

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

PRE-THEATRE MENU

SERVED MONDAY TO SUNDAY 2.30PM TO 6.30PM

2 COURSE £15.95 • 3 COURSE £18.95

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

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

DESI FISH PAKORA

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

MUSHROOM PAKORA

Crunchy but tender sliced mushroom mixed with spinach and traditional spices

CHICKEN TIKKA SPRING SAMOSAS

Freshly made spicy chicken tikka chunks in a South Indian spice

CHICKEN KEBABS

Chicken marinated in fresh masala and coriander

LASSEN KHUMBA

Sliced mushrooms, stir fried in garlic sauce and garnished with coriander.

PALAK VEGETABLE PAKORA

Selection of seasonal vegetables fried until crisply and golden. (V)

MASALA FISH

A dish for fish lover's tilapia a fresh water fish slow cooked in a rogan josh style sauce served on a hotplate.

KEEMA SPRING ROLLS **NEW**

£1.95 Supplement

Lamb mince and green peas mixed with ginger garlic and Punjabi Masala

CRISPY OKRA FRIES **NEW**

Fine okra coated in our unique blend of masala.

MAINS

Served with Rice or Nan Bread (Garlic, Peshwari or Cheese Nan £1.50 extra)
Dishes available in Lamb, Chicken or Vegetable

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 and Chillies garnished with coriander.

BUTTER BUTTER CHICKEN

So good they named it twice, smooth and 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, **NEW** lemon grass and an abundance of fresh green chillies and coriander.

CHICKEN TIKKA

Small pieces of marinated chicken cooked in a tandoor oven.
Served with rice, sauce and salad. £1.50 supplement to change sauce.

LAGAN KI BOTI

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

KERALA SEAFOOD CURRY

White fish fillets, mussels and prawns.

KORMA

Wonderfully rich and creamy full of flavour but not spicy.

ROGAN JOSH

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

SOUTH INDIAN GARLIC

One of Scotland's favourite dishes that satisfies the sole
Its hot its spicy and it has a kick to savour.

CHICKEN 65 **NEW**

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

THOREEA CHICKEN/LAMB **NEW**

Lady Fingers Cooked with small bits of chicken, onions, garlic, ginger garnished with coriander

CHICKEN NAGA PICKLE **NEW**

Tangy, hot Sriracha style sauce with Peppers and Garlic.

CHICKEN KARNATIC **NEW**

Chicken cooked with Indian masalas spices and fresh jackfruit

PUNJABI STYLE CHICKEN **NEW**

Just the way mum makes her Chicken.

Tender chicken in Punjabi tarka and mums secret masalas

THE MANGO FUSION

THE TWIST - ACHARI PIZZA **NEW**

Achari base with cheese and tomato.

CHICKEN TIKKA PIZZA **NEW**

Mozzarella, small pieces of marinated chicken in spices.

BBS CALZONE **NEW**

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

PENNE GARLIC CHICKEN **NEW**

Penne pasta in a South Indian spicy sauce.

CHICKEN MAHARANI TAGLIATELLE **NEW**

Fresh tagliatelle cooked with chicken in a creamy mild masala sauce.

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.

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 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 **NEW**

Chef's soup of the day served with bread

COZZE MARINARA

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

FUNGHI AL AGLIO

served on homemade bread with Parmesan (V)

FORMAGGIO FUSO **NEW**

Panned creamy cheese, served with cranberry jam.

GAMBERONI MAMMA TERESA **NEW** £2.00 Supplement

Succulent king prawns flamb ed with cognac and freshly squeezed orange, served on a bed of orange slices.

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.

SPAGHETTI POLPETTINE £1 Supplement

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

GNOCCHI AL POMODORO

Gnocchi pasta cooked in cooked in pomodoro sauce with Parmesan

RISOTTO POLLO **NEW**

Risotto cooked with pieces of chicken in tomato sauce.

SALMONE IN CROSTA DI PISTACCHI £1.95 Supplement

Fillet of Scottish salmon with a crust of crushed pistachios and parsley, served with baby potatoes and sautéed asparagus.

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

CALZONE - Mozzarella, mushrooms, ham topped with tomato sauce.

POLLO AL FORMAGGI **NEW**

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

POLLO AL PEPPERONI **NEW**

Succulent chicken breast cooked with sweet peppers

SPAGHETTI GAMBERONI **NEW**

King prawns fried in garlic & chilli served with spaghetti

SPAGHETTI COZZE **NEW**

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

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.

(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.