritz
Lemon Drop

From
£8.95

Cocktail of the day

