

# MENU





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# WELCOME

Welcome to Indian Mango, A fine dining Indian restaurant.

We serve a selection of traditional Indian dishes as well as several of our own creations. The ingredients we use complement each other nutritionally and please the palate. All dishes are made with freshly ground herbs and Indian spices.

The spices do not make the dishes hot. Our skilled chefs make each dish individually to enhance its particular aroma and flavor. We will be happy to make your dishes the way you prefer them, from mild to extra-hot.

Please bear in mind that Indian food is not "fast food" and our dishes take time to prepare. Your patience will be rewarded.

ENJOY

THE GASTRONOMIC  
PASSAGE TO INDIA



## ACCOMPANIMENTS

NO.		GMD
1	<b>PAPAD ( 2 Pieces )</b> <i>Mild spicy lentil pappadam (Fried/Roasted)</i>	80
2	<b>MASALA PAPAD ( 2 Pieces )</b> <i>Pappadam garnished with tomatoes, onions and spices.</i>	150
3	<b>BUTTERMILK ( Plain / Spiced )</b> <i>Fermented dairy drink with ginger, cumin seeds and mint.</i>	90
4	<b>PLAIN YOGHURT</b>	100
5	<b>RAITA ( Mix Cucumber / Boondi / Eruit )</b> <i>Mild spicy flavoured yoghurt with vegetables.</i>	150
6	<b>POTATO CHIPS</b> <i>Fried potato chips with tomato sauce.</i>	200
7	<b>MASALA CHIPS</b> <i>Fried potato chips with Indian spices and tomato sauce.</i>	225
8	<b>GARLIC BREAD</b> <i>Bread toasted with garlic, cheese and fresh herbs.</i>	150

## SALADS

9	<b>MANGO &amp; AVOCADO SALAD ( Seasonal )</b> <i>Mango, avocado, apple, olives, lettuce, salad dressing.</i>	295
10	<b>VEGETABLE SALAD</b> <i>Lettuce, carrots, cucumber, tomatoes, onion, olive oil, vinegar and herbs.</i>	250
11	<b>SHRIMP COCKTAIL SALAD</b> <i>Shrimp, cucumbers, tomatoes, carrot with dressing.</i>	350
12	<b>CHICKEN TIKKA SALAD</b> <i>Chicken, lettuces, tomatoes, cucumber, carrots</i>	350
13	<b>SEAFOOD SALAD</b> <i>Butterfish, Prawns, lettuce, tomato, cucumber, carrot, olive oil dressing.</i>	350
14	<b>HEALTHY TUNA SALAD</b> <i>Shredded Tuna Fish, Olive, Cucumber, Tomato, lettuce with dressing.</i>	300
15	<b>SHREDDED LAMB SALAD</b> <i>Lamb, tomatoes, garlic, cucumber, onion with lemon and green chilly.</i>	375



VEGETABLE RAITA



GARLIC BREAD



MANGO AVOCADO SALAD



PAPPAD

## SOUPS

NO.		GMD
16	<b>TOMATO SOUP</b> <i>Tangy tomato soup with herbs and croutons.</i>	250
17	<b>MUSHROOM SOUP</b> <i>Mushroom soup with garlic ginger flavor.</i>	250
18	<b>VEGETABLE SOUP</b> <i>Mix vegetables and herbs.</i>	225
19	<b>LENTIL SOUP</b> <i>Lentil soup with herbs.</i>	200
20	<b>CHICKEN MUSHROOM SWEETCORN SOUP</b> <i>Chicken and mushroom with herbs.</i>	250
21	<b>MANCHOW SOUP ( Vegetable / Chicken )</b> <i>Spicy soup with vegetables or chicken and crispy noodles.</i>	275
22	<b>CHICKEN SOUP</b> <i>Chicken soup with herbs and spices.</i>	255
23	<b>SEAFOOD SOUP</b> <i>Butterfish and shrimps with herbs and spices.</i>	260
24	<b>SHRIMP SOUP</b> <i>Shrimps with herbs and spices.</i>	260

## INDIAN SIZZLERS

25	<b>TANDOORI CHICKEN SEEKH KEBAB SIZZLER</b> <i>Marinated minced chicken with herbs and salad.</i>	520
26	<b>TANDOORI MIX PLATTER SIZZLER ( Non-Veg )</b> <i>Sizzling tandoori chicken, lamb, fish, prawns, cheese and salad.</i>	590
27	<b>GARLIC MUSHROOM SIZZLER</b> <i>Sizzling mushrooms and vegetables spiced with garlic.</i>	520
28	<b>MIXED SEAFOOD SIZZLER</b> <i>Charcoal clay oven roasted shrimps and fish with spices.</i>	550
29	<b>MIXED VEGETABLE SIZZLER</b> <i>Assortment of roasted vegetables in tandoori spices.</i>	475



CHICKEN MUSHROOM SWEETCORN SOUP



TOMATO SOUP



TANDOORI MIX PLATTER

## INDIAN STARTERS

### CHICKEN STARTERS

NO.		GMD
30	<b>CHICKEN SAMOSA ( 4 Pieces )</b> <i>Deep fried flaky pastry stuffed with chicken and fresh spices.</i>	350
31	<b>CHICKEN MANCHURIAN ( Indian Style )</b> <i>Fried Chicken and vegetable dumplings cooked in soya based gravy.</i>	350
32	<b>CHICKEN TIKKA KEBAB</b> <i>Chicken marinated in fresh cream and spices, grilled in a tandoori oven.</i>	375
33	<b>TANDOORI CHICKEN ( full )</b> <i>Chicken marinated in yoghurt and spices, roasted in a tandoori oven.</i>	490
34	<b>TANDOORI CHICKEN ( half )</b>	300
35	<b>TANDOORI PAHADI CHICKEN TIKKA</b> <i>Chicken cooked in mint, herbs and yogurt marinade.</i>	375
36	<b>TANDOORI KALMI KEBAB</b> <i>Grilled chicken drumsticks with Indian spices.</i>	375
37	<b>RESHMI KEBAB</b> <i>Boneless grilled chicken breast marinated in curd, cream, cashew and spices.</i>	390
38	<b>CHICKEN LOLLIPOP</b> <i>Chicken wings marinated in chilly, garlic and corn flour</i>	290
39	<b>CHICKEN WINGS</b> <i>Chicken wings marinated with olive oil, garlic and chillies</i>	325
40	<b>CHICKEN 65</b> <i>Dry chicken with pepper, coriander, chilly and spices.</i>	450



## LAMB / MUTTON STARTERS

NO.		GMD
48	<b>LAMB SAMOSA (4 pieces)</b> <i>Fried flaky pastry stuffed with Lamb and fresh spices.</i>	400
49	<b>LUCKNOW SEEKH KEBAB</b> <i>Mild spiced, minced meat grilled on skewers</i>	475
50	<b>TANDOORI LAMB PUDINA SEEKH</b> <i>Minty Spiced, lamb mince meat grilled on skewers.</i>	475
51	<b>TANDOORI MIX PLATTER</b> <i>Sizzling tandoori chicken, lamb, fish, prawns.</i>	570
52	<b>NOORANI KEBAB</b> <i>Lamb with Cheese, yogurt, herbs in mango flavor.</i>	475

## VEGETARIAN STARTERS

53	<b>VEG SAMOSA (4 Pieces)</b> <i>Deep fried pastries stuffed with mashed Potatoes, peas and spices.</i>	300
54	<b>ONION BHAJJI</b> <i>Cut onion fritters deep fried in gram flour, Served with mint chutney.</i>	250
55	<b>HARA BHARA KEBAB</b> <i>Fried vegetable patties served with mint chutney.</i>	325
56	<b>ASSORTED PAKODA ( Vegetable / Methi )</b> <i>Vegetables in chickpeas batter deep-fried Served with chutney.</i>	300
57	<b>TANDOORI PANEER TIKKA</b> <i>Soft Indian cottage cheese marinated in tandoori masala and grilled.</i>	365
58	<b>TANDOORI VEG. PLATTER</b> <i>Vegetables, mushrooms, paneer, potatoes skewered tandoori style.</i>	445
59	<b>GARLIC MUSHROOM</b> <i>Shallow fried mixed fresh green vegetable patty served with mint chutney.</i>	450
60	<b>SPRING ROLL</b> <i>Crispy deep fried rolls stuffed with mild spices and vegetables.</i>	290
61	<b>VEGETABLE MANCHURIAN ( Indian Style )</b> <i>Fried vegetable balls cooked in a thick sauce.</i>	325
62	<b>PANEER PAKODA</b> <i>Crispy fried paneer with Indian spices.</i>	350



VEG. SPRING ROLL



TANDOORI PANEER TIKKA

# INDIAN MAIN COURSE

( ALL DISHES SERVED WITH RICE )

## CHICKEN CURRIES

NO.		GMD
63	<b>MANGO CHICKEN CURRY</b> <i>Boneless chicken cooked with raw mango and spices.</i>	460
64	<b>CHICKEN TIKKA MASALA</b> <i>Roasted marinated chicken chunks simmered in a spiced curry sauce.</i>	440
65	<b>CHICKEN KORMA</b> <i>Chicken braised with yoghurt, spices and nuts.</i>	440
66	<b>BUTTER CHICKEN</b> <i>Mildly spiced Chicken simmered in creamy tomato based curry</i>	450
67	<b>CHICKEN DOPYAZA</b> <i>Chicken with two stages of onion cooked in tomato gravy.</i>	440
68	<b>CHICKEN GREEN MASALA</b> <i>Chicken curry cooked with fresh coriander, spinach and spices.</i>	440
69	<b>CHICKEN GOAN MASALA</b> <i>Chicken sautéed in Garlic spices with coconut cream.</i>	450
70	<b>CHICKEN TAWA MASALA</b> <i>Roasted tandoori chicken in spicy Punjabi curry sauce.</i>	435
71	<b>CHICKEN MASALA</b> <i>Classic Indian chicken curry cooked with spices.</i>	440
72	<b>CHICKEN JALFREZI</b> <i>Stir fried chicken in thick sauce of capsicum, tomato, onion.</i>	450
73	<b>MADRAS CHICKEN</b> <i>Rich, hot and moist South Indian chicken curry.</i>	440
74	<b>CHICKEN ROGAN JOSH</b> <i>Slow cooked chicken curry with youghrt, ginger and spices.</i>	440
75	<b>BANGALI CHICKEN CURRY</b> <i>Chicken with potaotes, onion, tomato, ginger &amp; spices cooked in Bangali style with rice.</i>	440



BUTTER CHICKEN



## LAMB CURRIES

NO.		GMD
76	<b>LAMB MANGO SPECIAL</b> <i>Stir fried lamb with mango flavored curry sauce.</i>	510
77	<b>KASHMIRI ROGAN JOSH</b> <i>Slow cooked lamb curry with fennel seeds, ginger and spices.</i>	500
78	<b>KADAI GOSHT</b> <i>Medieval style slow cooked lamb with tomato, garlic, spices.</i>	500
79	<b>LAMB HANDI</b> <i>Lamb stew cooked in a narrow utensil with assorted spices.</i>	510
80	<b>MADRAS LAMB CHICKEN</b> <i>Lamb &amp; chicken curry cooked with onion, pepper, coconut and spices.</i>	510
81	<b>LAMB VINDALOO</b> <i>Spicy dish with coconut, vinegar and hot red chilli pepper.</i>	500
82	<b>LAMB PALAK MASALA</b> <i>Tender lamb cooked in Spinach and curry sauce.</i>	505
83	<b>LAMB JALFREZI</b> <i>Fried lamb curry with capsicum, tomato, onion, spices.</i>	505

## SEAFOOD CURRIES

84	<b>FISH CURRY</b> <i>Fish marinated in Indian herbs &amp; spices with onion, garlic curry.</i>	490
85	<b>FISH GOAN CURRY ( Butter fish )</b> <i>Tangy fish curry in coconut milk and spices.</i>	485
86	<b>TAWA FISH ( Boneless barracuda )</b> <i>Grilled fish marinated in spices with sautéed vegetables.</i>	500
87	<b>GARLIC FISH ( Roasted captain fish )</b> <i>Grilled fish in garlic butter sauce.</i>	490
88	<b>SHRIMP MALVANI</b> <i>Traditional prawn curry in masala and coconut milk.</i>	480
89	<b>PRAWN TAWA MASALA</b> <i>Prawns in traditional masala prepared in a spicy sauce.</i>	500
90	<b>GARLIC PRAWN</b> <i>Prawns marinated in spicy garlic sauce.</i>	485
91	<b>MANGO SEAFOOD ( Chef's special )</b> <i>Fried seafood in combination with Mango.</i>	525



ROGAN JOSH A



FISH GOAN CURRY



CHICKEN TIKKA MASALA



PRAWN TAWA MASALA

## VEGETARIAN CURRIES

NO.		GMD
92	<b>PANEER TIKKA MASALA</b> <i>Paneer tikka and Capsicum cooked in onion and tandoori gravy.</i>	425
93	<b>PANEER MAKHANWALA</b> <i>Creamy paneer, tomatoes, cashews in butter or cream.</i>	410
94	<b>VEGETABLE JALFREZI</b> <i>Vegetable in tomato sauce with green chillies, ginger and onions.</i>	390
95	<b>MIXED VEGETABLE ( Seasonal )</b> <i>Seasonal mix vegetables curry with fresh spices.</i>	400
96	<b>PALAK PANEER</b> <i>Paneer in puree spinach and seasoned with garlic and spices.</i>	390
97	<b>MALAI KOFTA</b> <i>Indian cottage cheese dumplings in a fragrant cream gravy.</i>	410
98	<b>JEERA ALOO</b> <i>Potatoes dry sauteed with cummin seed and spices.</i>	350
99	<b>ALOO GOBI / ALOO MATAR / ALOO PALAK</b> <i>Potatoes with choice of vegetables and spices.</i>	350
100	<b>TAWA SABJI</b> <i>Vegetables and spices cooked on Indian griddle pan.</i>	410
101	<b>DAL FRY</b> <i>Lentil curry soup cooked with onion, tomato and spices.</i>	400
102	<b>DAL TADKA</b> <i>Lentil curry soup with Indian spices fried with ghee or oil.</i>	425
103	<b>DAL MAKHANI ( Black dal )</b> <i>Lentils and kidney beans slow cooked with spices in cream.</i>	425



PANEER TIKKA MASALA



DAL TADKA



ALOO GOBI / MATAR



PALAK PANEER

# INDIAN TANDOORI BREADS

NO.		GMD
104	<b>TANDOORI ROTI</b> <i>Freshly made Indian flatbread of wheat flour in tandoor.</i>	90
105	<b>TANDOORI ROTI with butter</b> <i>Tandoori roti with butter.</i>	100
106	<b>NAAN</b> <i>Fresh oven baked wheat bread of Central Asia, and India.</i>	95
107	<b>BUTTER NAAN</b> <i>Naan served with butter.</i>	105
108	<b>TAWA ROTI</b> <i>Freshly made whole wheat Indian flatbread.</i>	80
109	<b>TAWA ROTI with butter</b> <i>Freshly made whole wheat Indian flatbread with butter.</i>	90
110	<b>KHEEMA NAAN ( Mutton / Chicken )</b> <i>Naan stuffed with meat of your choice.</i>	215
111	<b>KASHMIRI NAAN</b> <i>Naan stuffed with pistachios, coconut and raisins.</i>	190
112	<b>CHEESE NAAN</b> <i>Cheese studded traditional naan.</i>	175
113	<b>GARLIC NAAN</b> <i>Garlic studded traditional naan with spices.</i>	150
🌶️ 114	<b>CHILLI GARLIC NAAN</b> <i>Chilli and Garlic studded traditional naan.</i>	160
115	<b>LACHHA PARATHA</b> <i>Crispy, soft and flakey multi layered flatbread.</i>	140
116	<b>ALOO PARATHA</b> <i>Flatbread with mild spices,oil and stuffed potato masala.</i>	190



# RICE & BIRYANI

*Himalayan Basmati Rice*

## RICE

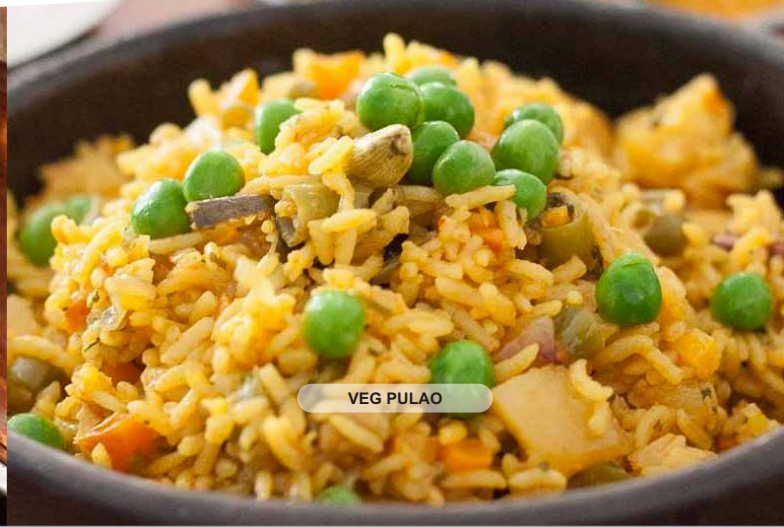
NO.		GMD
117	<b>WHITE BASMATI RICE</b> <i>Long, slender-grained aromatic Indian rice.</i>	120
118	<b>JEERA RICE</b> <i>Aromatic basmati rice cooked with cumin seeds</i>	150
119	<b>VEGETABLE PULAO</b> <i>Indian rice dish with mild spices and vegetables.</i>	300
120	<b>DAL KHICHDI / KADHI KHICHDI</b> <i>Rice and lentils cooked together with spices.</i>	350
121	<b>VEGETABLE FRIED RICE</b> <i>Stir fried rice with assorted vegetables.</i>	325
122	<b>CHICKEN FRIED RICE</b> <i>Stir fried chicken rice with assorted vegetables.</i>	350

## RICE BIRYANI

123	<b>CHICKEN BIRYANI</b> <i>Savoury rice cooked with chicken, onions, spices, saffron.</i>	460
124	<b>PRAWNS BIRYANI</b> <i>Prawns marinated with spices, fresh herbs cooked with rice</i>	525
125	<b>LAMB DUM BIRYANI</b> <i>Lamb marinated with spices, fresh herbs cooked with rice.</i>	550
126	<b>VEGETABLE DUM BIRYANI</b> <i>Vegetables, spices, fresh herbs cooked with rice.</i>	390
127	<b>FISH BIRYANI</b> <i>Fish fillets marinated with spices, fresh herbs cooked with rice</i>	490



CHICKEN BIRYANI



VEG PULAO

# DESSERT

12

NO.		GMD
128	<b>GAJAR HALWA</b> <i>Delicious Carrot and dried milk [khoya] based sweet pudding.</i>	250
129	<b>GULAB JAMUN</b> <i>Deep-fried dried milk dumplings in rose-cardamom sugar syrup.</i>	225
130	<b>RAS MALAI</b> <i>Spongy cheese cake soaked in sweetened creamy milk with saffron and cardamom.</i>	250
131	<b>ICE CREAM ASSORTED</b> <i>Choice of Vanilla, Chocolate, Strawberry and Seasonal.</i>	160
132	<b>PANCAKE WITH ICE CREAM</b> <i>Pancakes with chocolate sauce and rainbow sprinkles.</i>	250
133	<b>FRUIT PLATTER</b> <i>Papaya, orange, banana, pineapple watermelon and seasonal fruits.</i>	300
134	<b>BANANA SPLIT</b> <i>Ice cream served with banana.</i>	250
135	<b>BANANA HALWA</b> <i>Coconut, banana and dry fruits sweets.</i>	250
136	<b>MANGO KULFI</b> <i>Rich and creamy frozen mango dessert.</i>	275



MANGO KULFI



GAJAR HALWA



RAS MALAI



GULAB JAMUN BAKE

# GLOBAL KITCHEN

## CONTINENTAL STARTERS

NO.		GMD
137	<b>BBQ CHICKEN WINGS</b> <i>BBQ Chicken wings marinated in a spicy mix.</i>	375
138	<b>CHICKEN SATAY</b> <i>Grilled chicken with flavours of lemongrass, chilli and peanut sauce.</i>	395
139	<b>CALAMARI IN WHITE SAUCE</b> <i>Calamari, garlic, peppers, cheese and herbs.</i>	495
 140	<b>CHILLI CHICKEN</b> <i>Spicy chicken with tomatoes, peppers and soy sauce.</i>	395
141	<b>NACHOS WITH SALSA</b> <i>Tortilla chips with onions, tomato, capsicum, cheese, olive and herbs.</i>	350
142	<b>BATTERED FISH FINGERS</b> <i>Golden crisp butterfish in mild spices.</i>	335
143	<b>HUMMUS WITH LEBANESE BREAD</b> <i>Pita bread with a garlic, olive oil and herb chickpea dip</i>	350
144	<b>ONION RINGS</b> <i>Fried golden crispy onion rings in mild spices.</i>	245
145	<b>VEGETARIAN NACHOS WITH GUACAMOLE</b> <i>Tortilla chips with spices, cheese, barbecue sauce and onions.</i>	325

## CONTINENTAL MAIN COURSE

146	<b>PRAWNS IN BREADCRUMBS</b> <i>Fried prawns in breadcrumbs, pepper, garlic, sauce and lemon.</i>	490
147	<b>CHICKEN GOUJONS</b> <i>Chicken tenders, paprika, carrot, bean, yoghurt and lemon.</i>	480
148	<b>FISH GOUJONS</b> <i>Fish, paprika, carrot, beans, yoghurt, lemon.</i>	480
149	<b>BATTERED FISH</b> <i>Breaded fish, butter, garlic and pepper.</i>	490
150	<b>GRILLED LADY FISH</b> <i>Grilled fish, Garlic, lemon, herbs, pepper, olive oil</i>	480
151	<b>PRAWNS IN GARLIC</b> <i>Prawns, potato, butter, garlic and pepper.</i>	490
152	<b>GRILLED BUTTER FISH</b> <i>Served with rice or chips.</i>	490

## AFRICAN

NO.		GMD
153	<b>BENACHIN</b> <i>Gambian dish, rice, vegetables, fish, chilli.</i>	375
154	<b>GRILLED YASSA</b> <i>Gambian dish, rice, fish, onion, pepper, sauce.</i>	375
155	<b>CHICKEN DOMODA</b> <i>Gambian dish, rice, chicken, onion, peanut sauce.</i>	375
156	<b>CHICKEN WITH CHIPS (full)</b> <i>Grilled chicken with vegetables and fried chips.</i>	500
157	<b>CHICKEN WITH CHIPS (half)</b>	300

## ASIAN

158	<b>THAI GREEN CURRY</b> <i>Served with vegetables, seafood and herbs, rice.</i>	475
159	<b>HONEY SESAME CHICKEN</b> <i>Onion, garlic, ginger, pepper and soy sauce, rice.</i>	475
160	<b>THAI SHRIMP CURRY</b> <i>Shrimps with onion, Peas, Garlic, Herbs and Spice, rice.</i>	475
161	<b>KUNG PAO CHICKEN</b> <i>Spicy, Chinese dish with chicken, peanuts, vegetables and chili pappers.</i>	475
162	<b>VEG. FRIED RICE</b> <i>Stir-fried mixed vegetables, garlic, herbs and spices.</i>	325
163	<b>CHICKEN FRIED RICE</b> <i>Stir-fried Chicken, mixed vegetables herbs, garlic and spices.</i>	350
164	<b>THAI FRIED RICE WITH SHRIMPS</b> <i>Stir-fried Shrimp, mixed vegetables, garlic, onions, egg, peas.</i>	425
165	<b>CHICKEN &amp; NOODLE STIR FRY</b> <i>Chicken in noodles, vegetables stir fried oriental style.</i>	375




KUNG PAO CHICKEN



HONEY SESAME CHICKEN

## PIZZA

NO.		GMD
166	<b>MARGHERITA ( Vegetarian )</b> <i>Tomatoes, mozzarella, fresh basil, extra-virgin olive oil.</i>	325
167	<b>VEGAN ( Vegetarian )</b> <i>Tomatoes, cheese, onions, spinach, garlic, olives, mushrooms and sweet pepper.</i>	390
168	<b>FUNGHI ( Vegetarian )</b> <i>Mushrooms, mozzarella cheese with herb garnish.</i>	325
169	<b>VESUVIUS ( Vegetarian )</b> <i>Calzone style pizza with ricotta cheese, tomato and salami.</i>	350
170	<b>CHICKEN</b> <i>BBQ sauce, chopped chicken, onions, cilantro, and lots of cheese</i>	350
171	<b>PEPPERONI</b> <i>Cured pork, seasoned with paprika, chilli pepper, cheese and herbs</i>	325
172	<b>HAWAII</b> <i>Tomato sauce, cheese, pineapple, pepperoni, mushrooms and bacon.</i>	350
173	<b>CHICKEN PESTO</b> <i>Chicken, mushrooms, onion, mozzarella, penne pasta in a pesto sauce.</i>	325
174	<b>SEAFOOD PIZZA</b> <i>Tomato, mozzarella, fresh basil with toppings of seafood, shrimps.</i>	375
175	<b>SPECIAL</b> <i>Tomato, double mozzarella, basil, seafood, mango, mushroom, spinach and olives.</i>	390
 176	<b>MEXICANA</b> <i>Chicken sausage, tomato, onion, herbs, cheese, peppers, beans.</i>	325
177	<b>TANDOORI CHICKEN PIZZA</b> <i>Chicken tikka, Garlic, ginger, tomato, herbs, onion, jalapeño, cheese.</i>	375





# PASTA

NO.		GMD
178	<b>SPINACH MUSHROOM TAGLIATELLE</b> <i>Pasta with mushrooms, spinach, cheese, herbs in a creamy sauce.</i>	380
179	<b>CHICKEN TAGLIATELLE</b> <i>Pasta with Chicken, herbs and cheese in a creamy sauce.</i>	395
180	<b>SPAGHETTI BOLOGNESE</b> <i>Spaghetti with mince, onion, garlic, and herbs in tomato sauce.</i>	375
181	<b>VEGETARIAN DIAVOLO</b> <i>Garlic, peppers, tomato and coconut milk.</i>	345
182	<b>SEAFOOD SPAGHETTI</b> <i>Butter fish and shrimps with cheese and herbs.</i>	425
183	<b>CHICKEN LASAGNA</b> <i>Layered pasta sheets with sauce, herbs, and chicken.</i>	450
184	<b>SHRIMP ALFREDO</b> <i>Fettuccini in a creamy base with garlic shrimp.</i>	495
185	<b>POULET BASQUAISE</b> <i>Chicken stew with tomatoes and bell peppers.</i>	395

# SANDWICHES

186	<b>CHICKEN BURGER</b> <i>Chicken, lettuce, tomato, cheese with potato chips.</i>	350
187	<b>LAMB BURGER</b> <i>Lamb, lettuce, tomato, cheese with potato chips.</i>	380
188	<b>CLUB SANDWICH</b> <i>Chicken, vegetables, lettuce, tomato, cheese with chips.</i>	350
189	<b>SPICY CHICKEN BURRITO</b> <i>Chicken, beans, cheese, tomato, onion, cream, rice, lettuce in a wrap.</i>	380
190	<b>CHICKEN SHAWARMA</b> <i>Chicken, tomato, cheese, onion, pepper, garlic in a wrap.</i>	250
191	<b>VEGETABLE SANDWICH</b> <i>Tomato, cheese, onion, pepper, lettuce.</i>	225
192	<b>OMELETTE WITH TOAST</b> <i>Egg, onion, tomato with toast.</i>	250



CLUB SANDWICH



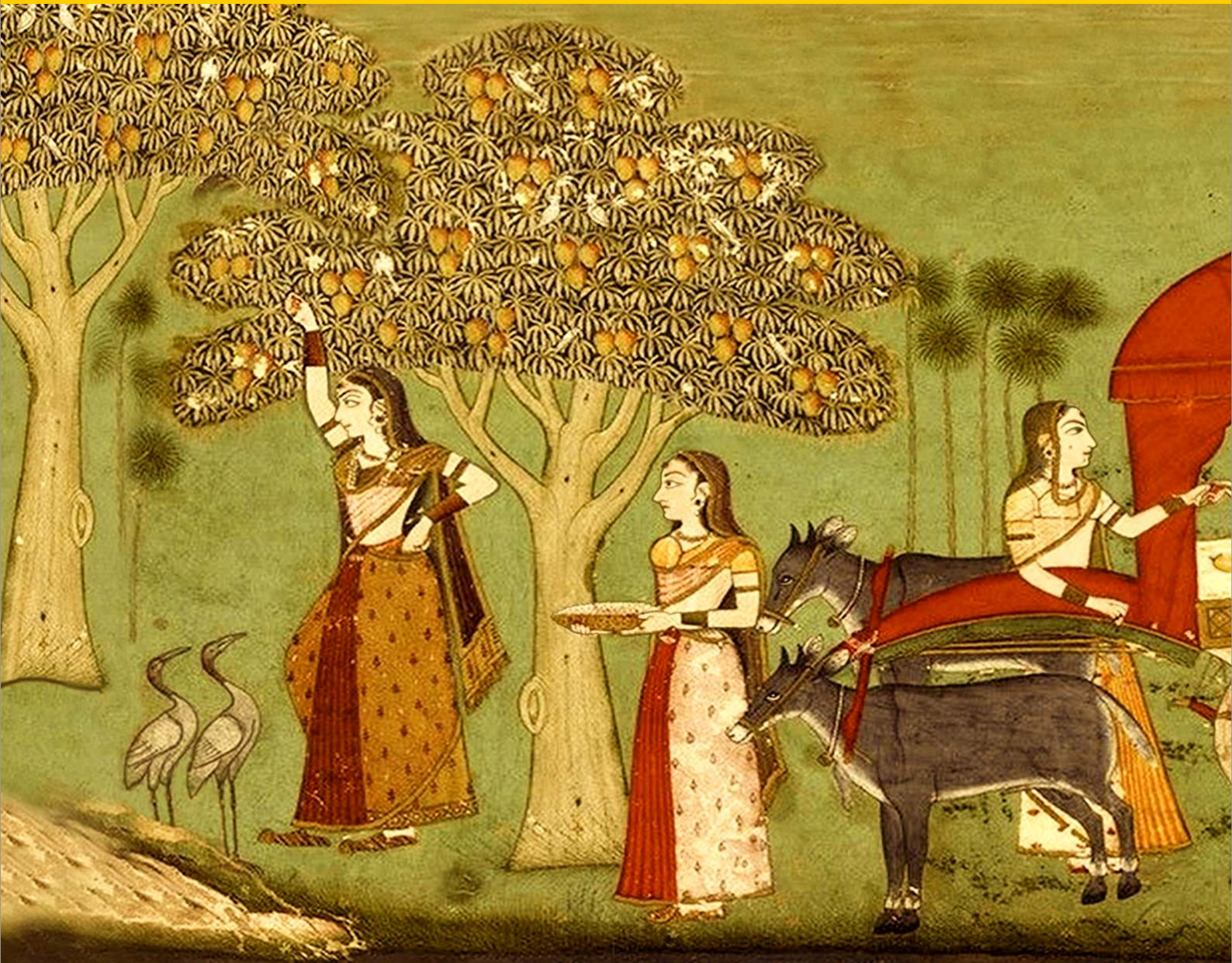
SPAGHETTI BOLOGNESE





INDIAN MASALA TEA

MANGO LASSI



## Mango Bar & Restaurant

SeneGambia Strip, Kololi, Banjul, The Gambia

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📍 Mango Global Kitchen

