

# 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**

# LUNCH MENU

SERVED MONDAY TO FRIDAY 12 TO 2PM • SATURDAY 12 TO 2.30PM • SUNDAY 12 TO 2.30PM

2 COURSE £10.95

## INDIAN

### STARTERS

#### DHAL & CORIANDER SOUP

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

#### CHICKEN PAKORA

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

#### PALAK VEGETABLE PAKORA

Selection of seasonal vegetables fried until crisply and 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 NEW

£1.95 Supplement

Freshly made spicy chicken tikka chunks in a South Indian sauce

#### KEEMA SPRING ROLLS NEW

£1.95 Supplement

Lamb mince and green peas mixed with ginger garlic and 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.

#### CRISPY OKRA FRIES

Fine okra coated in our unique blend of masala.

### MAINS

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

#### SOUTH INDIAN GARLIC

One of Scotland's favourite dishes that satisfies the soul. It's hot, it's spicy and it has a kick to savour!

#### CHICKEN 65

Tender chicken cooked with lemon grass, mustard seeds in a medium strength sauce

#### CHICKEN NAGA PICKLE

Tangy, hot Sriracha style sauce with Peppers and Garlic.

#### CHICKEN KARTHIK

Chicken cooked with Indian masalas spices and fresh jackfruit

#### LAGAN KI BOTI

Try a little tenderness...melt-in-the-mouth Scottish lamb diced, simmered slowly with ginger and garlic.

#### CHICKEN KORMA

A mild curry dish made with a sumptuously creamy sauce.

#### CHICKEN CHASNI

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

#### BHOONA

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

#### ROGAN JOSH

Flavoured olive oil, tomatoes, paprika and a host of spices creating a fresh and tasty dish.

#### CHICKEN TIKKA MAHARAJA MASALA

Chicken marinated in a spicy masala, baked in a deep charcoal oven. Cooked with a mild creamy sauce garnished with almond flakes.

#### BUTTER BUTTER CHICKEN

So good they named it twice, smooth and creamy sauce with a rich masala flavour.

#### PUNJABI STYLE CHICKEN

Just the way mum makes her Chicken. Tender chicken in Punjabi tarka and mums secret masalas

## ITALIAN

### ANTIPASTI

#### CAPRESE SALAD

Fresh mozzarella and tomato salad with olive oil and basil. (V)

#### FRITTURA DI CALAMARI

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

#### JULIETTE

Deep fried Italian bread topped with tomato and basil sauce and grated pecorino cheese. (V)

#### BRUSCHETTA TRICOLORE

Freshly baked bruschetta topped with a cream of avocado, cherry tomatoes, mozzarella and basil oil. (V)

#### ZUPPA DEL GIORNO

Chef's soup of the day served with bread

#### FUNGHI AL AGLIO

served on homemade bread with Parmesan (V)

#### COCKTAIL DI GAMBERETTI

Prawns fused with a rich marie rose sauce.

#### FORMAGGIO FUSO

Panned creamy cheese, served with cranberry jam

#### PANE NEW

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

#### PANE SI AGLIO NEW

Homemade garlic bread with cheese

#### MOZZARELLA FRITTA NEW

Mozzarella sticks served with pomodoro sauce and parmesan cheese

### MAINS

#### LASAGNA TRADIZIONALE

Traditional homemade lasagne from Naples.

#### SPAGHETTI BOLOGNESE

Homemade traditional bolognese sauce made with carrots, celery, onions and lashing of red wine designed to enhance the flavours of Scottish beef.

#### PENNE ARRABIATA

Add Chicken for £1.50 Supplement

Hot and Spicy tomato sauce made with fresh garlic, tomatoes, and chilli. (V)

#### SPAGHETTI CARBONARA

Crispy bacon in a rich and creamy parmesan cheese sauce with cracked black pepper.

#### GNOCCHI AL FORMAGGI

Gnocchi pasta cooked in a creamy tomato based sauce created from a selection of Italian cheeses and oven baked. (V)

#### TAGLIATELLE POLLO

Succulent breast of chicken cooked in a white wine, garlic and tomato sauce.

#### POLLO AL FUNGHI

Succulent breast of chicken cooked with a creamy mushroom sauce.

#### FISH & CHIPS

Haddock coated in golden breadcrumbs, served with green peas.

#### CHOICE OF PIZZA

MARGHERITA - Tomato sauce, mozzarella, and basil. (V)

PARMA - Tomato sauce, mozzarella, Parma ham and rucola.

BOSCAIOLA - Tomato sauce, mozzarella, Italian sausage and mushrooms.

BOLOGNESE - Bolognese sauce topped with mozzarella cheese and jalapeño green chillies

#### RISOTTO POLLO NEW

Risotto cooked with pieces of chicken in tomato sauce.

#### SPAGHETTI GAMBERONI NEW

£2.95 Supplement

King prawns fried in garlic & chilli served with spaghetti.

#### SPAGHETTI COZZE NEW

£1.95 Supplement

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

### DESSERTS £3.95 Supplement

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 and 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 and 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.