

time for a spot of lunch!

mountain cafe
aviemore



lunch menu 11:30am - close

Soup ●●●●●	£4.90	Halloumi Flatbread ●●●●●	£12.00
served with our homemade bread or today's savoury scone		grilled citrus, honey & thyme marinated halloumi cheese, with tomato & basil hummus, blackened corn, wild rice, red pepper, kale & toasted almond salad	
Smoked Haddock & Coley Chowder ●●	£7.50	Beef Burger ●●●●●	£12.50
creamy thick chowder with chunks of smoked fish & dill served with our homemade bread or today's savoury scone		grilled Monterey Jack cheese, Grandad's relish, leaves, tomato, pickles & mayo with seasoned fries with beetroot, mint & seed slaw	
Pieces ●●●●●	£6.90		
sandwiches made with local baker Harry Gow's malted bread			
<ul style="list-style-type: none"> • honey roasted sliced ham, brie & lettuce with apricot & pistachio chutney, • falafel, chargrilled peppers, red pepper hummus, pickled beetroot & red cabbage with garlic & lemon yogurt • BBQ pulled chicken, pineapple chutney, coriander, spinach & mayo • apple wood cheddar, red pepper & lime marmalade, red onion & rocket 			
Kiwi Sweetcorn Fritters ●●	£9.80		
sweetcorn, spring onion, peppers, coriander, mint & chilli fritters with sour cream & salad with our own chipotle style sauce & salad			
	add hot style smoked salmon £3.00		
Veggie Breakfast ●●●●●	£9.90	Masala Spiced, Lentil & Rice Burger ●●●●●	£12.00
courgette, fennel & potato rosti, veggie sausage, grilled plum tomato, field mushroom, beans, sautéed spinach & fried egg		with lettuce, red onion slices, mango, poppy seed & spring onion salsa and a carrot, sesame & cauliflower salad, drizzled with a turmeric yogurt dressing	
	served with toast, coffee, tea or juice		
	all extras £0.80	Beans on Toast ●	£9.00
All-day Breakfast ●●●●●	£9.90	homemade spiced tomato & apple baked beans on our bread of the day toasted with rosemary olive oil, smoked cheddar, with apple, mint & maple salsa	
beef sausages, black pudding, bacon, grilled plum tomato, hash brown, field mushroom, beans & fried egg		Smoked Salmon Pie	£11.50
	served with toast, coffee, tea or juice	smoked salmon, courgette, dill, pea, spinach, marscapone, feta & fennel quiche with a potato salad & fresh pea, lemon, dill, cucumber & feta salad	
	all extras £0.80	Pak Thai Veggie & Peanut Salad ●●●●●	£11.00
Fish Cake Stack ●	£12.00	carrot, courgette, red cabbage, spring onion, sugar snaps, rice noodles, chilli, peanut, mint, coriander with a light satay dressing	
panko crumbed Asian style fish cakes with a salad of shallots, sugar snaps, cucumber, pea shoots, soy roasted peanuts, chilli, lime, coriander, flaked coconut with our own wasabi cured cucumber pickle		Roasted Orange, Carrot & Fig Salad ●●●●●	£11.00
Steak Melt Flatbread ●●●●●	£12.50	roasted cardamom oranges, oven baked fig, fresh fig, feta, baby spinach, crushed pecans, caramelised carrots, mandarin segments & sugar snaps with honey & orange dressing	
pan-fried minute steak with grilled Emmental, lettuce, tomato, mayo, red onion, jalapeño & raspberry jam with seasoned fries, beetroot, mint & seed slaw		Smoked Salmon, Lime & Tequila Salad ●●●●●	£11.00
		Cold smoked salmon with cucumber, radish, fresh peas, broad beans, cress, rocket & pea shoots with a lime & tequila dressing	
		Cajun Chicken Salad ●●●●●	£11.00
		cajun style chicken, papaya, mango, rocket, roasted sweet potato, chargrilled peppers, raspberries, coriander, pomegranate with a citrus yogurt, mint & raspberry dressing	

If you have any dietary requirements, please let your server know so we can adapt your meal to suit your specific needs. The coding below shows which dishes can be adapted. It is really important to us that everyone can feel welcome and we will do all we can to provide you with a happy & healthy eating experience

V vegetarian
 VG vegan
 DF dairy free
 WF wheat free
 GF gluten free

Kia ora & welcome!



We opened our doors in 2004 and have managed to establish ourselves as a bit of an institution in Aviemore with a reputation for fantastic food, a friendly and relaxed atmosphere and an amazing view of the Cairngorm Mountains. Being a Kiwi I craved the cafe culture from back home with its laid back approach to offering great coffee, fresh food and friendly service. In short, I wanted my own wee piece of NZ in Scotland so

I dived in and created the Mountain Cafe! Ingredients are locally sourced wherever possible, fresh and of the highest quality. The food is healthy and wholesome and caters to a range of needs as well as hopefully being totally delicious.

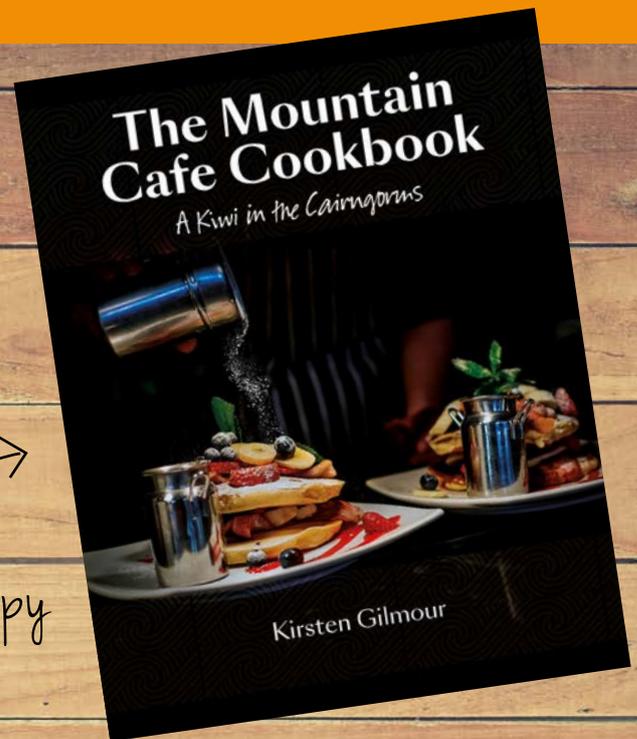
Kirsten Gilmour
Owner & Head Chef

Our new cookbook!

Containing over 130 recipes covering a wide range of our food over the years The Mountain Cafe Cookbook hit the shelves this February

The book is a culmination of the cafe's achievements to date as well as a wee celebration of our history, our food and all the amazing people that have worked here to contribute to our successes over the years

You can flick through a sample at the till, buy a signed copy today or order on our website for postage world-wide.



*Get your signed copy
at the till today!*

Best Cafe in Scotland

We are delighted to announce that we were awarded Best Café in Scotland at the Scottish Food Awards in May.

Kj and Claire went down to the fantastic night that was held at the George Hotel in Edinburgh. What an honour to be part of an evening with so many passionate and talented professionals from around the country!



Keep in touch with us:
www.mountaincafe-aviemore.co.uk