EUROPEAN MENU

STARTERS

ALBA PATE

£5.25

Duck Pate Served With Oatcakes, Apple Chutney, Butter

HOMEMADE TOMATO SOUP NEW £5.25

Chefs Freshly Preparede Soup Served
With Buttered Bread

MUSSELS & GARLIC BREAD £6.95

Mussels Tossed In A Garlic Cream White Wine Sauce, Served With Garlic Bread

CAPRESE SALAD (GF) £5.25

Sliced Fresh Tomato With Buffalo Mozzarella Garnished With Our Signature Basil Sauce & Salad Dressing

SCOTTISH HAGGIS BON BONS NEW £6.45

Haggis Rolled, Cooked To Perfection Served On A Hot Plate With Mash & A Dram Of Our House Whiskey Sauce

BRUCHETTA TRICOLRE £5.95

Tiger Bread Spread With Our Crushed Avacado Topped With Cherry Tomatoes & Buffalo Mozzarella

PRAWN COCKTAIL (GF) £5.75

Stuffed Cucumber & Tomato Salad Fused With Atlantic Prawns In A Rich Marie Sauce, Garnished With Smoked Paprika

MOZZARELLA FRITTA £5.45

Mozzarella Sticks Fried Until Golden Brown Layed On A Bed Of In House Pomodoro Suace Garnished Lightly With Grated Parmesan Cheese

FORMAGIO PANCETTA NEW £6.45

4Pcs Of Italian Sausage Wrapped With Cheese Surrounded By A Layer Of Grilled Bacon

GAMBERONI MAMA THERESA £8.95

Succulent King Prawns Flavoured With A Rich Orange & Brandy Sauce Served On A Bed With Fresh Oranges & Glaze

CHICKEN TAMPURA NEW £5.95

5 Strips Of Chicken Fried Until Crispy In Our Homemade Light Tempura Batter, Served On A Bed Of Rocket Salad & Sweet Chilli Sauce

FUNGI AGLIO £4.95

Pan Fried Mushrooms Served On Tiger Bread

MAINS

SALMON PISTACHIO NEW £16.25

Fillet Of Scottish Salmon With A Crust Of Crushed Pistachios & Parsley Served On A Bed Of Smooth Mash & Buttered Vegetables

FISH & CHIPS £12.95

Beer Battered Haddock, Served On A Bed Of Lightly Fried Fries With The Option Of Garden Peas Or Dressed Salad

STEAK PIE

£13.95

Traditional Steak Pie Served With Buttered Vegetables & Puff Pastry With An Option Of Chips Or Mash? You Pick

SEAFOOD PASTA NEW £13.95

Selection Of Seafood Including Atlantic Prawns, King Prawns, Calamari & Mussels Cooked With Garlic In Our Homemade Pasta Sauce

MACARONI & CHEESE £12.25

Homemade Macaroni Cooked In A Creamy Buttermilk Sauce With Cheddar Cheese, Mozzarella Cheese & Parmesan Cheese

STOVIES £12.45

Scottish Stew Containing

POLLO MILANESE £12.95

Breast Of Chicken Served With Salad & A Choice Of Pasta Or Fries

LASAGNE £11.95

Beef Mince Cooked In Homemade Traditional Spices Served With 2Pcs Of Garlic Bread

BALMORAL CHICKEN NEW £13.45

Roasted Chicken Stuffed With Haggis Bashed Neeps, Tatties, Buttered Vegetables & A Wee Dram Of Whiskey Sauce

ABLA CLASSIC WRAP NEW £12.95

Garlic Mayonnaise, Iceberg Lettuce Breaded Chicken & Cheese Wrapped Up Served With French Fries

SPAGHETTI BOLOGNESE £10.95

Homemade Traditional Bolognese Sauce Made With Carrots Celery Onions & Lashing Of Red Wine Designed To Enhance The Flavours Of Scottish Beef

PENNE MIA CASA £11.45

Chunks Of Chicken, Broccoli, Mushroom, Garlic Cream & A Hint Of Chilli



EUROPEAN Steaks

Expertly Aged For Superb Flavour & Tenderness & Come With Hand Cut Triple Cooked Chips, Onion Rings, Dressed Salad & A Roasted Tomato With A Choice Of Sauce

8OZ SIRLOIN £20.95

10OZ RIBEYE £22.95

8OZ FILLET £24.95

With A Steak Sauce Of Your Choice

// EXTRA SAUCES //

PEPPERCORN SAUCE £2.50
WHOLEGRAIN MUSTARD & WHISKY SAUCE £2.50

DIANE SAUCE £2.50

EUROPEAN Burgers

All Burgers Are Served In A Brioche Bun With Chips & Onion Rings

DIRTY BURGER

£13.45

Beef Burger With Chipotle Sauce, Iceberg Lettuce, Spiked Maple Pulled Beef Brisket, Streaky Bacon & Homemade Onion Rings

CLASSIC CHEESEBURGER NEW £13.45

(Add Bacon For £1.95)
Beef Burger With Burger Relish Iceberg Lettuce & Thinly

Sliced Tomato & A Slice Of Cheddar Cheese

ROADHOUSE BURGER NEW £13.45

Beef Burger With Bbg Sauce, Lettuce, Cheese Slice, Red

Onion, Bacon

CLASSIC CHICKEN BURGER NEW £13.45

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

SIDES

DIRTY FRIES NEW

£3.95

Fries Topped With Bacon Blow Torched Until Crispy

HOMEMADE ONION RINGS £3.45

DRESSED SALAD £2.25

GARLIC CHEESE MUSHROOMS £3.45
FRENCH FRIES NEW £3.45

ADOS CADILO DDEAD

4PCS GARLIC BREAD £3.95

POTATO WEDGES NEW

£2.95

(V) VEGETARIAN (VG) VEGAN.



INDIAN MENU



STARTERS

BUTTER KING PRAWN BUTTERFLY £7.45 Tiger Prawns Fried & Cooked In A Rich Creamy Butter Sauce

HAGGIS PAKORA £5.75

Scottish Haggis Marinated With Indian Spices & Lightly Fried In A Tempura Batter, Served With Salad & Homemade Chutneys, Try It With A Malt Whisky

CHICKEN PAKORA £5.75

Favourite Indian Starter Served With Red Onion/Salad & Chutnevs

PALAK VEGETABLE PAKORA (V) £4.95 Selection Of Seasonal Vegetable Fried Until Crispy & Golden, Topped With Some Masala

LASSEN KHUMBA (V)

Sliced Mushrooms, Stir Fried In Garlic Sauce & Garnished With Coriander

MASALA FISH £6.45 A Dish For Fish Lovers Tilapia A Freshwater Fish Slow-Cooked In A Rogan Josh Style Sauce Served On A Hotplate

PUNJABI KING PRAWN PAKORA £7.95

Sweet King Prawns Marinated In Punjabi Spices & Fried Until Crispy & Golden AMRITSARI FISH PAKORA NEW £6.45

Fish Marinated In Puniabi Spices & Fried Until Crispy & Golden

LAMB POTATO KOFTA £6.45 Scottish Lamb Mince & Potatoes Marinated & Cooked With Herbs & Spices

CHICKEN TIKKA SAMOSA £6.45

Freshly Made Spicy Chicken Tikka Chunks In A Sweet N Sour South Indian Sauce

DHAL & COR SOUP £4.95 Yellow Lentils Cooked In Ginger & Garlic Tarka With An

Abundance Of Fresh Coriander, Served With Buttered Bread

CHAAT MASALA £6.45 Chicken Wings Fresh Out The Charcoal Tandoor With Chutneys & Rocket Salad

CHILLI CHICKEN POORI £5.95

Pan Fried Chicken Cooked With Mushrooms In A Chilli, Soya Sauce

KEEMA SPRING ROLLS NEW Lamb Mince & Green Peas Mixed With Ginger Garluc & Punjabi Masala, Served With Chickpeas

VEGETABLE SPRING ROLLS £5.45 Light & Crispy Pastry Rolled Up With A Series Of Vegetables, Served With

MUSHROOM PAKORA NEW

Mushrooms Marinated In Punjabi Spices & Lightly Fried Until Golden

ALBA ALOO TIKKI NEW

Indian Potato Cakes Cooked With Light Masala, Fried & Coated With Tangy

TANDOORI STARTERS

The Traditional Indian Clay Oven Is Called The "Tandoor". A Tandoor Is A Clay Pot Usually Sunken Neck Deep In The Ground, Charcoal Is Put On The Flat Bottom Of The Pot. The Heat Generated By The Hot Charcoal In & The Sides Of The Clay Pot Is Used For Cooking, Long Iron Rods, Long Enough To Reach The Bottom Of The Pot, Are Used In The Cooking Process

CHICKEN OR LAMB TIKKA £6.25 LAMB SEEKH KEBAB £6.45 CHICKEN SEEKH KEBAB NEW £6.45

ALBA RETR

At Alba We Have An Amazing Section Of Dishes That Have Been Created With The Customer In Mind But We Also Undertand That The Classic Indian Dishes Are Also Popular So If You Have A Favourite Dish That Is Not On The Menu Please Ask Us & We Will Endeavour To Create Your Favourite Dish

BALTI, BHOONA, PATIA, DOPIAZA, JAIPURI, DHANSAC, MADRAS, KORMA CHASNI, JALANDHARI, ROGAN JOSH, SAAG, SOUTH INDIAN GARLIC CHILLI, JALFREZI NEW

AVAILABLE IN:

Chicken Breast £9.75 Veg £8.45 Chicken Tikka £9.95 Prawn £9.45 King Prawn £10.45 £12.95 Lamb

SIGNATURE DISHES

MAHARAJA TIKKA MASALA £11.45

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

ALBA BOMBSHELL

£12.95

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

BUTTER CHICKEN

£11.45

Smooth & Creamy Sauce With A Rich Masala Flavour

LAMB RASANDER

£12.95

£11.45

Chunks Of Lanb Cooked In A Rich Spicy Sauce With Fresh Ginger To Give An Extra Bite

ALBA ACHARI KARAHI £11.45 Picked Mango Added To A Spicy Sauce, Chicken Or Lamb

LAGAN KI BOTI £11.45

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

KASHMIRI KORMA

Rich & Creamy, Cooked With Fresh Fruit In Coconut Cream

SHARABI CHICKEN

£12.95 Hot Tawa Filled With Punjabi Spices With A Shot Of Sambuca

LAMB/CHICKEN TIKKA BIRYANI £12.75

Orignating From Persia, This Simple Dish, Began As Rice & Meat Baked Together In The Ovem, Served With A Separate Curry Sauce To Compliment The Tasty Dish

ALBA SPECIAL CURRY

A Secret Blend Of Spices That Enhance The Flavours Of Chicken, Lamb & Fish A Dish For The Connoisseur, All In One

PUNJAB STYLE CHICKEN Just The Way Mum Makes Her Chicken, Tender Chicken In

Punjab Talks & Mums Secret Masalas CHICKEN NAGA PICKLE £12.45

Tangy, Hot Sriracha Style Sauce With Peppers & Garlic

CHICKEN/LAMB MALIDAR £11.95 Blended Spinach, Touch Of Cream, Green Chillies, Ginger &

KARELA CHILLI CHICKEN NEW £12.95

Pepper, Onion, Sweet Chilli Sauce, Green Chillies & Coconuts

LAHORI LAMB NEW Chunky Pieces Of Lamb Mixed In With A Lamb Mince Sauce

& Some Fresh Homemade Dhal CHICKEN AQBARI NEW £12.95

Chicken Cooked Through With A Touch Of Lamb Mince In A Rich Punjabi Sauce Dressed In Fresh Coriander & Red Onion

CHICKEN/LAMB TAWA NEW £12.95 Desi Style Tawa Made With Homemade Spices & Masalas With Onions & Peppers

SHREDDED LAMB NEW

Slow Cooked Scottish Lamb Shredded Into Pieces, Cooked With Garlic, Ginger, Green Chillies & Cinnamon Tarka

COMPLIMENTS

FRIED RICE (V)	£3.25
DESI RICE (V)	£3.95
MUSHROOM FRIED RICE (V)	£3.95
NAN BREAD (V)	£3.45
PESHWARI NAN (V)	£4.25
GARLIC & CORIANDER NAN (V)	£3.95
GARLIC NAN (V)	£3.95
KEEMA NAN (V)	£4.45
CHEESE NAN (V)	£3.95
PARATHA (V)	£3.25
TANDOORI CHAPATI (V)	£1.85
SPICY MASALA CHIPS (V)	£3.45
CHIPS (V)	£3.25
ONION SALAD (V)	£2.95
RAITA (V)	£2.95

GARLIC TANDOORI CHAPATI NEW

ALBA SIZZLERS

All Alba Sizzlers Are Served On A Bed With Onions & Peppers With Rice, Sauce & A Choice Of Salad, To Upgrade Your Sauce Its £1.50 Supplement Charge

BABY TANDOORI - LICIOUS SIZZLER £16.95

Consists Of Roasted Chicken On The Bone, Prepared With *Yoghurt & Spices For 48 Hours*

CHICKEN TIKKA SKEWERS £16.95

Small Pieces Of Marinated Chicken Cooked In A Tandoori Oven, Served With Rice, Sauce

LAMB SEEKH KEBABS £16.95

Minced Lamb Cooked On Skewers With Peppers, Onions, & Fresh Coriander, Served With Rice & Sauce

MIX GRILL £21.95

A Combination Of King Prawns, Lamb Tandoori, Tandoori Chicken Lamb, Chicken Tikka & Chicken Kebabs With 2 Pieces Of Tandoori Lamb Chops, Served With Rice, Sauce & Salad

LAMB CHOPS

£16.95

Steeped Overnight In A Middle Eastern Blend Of Spices With Ginger & Garlic, Finished Over Open Coals

MIX TIKKA NEW

Pieces Of Rajasthani Tikka, Lamb Tikka & Traditional Chicken Tikka Served On A Hotplate

RAJASTANI TIKKA NEW £16.95

Mild Pieces Of Chicken Tikka Mixed With Traditional Rajasthani Ingredients With No Spice

SEAFOOD

TANDOORI SALMON

£14.95

Scotland Meets India The Perfect Partnership. Scottish Salmon & Indian Spices Cooked In A Tandoori Oven

KERALA SEAFOOD CURRY £13.95

White Fish Fillets, Mussels, & Small Atlantic Prawns TANDOORI MONKFISH

Marinated In Yoghurt, Lemon Juice, Cayenne Pepper, Garam Masala & Garlic & Ginger For 24 Hrs & Then Cooked In A Hot Tandoor Oven, Served With Masala Sauce

ROYAL PRAWNS

£16.95

King Prawns Cooked With Carmelized Onions, Tomatoes, Ginger & Garlic, Lightly Coated In Saffron & Coconut Milk

PIND DE MACHI (FISH)

Cooked In Punjabi Villages In India This Fish Dish Is Not For The Light-Hearted, The Main Ingredients Include Fresh Garlic, Ginger, Lemongrass & An Abundance Of Fresh Grene Chillies & Coriander

GOANESE FISH & PRAWN CURRY £12.95

Fresh Salmon Simmered In Coconut Cream Sauce, With Tamarind & Green Chilli

BENGALLI MONKFISH CURRY NEW £13.25 Monkfish Fused In Bengali Spices, Served On Hot Plate, Garnished With Fresh Coconut

VEGETABLE MAINS

MINDO'S GAJAR KI SABJI

Mums favourite carrots & potatoes in garam masala spices

Punjab's all time favourite made from fresh spinach, garlic & ginger

BOMBAY ALOO £9.45

Diced potatoes cooked with cumin seeds & bombay style spices TARKA DAL £9.45

Yellow split lentils cooked with punjabi spices & traditional tarka £9.45

SHAHI PANEER Paneer pieces in thick creamy & spicy gravy prepared with

tomato, onions & cashew nuts CHILLI PANEER KARAHI £9.45 Indian cheese cooked with chinese & indian influences. Hot.

(V) VEGETARIAN (VG) VEGAN

sticky & spicy

£1.95

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 allergies, whilst all care has been taken to remove fish bones some small bones may remain