



A LA CARTE MENU

**MONDAY TO FRIDAY
4.00PM – 9.00PM**

**SATURDAY – SUNDAY
AVAILABLE ALL DAY**



STARTERS

Focaccia

All our focaccias/pizzas are hand made from an artisan recipe which has been handed down for generations which allows our dough to ferment for 72 hours. Made with the finest of ingredients imported from Italy, complimented with a fusion of Scottish and Italian produce.

Please choose from the following flavours -

GARLIC BREAD FOCACCIA (v)

Garlic butter, green peppercorns and oregano finished with garlic oil

£6.45

CHEESY GARLIC BREAD FOCACCIA (v)

Classic 3 cheese focaccia finished with oregano and black pepper

Vegan alternative available (v)

£7.45

OLIVES AND ROSEMARY (v) (v)

Marinated mixed olives and rosemary finished with garlic oil

£7.45

SWEET PEPPER AND GOAT CHEESE (v)

Roasted peppers, sun blush tomato, mozzarella and Goat cheese focaccia finished with fresh rocket

£7.95

PARMA RUCOLA

Focaccia bread topped with San Daniele Parma ham, Parmigiano Reggiano and crisp rocket

£9.95

STORNOWAY BLACK PUDDING AND APPLE

Focaccia bread topped with Stornoway black pudding, caramelised apples, mozzarella and fresh chillies

£10.95

(Cont'd over)

Food Allergies and Intolerance

Before you order your food and drinks please speak to a member of our staff if you have a food intolerance

(v) - suitable for Vegetarian (v) - suitable for Vegan



STARTERS (Cont'd)

LOCH FYNE OYSTERS

Finest Scottish oysters served on ice with Palomino's garnish

SINGLE £2.45 THREE £6.95 SIX £13.95 TWELVE £26.95

CHEFS SOUP OF THE DAY

Scottish influenced soup of the day, served with sliced sourdough bread

£5.95

MINISTRONE SOUP (v) (v)

Traditional Italian seasonal vegetable soup served with sliced sourdough bread

£5.95

BRUSCHETTA

Toasted sourdough bread spread with our own signature garlic and herb butter, topped with:

- Plum tomato and basil, buffalo mozzarella, rocket and balsamic reduction (v) **£6.95**
- Plum tomato and basil, melted mozzarella, San Daniele Parma ham and a balsamic reduction **£7.45**

CHICKEN LIVER PARFAIT

Smooth chicken liver and cognac parfait, served with caramelised red onion and aged balsamic vinegar chutney finished with toasted sourdough bread

£7.95

HAGGIS FRITTI

Lightly battered haggis and leek bon bons, served with a Scottish oak smoked cheddar cheese and whisky sauce

£8.95

PRAWN, CRAY FISH AND PEAR COCKTAIL

North Atlantic prawns, cray fish tails and pear coated in our Marie Rose sauce, bedded on crisp lettuce leaves, diced cucumber and tomato concasse, finished with smoked caviar and served with wholemeal bread

£9.45

Main course size

Add:

- Hendrick's Gin infused smoked Scottish salmon **£1.95**

£15.95

£1.95

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PASTAS

PENNE ARRABIATA (v) (v)

Traditional tomato, roast garlic, chilli and fresh basil

£11.95

PENNE CREMA (v)

Sautéed mushrooms in a roast garlic, white wine and brandy cream sauce, finished with fresh tarragon

£11.95

Add:

- **Chicken, tiger prawns or Italian sausage**
- **Vegan Chic'n' (v)**

£2.95

£2.95

SPAGHETTI BOLOGNESE

Our secret recipe of the Italian favourite, slow cooked Scotch beef and Italian cured ham in San Marzano tomatoes and beef jus

£12.95

MAC AND CHEESE (v)

Cheese and mustard sauce coated in macaroni pasta, finished under the grill, served with garlic bread

£12.95

Add:

- **Cauliflower and Broccoli (v)**
- **Stornoway Black Pudding**

£1.95

£2.45

SPAGHETTI CARBONARA

Smoked Ayrshire ham, cracked black pepper in garlic and parmesan cream sauce, finished with a toasted brioche, Parma ham and lemon crumb

£13.95

LASAGNE AL FORNO

The vintage hearty Italian/Scottish staple perfected by our chefs, made with the finest Scotch beef, Italian ham and creamiest mozzarella served with salad garnish and garlic bread

£14.95

PENNE PALOMINO'S

House speciality! Spicy Cajun chicken, roast peppers, white onion and roast garlic flambé with a hint of brandy, finished with our Napoli sauce with a touch of cream, topped with crumbled goat cheese and amaretti crumb

£14.95

PALOMINO'S FAMOUS SPICY MEATBALLS

Slow braised Scotch beef with fennel, lemon, chilli and garlic, finished in our lightly spiced San Marzano and basil sauce, garnished with micro coriander

£15.95

Let your server know how spicy you would like:

- **Medium Spice**
- **Extra Spice**

Vegan option available (v)

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PIZZAS

All our award-winning pizzas are handmade and opened to order from a recipe that the Italians have perfected through the generations. We prepare our pizza dough 72 hours in advance with the finest '00' flour. Only the finest 'San Marzano' tomatoes are used for our pizzaiola sauce and cold pressed extra virgin olive oil, and a blend of mozzarella and fior di latte cheese.

MARGHERITA (v)

Tomato, mozzarella and fresh basil

Vegan option available (v)

£9.95

GOAT CHEESE AND ROAST SWEET PEPPER (v)

Tomato, mozzarella, roast peppers, goat cheese and fresh rocket leaves finished with balsamic reduction

£11.50

HAWAIIAN

Tomato, mozzarella, roast ham and grilled pineapple

£11.95

CAJUN CHICKEN

Tomato, mozzarella, Cajun chicken, red onion and mascarpone cream cheese

Vegan option available (v)

£11.95

THE PALOMINO'S

Tomato, mozzarella, Stornoway black pudding, haggis, smoked bacon and two soft eggs

£13.45

PEPPERONI

The classic spicy Italian pepperoni with our authentic tomato and mozzarella cheese

£12.95

MEAT FEAST

Tomato, mozzarella, Cajun chicken, Italian sausage, smoked bacon and pepperoni

£13.95

CALZONE DIAVOLA

Tomato, mozzarella, spicy Italian sausage, pepperoni, cajun chicken mascarpone and red onion

£14.95

Extra Toppings

Vegetables:

£1.45

Meat:

£2.45

Fish:

£2.45

Vegan chic'n': (v)

£2.95

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MEAT

PALOMINO'S STEAK PIE

Scotch beef braised in a rich red wine jus served with seasonal vegetables, puff pastry with a choice of chunky chips or potatoes (boiled, sautéed or crushed garlic)

£16.95

CHICKEN BALMORAL

Oven roasted breast of chicken filled with haggis, wrapped in Parma ham, on a bed of crushed garlic potatoes and seasonal vegetables, served with our oak smoked cheddar and whisky sauce

£17.95

PALOMINO'S SCOTCH BEEF BURGER (PLEASE ALLOW 20 MINS)

8oz ground Scotch beef burger with baby gem lettuce, plum tomato, red onions, served in a toasted brioche bun with homemade relish, chunky chips and coleslaw

£16.95

Add cheddar cheese

£1.45

Add grilled streaky bacon

£1.45

Add both

£2.50

STEAKS (not available for room service)

Our Scotch beef is dry aged for a minimum of 21 days ensuring the unique flavour, tenderness and undeniable quality

10oz SCOTCH SIRLOIN

£26.95

8oz SCOTCH FILLET

£29.95

All our steaks are served with chunky chips, sautéed mushrooms and a freshly made salad garnish

Add any of the following sauces to your burger or steaks

- Three peppercorns • Diane Sauce • Garlic butter

£2.95

Upgrade to Surf and Turf: add garlic tiger prawns

£3.95

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FISH AND SEAFOOD

Our seafood is sourced from the waters around Barra and the Outer Hebrides.
All freshly prepared to order, where quality is assured, and sustainability is respected.

PALOMINO'S FISH AND CHIPS

Beer battered fillet of haddock served with chips, salad garnish and tartare sauce. Choose between mushy peas or garden peas, pickled onions or pickled egg

£15.95

SPAGHETTI TIGER PRAWNS

Succulent North Atlantic tiger prawns coated in a lightly spiced garlic, white wine, lemon and parsley sauce, finished with sweet cherry plum tomatoes

£15.95

SEA BASS

Pan fried sea bass fillets, crushed garlic potatoes served with seasonal steamed vegetables and finished with our smoked mussel and shallot salsa verde

£18.95

CHEFS FAVOURITE LOBSTER AND CRAY FISH RAVIOLI

Lobster and cray fish filled pasta, cooked in our Napoli tomato and brandy infused citrus sauce finished with a touch of cream. Garnished with rocket leaves, parmesan shavings and lobster oil, served with a rosemary focaccia

£21.95

PRAWN, CRAY FISH AND PEAR COCKTAIL SALAD

North Atlantic prawns, cray fish tails and pear coated in our Marie Rose sauce, bedded on crisp lettuce leaves, diced cucumber and tomato concasse, finished with smoked caviar and served with whole meal bread.

£15.95

Add Gin infused smoked salmon

£2.95

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SIDES

GARLIC BREAD	£2.95
GARLIC BREAD WITH CHEESE	£2.95
SOURDOUGH BREAD WITH OIL & BALSAMIC VINEGAR	£2.95
MARINATED OLIVES	£2.95
CHUNKY CHIPS	£2.95
SWEET POTATO FRIES	£2.95
CRUSHED GARLIC POTATOES	£2.95
SAUTEED GARLIC & ROSEMARY POTATOES	£2.95
SAUTEED VEGETABLES	£2.95
SIDE SALAD	£2.95
HOMEMADE COLESLAW	£2.95
ROCKET & PARMESAN SALAD	£3.45
ONION RINGS	£3.45
MAC AND CHEESE	£5.45
STORNOWAY MAC AND CHEESE	£6.95

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DESSERTS

3 SCOOPS OF ITALIAN ICE CREAM (v) £6.45

Choose from: Vanilla • Chocolate • Strawberry • Tablet • Mint Choc Chip

TIRAMISU (v) £6.95

Classic Italian sponge soaked in a coffee and Amaretto liqueur layered with a light sweet mascarpone cream and finished with a dusting of cocoa powder

STICKY TOFFEE PUDDING (v) £7.25

Served hot with a luxurious thick butterscotch sauce and vanilla ice cream

PALOMINO'S CHOCOLATE DOME (v) £8.95

Our signature dessert with rich vanilla ice cream under a crisp chocolate dome, served on a chocolate crumb, surrounded with chocolate brownie and honeycomb with a hot Italian cherry butterscotch sauce to pour over

CINNAMON INFUSED PIZZA STICKS- GREAT FOR SHARING! (v) £10.95

Warm pizza sticks dusted with icing sugar and cinnamon, served with fresh fruits, chocolate sauce, butterscotch sauce and Nutella

SUNDAES

BANANA SPLIT (v) £8.95

The classic, 1 split banana served with 3 scoops of luxury vanilla ice cream, topped with chocolate sauce, sweet cream and toasted almonds, topped with a cherry

HOT FUDGE SUNDAE (v) £8.95

2 scoops of vanilla ice cream, 1 scoop of chocolate ice cream, warm brownie pieces in a hot fudge sauce topped with sweet cream and 2 wafers

THE SCOTSMAN (v) £8.95

Scottish sundae consisting of 2 scoops of vanilla ice cream, 1 scoop of tablet ice cream with shortbread and fresh raspberries topped with raspberry sauce and a light drizzle of whisky syrup, finished with sweet cream and 2 wafers

SUMMER BERRY ETON MESS SUNDAE (v) £8.95

2 scoops of raspberry ripple ice-cream, 1 scoop of strawberry ice-cream, meringue pieces, topped with fresh strawberries, raspberries and raspberry sauce finished with sweet cream and wafers

PALOMINO'S SORBET (v) £8.95

1 scoop of lemon sorbet, 2 scoops raspberry sorbet finished with a drizzle of lemon sauce and fresh raspberry

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