

# A LA CARTE

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## STARTERS

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### Soup – 3.50

served with a hot buttered roll

### Classic Prawn Cocktail – 3.50

Prawns smothered in Marie Rose sauce on a bed of salad leaves

### Bruschetta – 4.95

Rustic home-made bread generously topped with vine tomato, herbs and drizzled with olive oil then topped with rocket salad

### Pollo Picante – 4.50

Tender chicken strips in a light spiced batter served with mayonnaise dip

### Lightly Battered Mushrooms – 3.50

Market mushrooms fried in light batter served with garlic mayonnaise

# CLASSIC MAINS

## **New Yorker – 14.50**

Sirloin steak cooked to your preference, smothered in cheese and bacon with either double-blanching chips or baby potatoes, onions, mushrooms and a grilled tomato

## **Sirloin Steak – 12.00**

Cooked to preference and served with either double-blanching chips or baby potatoes, onions, mushrooms and a grilled tomato

## **Kaldi's Honey Chicken – 12.00**

Kaldi's signature chicken dish, tender chicken sweetened with a surprising honey and cream cheese sauce

## **Chicken Balmoral – 10.50**

Chargrilled chicken breast topped with haggis and balmoral sauce, served with seasonal market vegetables and double-blanching chips

## **Hunters Chicken – 10.50**

Classic chicken dish of chargrilled chicken breast smothered with BBQ sauce, served with seasonal market vegetables and double-blanching chips

## **Chicken Stroganoff – 9.00**

Sliced chicken in a rich creamy sauce with a sprinkle of paprika on a bed of boiled basmati rice

## **Hot Chicken Salad – 9.00**

Chargrilled chicken breast laid on a bed of crispy lettuce, cherry tomatoes, sliced red onion and peppers tossed in balsamic dressing

## **Sizzling Fajita Skillet – 8.50**

Peppers, onions and mushrooms tossed in a spice mix and fried until tender - served with wraps, sour cream, home-made Kaldi's salsa and finished with cheese. Served to the table sizzling.  
~ £1.50 supplement for chicken ~

## **Traditional Homemade Steak Pie – 7.80**

Stewed cutlets of beef with rich beef sausage served in an ashet dish topped with puff pastry and served with a choice of potatoes or double-blanching chips and seasonal market vegetables

## **Battered Scottish Haddock and Chips – 7.80**

Battered Scottish Haddock served with double-blanching chips and dressed salad and the classic wedge of lemon

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## BURGERS

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### Kaldi's Gourmet Burger – 10.50

½ lb Campbells Butchers hand-made beef burger in a brioche bun, served with double-blanchd chips and a side salad

### Black and Blue Burger – 10.50

Succulent char-grilled chicken with a rich blue-cheese sauce served in a Brioche bun, accompanied by double-blanchd chips and a side-salad

### Kaldi's Burger – 8.00

½ lb beef burger in a premium bun, served with double-blanchd chips and a side salad

### Kaldi's Chicken Burger – 8.00

Tender, moist chicken burger in a premium bun served with double-blanchd chips and a side salad

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## PASTAS

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Make your choice of De Cecco pasta - linguine, spaghetti or penne

### Macaroni – 8.00

Oven-baked macaroni generously smothered with Kaldi's four-cheese sauce then gratinated and served with double-blanchd chips and a dressed side salad

### Rustico – 8.00

Creamy blue-cheese sauce with cracked pepper poured over chicken and tender broccoli

### Carbonara – 8.00

Classic sauce of garlic, white wine, cracked black pepper and cream with a touch of parmesan and crisped pieces of bacon

### Bolognese – 8.40

Classic homemade Napoli sauce of premium Pomodoro tomatoes, extra-virgin olive oil and a balanced stock and seasoning

### West Coast King Prawn – 8.00

Pan-fried King Prawns cooked in garlic, giner, and vine tomatoes topping the pasta of your choice

### Arrabiata – 7.00

Spicy Italian vine-tomato sauce with a touch of chilli and sliced onion

### Lasagne al Forno – 8.40

Layers of Bolognese sandwiched between creamy cheese sauce and De Cecco lasagne sheets, served with double blanchd chips and a dressed side salad

### Di Kaldi's – 8.00

Kaldi's signature pasta dish - creamy tomato sauce with chicken pieces and mushrooms

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## RISOTTOS

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Please 20 minutes for preparation

### Risotto Pollo – 8.50

Arborio rice with pan fried diced chicken and seasonal mushrooms

### Risotto Verdure – 8.50

Arborio rice with pan-fried seasonal vegetables

### Risotto Porcini – 8.50

Arborio rice with delicious Porcini mushrooms

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## PIZZAS

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### Margherita – 8.00

Classic thin stone-baked pizza base topped with Pomodoro tomato sauce and mozzarella cheese

### Vegetarian – 8.00

Classic thin stone-baked pizza topped with Pomodoro tomato sauce generously topped with a fresh selection of market vegetables

### Tropicana – 8.50

Our classic pizza topped with pineapple and honey-roast ham

### Pepperoni – 8.50

Classic thin stone-baked pizza topped with Pomodoro tomato sauce and Iberico Pepperoni

### Chicken Tikka – 9.00

Classic thin stone-baked pizza topped with Pomodoro tomato sauce and Tikka-marinade chicken pieces and mozzarella

### Meat Feast – 10.00

Classic thin stone-baked pizza topped with Pomodoro tomato sauce and Iberico Pepperoni, chargrilled chicken pieces, honest toast ham and Italian spicy sausage

### Chicken and Sweetcorn – 8.50

Classic thin stone-baked pizza topped with Pomodoro tomato sauce and premium chicken with a sprinkling of sweetcorn

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## SIDES

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Sautéed potatoes with rosemary – 3.00

### Garlic Bread – 2.50

Two slices of rustic bread, drizzled with garlic oil

Dressed Side Salad – 2.50

Home-made Onion Rings – 2.95

Double-blanching chips – 2.00

Cheese Garlic Bread – 2.95

Two slices of rustic bread topped with garlic oil and covered in cheese

Sweet Potato Fries – 2.00

*2 sides for £3.50*