



A L A M

R E S T A U R A N T M E N U

BREAKFAST MENU

EGGS ROYALE WITH SMOKED SALMON

SMOKED SALMON ON SOURDOUGH BREAD WITH A POACHED EGG. SERVED WITH HOLLANDAISE SAUCE & WATERCRESS

EGGS & AVOCADO (V)

SMASHED AVOCADO WITH HALLOUMI STICKS ON SOURDOUGH BREAD WITH A POACHED EGG. SERVED WITH HOLLANDAISE SAUCE & SPICY CHERRY TOMATO.

EGGS BENEDICT

TURKEY RASHERS ON SOURDOUGH BREAD WITH A POACHED EGG. SERVED WITH HOLLANDAISE SAUCE

SHAK SHOUKA (V)

A SAUCE OF ROASTED TOMATOES, MIXED WITH PEPPERS, ONIONS AND GARLIC. TOPPED WITH FREE RANGE POACHED EGGS. SERVED WITH SOURDOUGH BREAD

SPINACH FLORENTINE (V)

SPINACH ON SOURDOUGH BREAD WITH A POACHED EGG. SERVED WITH HOLLANDAISE SAUCE ON TOP

FULL BREAKFAST

SERVED WITH A CHOICE OF WHITE, WHOLEMEAL OR WHOLEGRAIN BREAD, BEANS, GRILLED TOMATOES, HASH BROWN, CHICKEN SAUSAGES & TURKEY RASHERS

PAKISTANI OMELETTE

CHEESE OMELETTE

MUSHROOM OMELETTE

POACHED EGG

SCRAMBLED EGG

FRIED EGG

BOILED EGG

HEALTHY OPTIONS

FRUIT YOGHURT WITH BERRIES & HONEY (V)

GRANOLA WITH MIXED BERRIES & BANANA (V)

PORRIDGE (V)

EXTRAS

OMELETTE (PAKISTANI / CHEESE / MUSHROOM)

EGGS (POACHED / BOILED / SCRAMBLED / FRIED)

SMOKED SALMON

TURKEY RASHERS

HALAL SAUSAGES

PANCAKES & TOAST

BUTTERMILK PANCAKES (V)

3 STACK PANCAKES SERVED WITH BANANA, STRAWBERRIES & BLUEBERRIES

FRENCH TOAST (V)

BREAD SOAKED IN MILK & EGGS, THEN FRIED. SERVED WITH MAPLE SYRUP, NUTELLA OR HONEY

CHEESE & BEANS ON TOAST (V)

SLICE OF BREAD WITH CHEESE AU GRATIN & BEANS

CHEESE ON TOAST (V)

SLICE OF BREAD WITH CHEESE AU GRATIN

CEREALS

OREO O'S

GRANOLA

HALLOUMI STICKS

HASH BROWN

BEANS

AVOCADO

TOAST

AFTER YOU HAVE DECIDED UPON THE DISHES YOU WOULD LIKE TO EAT TODAY, IF YOU COULD PLEASE PLACE YOUR ORDER AT THE TILL'S

STARTERS

VEGETARIAN

CHANA CHAAT (V)

MASALA CHICK PEAS & BOILED POTATOES MIXED WITH ONIONS, CUCUMBER & ASSORTED CHUTNEYS

SAMOSAS CHAAT (V)

VEGETABLE SAMOSA SERVED WITH CHICK PEAS, YOGHURT & CHAAT MASALA

VEGETABLE SAMOSA (V)

ROYAL CUMIN PASTRY FILO STUFFED WITH VEGETABLES AND MASALA POTATOES

VEGETABLE PAKORA (VE)

VEGETABLE PAKORAS MARINATED IN TRADITIONAL ALAM STYLE SPICES, SERVED WITH SALAD

VEGETABLE SPRING ROLLS (V)

ROYAL CUMIN PASTRY FILO STUFFED WITH VEGETABLES AND MASALA POTATOES

HUMMUS (V)

CRUSHED CHICKPEAS WITH LEMON JUICE & TAHINI PASTE. SERVED WITH FRESH BREAD

SEA FOOD

(MAY CONTAIN BONES)

FISH PAKORA (F)

MARINATED IN TRADITIONAL ALAM STYLE SPICES, SERVED WITH SALAD

TANDOORI FISH (F)

SALMON IMMERSSED IN TRADITIONAL LAHORI SPICES

MASALA FISH (F)

MARINATED COD IN AN EXOTIC BLEND OF SUCCULENT SPICES

TANDOORI JHEENGA (F)(C)

KING PRAWNS MARINATED IN SPICES, COOKED OVER CHARGRILL

CHICKEN & MEAT

TANDOORI CHOPS

SUCCULENT CHOPS MARINATED WITH TRADITIONAL ALAM INGREDIENTS

TANDOORI WINGS

CHICKEN WINGS WITH SKIN, MARINATED IN BARBECUE SPICES AND COOKED TRADITIONALLY

KASTOORI BOTI

TENDERLOIN OF CHICKEN MARINATED WITH GINGER & GARLIC. TOPPED WITH CHEESE AU GRATIN

CHICKEN PAKORA

MARINATED IN TRADITIONAL ALAM STYLE SPICES, SERVED WITH SALAD

CHICKEN TIKKA

BONELESS PIECES OF CHICKEN MARINATED WITH RED CHILLIES & TRADITIONAL BARBECUE SPICES

MIXED PLATTER

COMBINATION OF (SERVES TWO)

- LAMB CHOPS
- CHICKEN TIKKA
- TANDOORI WINGS
- TANDOORI FISH (F)
- LAMB SEEKH KEBAB
- CHICKEN SEEKH KEBAB
- VEGETABLE SPRING ROLLS (V)

MAINS

BURGERS

ALL SERVED WITH CHIPS & COLESLAW

SMASHED CHEESE BURGER

TWO SMASHED PATTIES WITH DOUBLE CHEESE, TOPPED WITH LETTUCE, TOMATOES & MAYONNAISE

GRILLED CHICKEN BURGER

GRILLED CHICKEN BREAST TOPPED WITH LETTUCE, TOMATO, MAYONNAISE & CHEESE

VEG BURGER (V)

VEG BURGER PATTY TOPPED WITH LETTUCE, TOMATO, MAYONNAISE & CHEESE

COD BURGER (F)

MARINATED COD STEAK WITH GRILLED CHEESE, LETTUCE, TOMATO, MAYONNAISE

PASTAS

CHICKEN & TOMATO SAUCE

CHOICE OF PENNE OR TAGLIATELLI PASTA

FOUR CHEESE (V)

CHOICE OF PENNE OR TAGLIATELLI PASTA

BOLOGNESE SAUCE

CHOICE OF PENNE OR TAGLIATELLI PASTA

VEG WITH TOMATO SAUCE (V)

CHOICE OF PENNE OR TAGLIATELLI PASTA

STEAKS

SERVED WITH A CHOICE OF CHIPS / MASH
CHOICE OF PEPPERCORN / MUSHROOM SAUCE

SIRLOIN STEAK

AN EXOTIC STEAK LOVERS STEAK. A TENDER SUCCULENT CUT WITH RICH FLAVOURS

RIBEYE STEAK

A DELICATE CUT WELL MARBLED WITH FAT, PRODUCING A DELICIOUS FLAVOUR

T-BONE STEAK

T-SHAPED STEAK WITH CHEF'S SECRET SEASONING

GRILLED CHICKEN

GRILLED CHICKEN BREAST

JUICY CHICKEN BREAST, COOKED TRADITIONALLY, SERVED WITH CHIPS / MASH & CHOICE OF PEPPERCORN / MUSHROOM SAUCE

GRILLED HALF CHICKEN

MARINATED CHICKEN WITH SPICES, COOKED IN OVEN, SERVED ON A BED OF RICE

LASAGNES

BEEF LASAGNE

HOME MADE LASAGNE. SEASONED AND COOKED WITH BOLOGNAISE SAUCE & CHEESE, SERVED WITH CHIPS

VEGETABLE LASAGNE (V)

HOME MADE LASAGNE, LAYERED WITH SEASONED MIXED VEGETABLES & CHEESE, SERVED WITH CHIPS

DONNER

TRADITIONAL RED DONNER

RED DONNER MARINATED WITH CHEF'S SECRET RECIPE. SERVED ON A BED OF CHIPS

MAINS

CURRIES

LAMB KARAHI

LAMB ON THE BONE COOKED WITH TOMATOES, ONIONS, CORIANDER & GREEN CHILLIES

LAMB HANDI

BONELESS LAMB COOKED WITH TOMATOES, ONIONS, CORIANDER & GREEN CHILLIES

ACHAR GHOSHT

CUBES OF BABY LAMB COOKED IN FIVE SPICES & PICKLED GRAVY

BHUNA KEEMA

LAMB MINCE COOKED WITH GINGER, GARLIC & FRESH CORIANDER

CHICKEN KARAHI

CHICKEN ON THE BONE COOKED WITH TOMATOES, ONIONS, CORIANDER & GREEN CHILLIES

CHICKEN HANDI

BONELESS CHICKEN COOKED WITH TOMATOES, ONIONS, CORIANDER & GREEN CHILLIES

CHICKEN ACHARI

BONELESS CUBES OF CHICKEN COOKED IN FIVE SPICES & PICKLED GRAVY

CHICKEN & PRAWN KARAHI(F)(C)

AN EXOTIC COMBINATION OF SEASONED CHICKEN & PRAWN COOKED IN RICH TOMATO GRAVY

JHEENGHA MASALA (F)(C)

PRAWNS COOKED IN RICH TOMATO GRAVY, TOPPED WITH CORIANDER & GREEN CHILLIES

AAB-E-MAHI (SALMON) (F)

FRESH SALMON COOKED IN TOMATO GRAVY, GARLIC, CAROM SEEDS & CORIANDER

BHINDI MASALA (V)

OKRA COOKED WITH A BLEND OF SPICES, ONIONS, TOMATOES, GARLIC & FRESH CORIANDER

KARELA PYAAZ (V)

BITTER GUARD COOKED WITH TOMATOES, GARLIC & SPICES TOPPED WITH FRESH CORRIANDER

TARHKA DAAL (VE)

RED SPLIT LENTILS BOILED WITH TURMERIC. TAMPERED WITH ROYAL CUMIN & GARLIC

CHANA MASALA (VE)

CHICK PEAS COOKED WITH LENTILS, ONION SEEDS, GARLIC & ROYAL CUMIN

SEASONAL MIXED VEG (V)

SEASONAL VEGETABLES, COOKED IN MASALA GRAVY, GINGER & CORIANDER

SEA FOOD

(MAY CONTAIN BONES)

DYNAMITE PRAWNS (F)(C)

BATTERED CRISPY PRAWNS TOSSED WITH SPICY SAUCE SERVED WITH CHIPS

TANDOORI SEA BASS (F)

(MAY CONTAIN BONES)

SEA BASS WHOLE FILLET, MARINATED WITH FRESH SPICES, LEMON, GINGER, AND OLIVE OIL, COOKED OVER A CHARCOAL GRILL. SERVED WITH MIXED VEGETABLES AND MASH.

SALMON (F)

SALMON MARINATED WITH BALANCE SPICES. COOKED TO PERFECTION

ACCOMPANIMENTS

RICE & BIRYANIS

STEAMED RICE (V)

PILAU RICE (V)

VEGETABLE BIRYANI (V)

CHICKEN BIRYANI

LAMB BIRYANI

PRAWN BIRYANI

SPECIAL BIRYANI

SALADS

FRESH GARDEN SALAD (V)

COLESLAW (V)

SIDES

RUSTIC CHIPS (V)

RAITA (V)

ROTI & NAANS

ROTI (V)

NAAN (V)

GARLIC NAAN (V)

KALWANJI NAAN (V)

ROGHNI NAAN (V)

SWEET NAAN (V)

KEEMA NAAN

CHEESE NAAN (V)

SPICY CHEESE NAAN (V)

DRINKS

SOFT DRINKS

COCA COLA

DIET COKE

FANTA ORANGE

SPRITE

IRN BRU

J2O ORANGE & PASSION FRUIT

J2O APPLE & RASPBERRY

J2O APPLE & MANGO

FENTIMANS VICTORIAN LEMONADE

FENTIMANS ROSE LEMONADE

FENTIMANS CURIOSITY COLA

MOCKTAILS

NOJITO

STRAWBERRY MOCKIRI

PINA COLADA

OLD PASSION

MILKSHAKES

VANILLA

STRAWBERRY

CHOCOLATE

BANANA

FERRERO ROCHER

OREO

JUICES & LASSI

ORANGE

POMEGRANATE

MANGO LASSI

WATER & FRUIT SHOOT

STRATHMORE WATER - SMALL

STRATHMORE WATER - LARGE

FRUIT SHOOT - ORANGE

FRUIT SHOOT - APPLE & BLACKCURRANT

FROZEN

TANGO ICE BLAST - CHERRY

TANGO ICE BLAST - RASPBERRY

TANGO ICE BLAST - STRAWBERRY & KIWI

TANGO ICE BLAST - BUBBLEGUM

FROZEN - COCA COLA

FROZEN - FANTA EXOTIC

FROZEN - FANTA BLUE RASPBERRY

FROZEN - FANTA STRAWBERRY

TEA

ENGLISH BREAKFAST

MINT

PEPPERMINT

GREEN

ARABIC

EARL GREY

DARJEELING

JASMINE

CHAI LATTE

LEMON & GINGER

DECAF

COFFEE

CAPPUCCINO

CAFFE MOCHA

BLACK COFFEE

WHITE COFFEE

CAFFÉ LATTE

ESPRESSO

FLAT WHITE

CHOCOLATE

HOT CHOCOLATE

WHITE HOT CHOCOLATE

DESSERTS

CHEESE CAKES

WHITE CHOCOLATE & STRAWBERRY

LOTUS

ETON MESS

FERRERO ROCHER

COOKIES AND CREAM

LEMON MERINGUE

KEY LIME

MINT FREAKCAKE

CARAMEL FREAKCAKE

CHOCOLATE FREAKCAKE

VEGAN COOKIES & CREAM (VE)

VEGAN LOTUS (VE)

VEGAN STRAWBERRY (VE)

CAKES & SWEETS

CHOCOLATE LOVIN SPOON

CARROT CAKE

OREO COOKIE BASH

RASPBERRY VICTORIA SPONGE

RASPBERRY BRULEE CHEESECAKE

CHOCOLATE TORTE (VE)(GF)

LEMON DRIZZLE CAKE (GF)

ROCKSLIDE BROWNIE

(SERVED WITH CUSTARD)

BOSTON BROWNIE

(SERVED WITH CUSTARD)

PEANUT BUTTER STACK

(SERVED WITH CUSTARD)

CHOCOLATE FONDANT MELTS

(SERVED WITH DOUBLE CREAM)

COOKIE DOUGH

SERVED WITH A SCOOP OF VANILLA DREAM

WHITE CHOCOLATE CHIP

CHOCOLATE CHIP

MIX CHOCOLATE CHIP

WAFFLES & PANCAKES

SERVED WITH A SCOOP OF VANILLA DREAM

BANANA & CARAMEL WAFFLE

STRAWBERRY & RASPBERRY WAFFLE

FERRERO & NUTTELA WAFFLE

MÖVENPICK ICE CREAM

ICE CREAM CONE EXTRA

CHOICE OF FLAVOURS

VANILLA DREAM

SWISS CHOCOLATE

STRAWBERRY

CARAMELITA

MINT CHOCOLATE

HAZELNUT

PANA COTTA RASPBERRY

MAPLE WALNUT

CAPPUCCINO

COCONUT

BANANA

PISTACHIO

VANILLA BROWNIE

CHOC & SALTED CARAMEL

EXTRAS

SCOOP OF MOVENPICK

FERRERO ROCHERS

OREO'S

NUTTELA

STRAWBERRIES

RASPBERRIES

BLUEBERRIES

BLACKBERRIES

BANANA

AFTER YOU HAVE DECIDED UPON THE DISHES YOU WOULD LIKE TO EAT TODAY,
IF YOU COULD PLEASE PLACE YOUR ORDER AT THE TILL'S

SUNDAY ROAST

LAMB SHANK

FREE RANGE LAMB SHANK SLOWLY SIMMERED UNTIL IT'S TENDER,

SERVED WITH SEASONAL VEGETABLES

OVEN BAKED SALMON

FRESH SCOTTISH SALMON MARINATED WITH FRESH AROMATIC HERBS AND ALAM SPECIAL SPICES,

SERVED WITH SEASONAL VEGETABLES

CHICKEN "POUSSIN"

CHICKEN "POUSSIN" MARINATED WITH ALAM SPECIAL SPICES,

SERVED WITH SEASONAL VEGETABLES

VEGAN BUTTERNUT SQUASH

BUTTERNUT SQUASH WITH PARSNIPS, ROASTED CAULIFLOWER AND

GRILLED AROMATIC TOMATOES WITH

YORKSHIRE PUDDING AND VEGETARIAN GRAVY.

SUNDAY ROAST IS SERVED FROM 12PM

ON SUNDAY UNTIL IT RUNS OUT, SO MAKE SURE TO COME DOWN AS EARLY AS POSSIBLE NOT TO MISS OUT

AFTERNOON TEA

LUXURY ARTISAN AFTERNOON TEA

SELECTION OF SANDWICHES ASSORTED PASTRIES SCONES WITH CLOTTED CREAM & JAM

UNLIMITED TEA OR COFFEE

* SERVED WITH NON - ALCOHOLIC WINE *

ARTISAN AFTERNOON TEA

SELECTION OF SANDWICHES ASSORTED PASTRIES SCONES

WITH CLOTTED CREAM & JAM

UNLIMITED TEA OR COFFEE

24 HOUR NOTICE REQUIRED PLEASE
BOOK IN ADVANCE

KIDS MENU

ALL SERVED WITH RUSTIC CHIPS AND COLESLAW

FISH FINGERS

CHICKEN NUGGETS

TOMATO PASTA (V)

MARGHERITA MINI PIZZA (V)

NUTRITIONAL INFORMATION

PLEASE LET THE TEAM KNOW IF YOU HAVE ANY ALLERGEN OR DIETARY REQUIREMENTS AND ASK FOR OUR ALLERGEN INFORMATION, ALONG WITH OUR NUTRITIONAL INFORMATION. AS OUR DISHES ARE HANDMADE IN OUR BUSY KITCHENS, UNFORTUNATELY WE CANNOT GUARANTEE THAT THEY ARE 100% FREE OF ALLERGENS OR CONTAMINANTS.

(V) VEGETARIAN

(VE) VEGAN

(F) FISH

(C) CRUSTACEAN

(GF) GLUTEN FREE