



À 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 (v)

Garlic butter, green peppercorns and oregano finished with garlic oil

£5.95

CHEESY GARLIC BREAD (v)

Classic 3 cheese focaccia finished with oregano and black pepper

£6.95

OLIVES AND ROSEMARY (v) (v)

Marinated mixed olives and rosemary finished with garlic oil

£6.45

NEAPOLITANA (v) (v)

Focaccia with pizzaiola sauce, white onions, mushrooms and marinated olives, finished with garlic oil

£6.95

SWEET PEPPER AND GOAT CHEESE (v)

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

£7.95

BUFFALO MOZZARELLA AND TOMATO (v)

Focaccia bread topped with fresh buffalo mozzarella, marinated tomatoes, red onions and basil finished with aged balsamic vinegar and fresh rocket leaves

£8.45

STORNOWAY BLACK PUDDING AND APPLE

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

£9.95

THE 'AMALFI'

Marinated mussels, prawns, calamari, sunblush tomato and olives on our garlic butter, mozzarella focaccia finished with fresh chillies and lemon juice

£10.95

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

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

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

TEMPURA VEGETABLES WITH MEDITERRANEAN COUSCOUS

Tempura battered vegetables on Mediterranean couscous finished with spicy hot sauce (V) (V)

£7.95

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

VEGETABLE AND ITALIAN BEAN CHILLI NACHOS

Slow cooked Mediterranean vegetable and bean chilli topped on crisp tortilla chips, finished with mature cheddar cheese, guacamole and spring onions (V)

£8.45

HAGGIS FRITTI

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

£8.95

SALMON AND CRAB FISH CAKES

Scottish salmon and crab fish cakes served with our horseradish and sweet pickle mayonnaise, served with salad garnish

£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

Add: Hendrick's Gin infused smoked Scottish salmon

£1.95

DUO OF SCOTTISH SMOKED SALMON TIAN

Hendricks gin infused cold smoked salmon and hot smoked salmon tartare, topped with smashed avocado and layered between toasted malt crostini, finished with a rosette of salmon, served with a shallot, cucumber and beetroot dressing

£10.95

HAND DIVED WEST COAST SCALLOPS

Pan fried scallops and Stornoway black pudding on a roast butternut squash puree, served with crisp Parma ham and first pressed extra virgin olive oil

£12.45



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PASTAS

PENNE ARRABIATA (v) (v)

Traditional tomato, roast garlic, chilli and fresh basil

Add:

Chicken, tiger prawns or Italian sausage

£10.95

PENNE CREMA (v)

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

Add:

Chicken, tiger prawns or Italian sausage

£2.95

£11.95

SPAGHETTI BOLOGNESE

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

£2.95

£12.95

MAC AND CHEESE (v)

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

Add:

- Cauliflower and Broccoli (v)
- Stornoway Black Pudding
- Hot Smoked Salmon, Haddock and Peas

£12.95

£1.95

£2.45

£2.95

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 and Italian ham, creamiest mozzarella served with salad garnish and garlic bread and Scottish mature cheddar

£14.45

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

See our Seafood page for a selection of seafood pastas



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PIZZAS

All of 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

£9.95

NEAPOLITANA (v) (v)

Tomato, basil, white onion, mushrooms and olives

£10.45

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

£11.95

THE 'SINATRA'

Tomato, buffalo mozzarella, spicy Italian sausage, BBQ chicken, red onion and fresh chillies

£13.45

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 VEGETARIAN CHILLI (v) (v)

Italian beans and Mediterranean vegetables cooked in our spicy tomato and coriander sauce, filled and baked in our pizza dough

£12.95

CALZONE SPICY ITALIAN SAUSAGE

Tomato, mozzarella, spicy Italian sausage, pepperoni and red onion

£13.95

CALZONE CAJUN CHICKEN

Tomato, mozzarella, Cajun chicken, roast sweet peppers and mascarpone cream cheese

£13.95

Extra Toppings

Vegetables:

£1.45

Meat:

£2.45

Fish:

£2.45

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MEAT

CHICKEN MILANESE

Italian classic of breaded chicken bedded on our spicy spaghetti arrabiata finished with fresh herbs and apple balsamic vinegar

£16.45

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, crushed garlic potatoes, boiled or sautéed rosemary and garlic potatoes

£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

DUCK BREAST WITH BUTTERNUT SQUASH, SAGE AND COINTREAU RISOTTO

Pan fried duck breast cooked medium rare with our roast butternut squash, sage and cointreau risotto, finished with crispy leeks

£22.95

CHAR GRILL

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

HALLOUMI BURGER (v)

Pan-fried halloumi cheese with baby gem lettuce, spiced aubergine chutney, and carrot and coriander salsa, served in a toasted Brioche bun with chunky chips and coleslaw

£14.95

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

Add any of the following sauces to your burger or steaks

• Three peppercorn • Diane • Blue cheese • Garlic butter

£2.95

• **10oz Scotch Sirloin** (not available for room service)

£26.95

• **8oz Scotch Fillet** (not available for room service)

£29.95

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

Upgrade to Surf and Turf: skewered marinated tiger prawns

£3.95

STEAK TUESDAYS

SIRLOIN STEAK MEAL FOR TWO

Available every Tuesday from 6pm – two sirloin steaks and chips paired with a carafe of wine

£49.95



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FISH AND SEAFOOD

Our seafood is sourced from the waters around Barra and the Outer Hebrides. All freshly prepared in our kitchen so quality is assured and sustainability is respected.

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

£15.45

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

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

SALMON WITH PESTO GNOCCHI

Pan fried Scottish farmed salmon, topped on our pesto and mascarpone potato dumplings, finished with sun blush tomatoes, marinated olives, rocket leaves, toasted pine nuts and smoked caviar

£18.95

SEAFOOD WITH SPAGHETTI

West coast mussels, calamari, salmon and tiger prawns cooked in a lightly spiced white wine and roast garlic citrus sauce, finished with a grilled lemon

£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

£19.95

SPICY CRAB AND MASCARPONE RISOTTO

Thai spiced crab risotto with a touch of mascarpone cream cheese, served with salmon and crab fish cake, finished with coriander leaves and lime juice

£19.95

TIGER PRAWN AND ISLE OF BARRA SCALLOP RISOTTO

Risotto rice cooked in our lightly spiced lobster and langoustine broth, finished with a touch of Napoli and fresh basil, garnished with pan fried scallops and tiger prawns

£21.95

ITALIAN FISH SOUP

The ultimate fish soup! West Coast mussels, Scottish salmon, tiger prawns, North Atlantic prawns, haddock and calamari cooked in a bouillabaisse style broth, served with garlic and rosemary focaccia bread

£22.95

FISH THURSDAYS

ENJOY 10% OFF ALL OUR FISH DISHES INCLUDING THE OYSTER MENU

FISH SUPPER TEA FOR TWO

Available every Thursday from 6pm

Two fish and chips with garden peas and a carafe of wine

£29.95



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SALADS

WATERMELON, FETA AND TOASTED PINE NUT SALAD (v)

Baby spinach, rocket, watermelon and feta cheese salad finished with toasted pine nuts

Add chicken

Add tiger prawns

£12.95

£2.95

£2.95

STORNOWAY SALAD

Grilled chicken, stornoway black pudding, avocado, and streaky bacon tossed through crisp salad leaves dressed with wholegrain mustard and honey dressing

£15.45

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 wholemeal bread

Add Gin infused smoked salmon

£15.95

£2.95

ITALIAN MARINATED SEAFOOD SALAD FROM THE OYSTER BAR

Mussels, prawns and calamari marinated in our garlic, sun blush tomato and olive citrus marinade finished with peeled prawns, bedded on crisp leaves

STARTER

£9.95

MAINS

£16.95

AGED SIRLION, BLUE CHEESE AND WALNUT SALAD

Grilled 10oz Scotch sirloin steak cooked medium rare with our rocket, blue cheese, pear and red onion salad, finished with aged parmesan shavings, walnuts and apple balsamic dressing

£19.95

SIDES

BREAD AND OIL

£1.95

MARINATED OLIVES

£2.45

CHUNKY CHIPS

£2.95

SWEET POTATO FRIES

£2.95

STEAMED VEGETABLES

£2.95

SIDE SALAD

£2.95

HOMEMADE COLESLAW

£2.95

CRUSHED GARLIC POTATOES

£2.95

SAUTEED POTATOES

£2.95

ONION RINGS

£3.45



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