## Balti Specials

CHICKEN 10.95 | LAMB 10.95 | TIKKA 10.95 | VEGETABLE 10.95 | KING PRAWNS 15.95

ORIGINAL BALTI O CHILLI BALTI

MUSHROOM BALTI O SAAG BALTI

INDECISIVE •

## Indian Classics

CHICKEN 10.95 | LAMB 10.95 | TIKKA 10.95 | VEGETABLE 10.95 | KING PRAWNS 15.95

MASSALA 

KORMA 

MADRAS 

PATHIA

BHUNA OROGAN O JALFREZI VINDALOO

DOPIAZA O DHANSAKI MALAYA KASHMIR

PASSANDA ( KORRAI ( MAKAHNI (

## Biriyani Specials

A traditional stir-fried dish served with basmati rice and spices, garnished and served with a side vegetable curry, or a sauce of your choice

CHICKEN OR LAMB TIKKA 16.95 | CHICKEN OR LAMB 16.95 | VEGETABLE 16.95 | PRAWN 17.95 | KING PRAWN 18.95

#### **MANGO HOUSE BIRIYANI 18.95**

A house special combo of chicken, prawn and lamb served with a crispy omelette

## Seafood Specials

Served with rice or naan of your choice

#### KING PRAWN ALOO 18.95

Fresh king prawns, peeled potatoes in a rich bhuna sauce

#### FISH PIYAAZ | 19.95 NEW

Rich blend of seasonal fish in garlic and tomato sauce 🕞

#### **SAAG KING PRAWN 18.95**

Prepared with spinach, garlic & tomatoes. Simply mouthwatering

#### **GARLIC KING PRAWN BHUNA 18.95**

Cooked in natural herbs and a rich fresh garlic spicy sauce

#### **KORRAI GARLIC HANDHI** • 18.95

A hot Pakistani special, wholesome well-cooked, enriched with traditional flavours

#### TANDOORI JINGA JALFREZI 19.95 NEW

King prawns grilled in a clay oven, cooked in a thick spicy sauce, garnished with fresh coriander

## FOR THE THILLI FREAKS!

#### CHILLI TIKKA MASSALA (D (1) (-) ))) 11.95 CHILLI JALFREZI EXTRA (-) ))) 11.95

Like a Jalfrezi but much hotter

DHANSAK EXTRA ( ))) 11.95

Like a Dhansak cooked with lentils, but much hotter

CEYLON (D (N () ))) 11.95

A hot Sri-Lankan special with coconut

PHALL () ))) 11.95

## Chef's Sides

**ALL 4.90** 

SAAG BHAJEE V BOMBAY ALOO V MUSHROOM BHAJEE V

TARKA DAL V ALOO GOBI V CHUTNEY & HOT TRAY V SAAG ALOO V

SAAG PANEER V ALOO CHANNA CHANNA MASSALA V

POPADUM 0.90 V CHIPS 3.00 SPICY CHIPS 3.50

## Rice

#### STEAMED | PILAU 3.90 V

GARLIC 4.30 V KEEMA 4.30 V

**SAAG 4.30 V** 

**LEMON 4.30 V** 

**VEGETABLE 4.30 V** 

**CHANNA 4.30 V** 

COCONUT 4.30 V

MUSHROOM 4.30 V

EGG **E** 4.30 **V** 

HALF & HALF (BOILED) 4.30 V HALF & HALF (PILAU) 4.30 V

### Naan

#### SMALL: 3.95 | MEDIUM: 6.95 LARGE: 9.95 | G

GARLIC | PESHWARI
KEEMA | ONION & CORIANDER
CHILLI & GARLIC | TIKKA | ROTI

## Restaurant of the year

# MANGO HOUSE

**≥**∆ EST. 19

THE ART OF COOKING



Card payment only with major Credit or Debit Card.
A 10% service charge will be applied. We appreciate your custom
and support, thank you.

If you have any food allergies or special dietary requirements, please speak to a member of staff. All dishes are prepared with vegetable oil which has traces of GM soya.

WWW.MANGOHOUSE.CO.UK

## Traditional British Dishes

#### **OMELETTE (MUSHROOM/CHICKEN) 13.95**

Served with chips and salad

#### **SCAMPI & CHIPS 13.95**

Served with salad & sauce

#### **CHICKEN NUGGETS & CHIPS 13.95**

Served with salad & sauce

## MANGO HOUSE RESTAURANTS MAGOR | CHEPSTOW | CEFN COED

If you have enjoyed your experience at Mango House then we'd appreciate your comments on Trip Advisor

Get your taste buds buzzing with our delicious starters

#### CHAAT (CHICKEN/ALOO) 04.95

Diced chicken spiced with chef's secret recipe, cooked to perfection

#### TIKKA (CHICKEN OR LAMB) 4.95

Marinated in yoghurt and hand-picked spices **D** 

#### **KEBAB COCKTAIL 5.95**

A display of tandoori skills in a cream sauce **D** 

#### POKORA (CHICKEN/GOBI) 4.95

Classic Indian finger food that no one can resist G E

#### WINGS OF INDIA 4.95

Marinated and coated in chef's tikka sauce

#### SHISH KEBAB 4.95

Popular grilled meat cooked to perfection

#### **SAMOSA 4.95**

Filled with a choice of chicken, tender meat, or vegetables

#### **DILPASANDA (KEEMA/VEGETABLE) 4.95 NEW**

Delicious filling inside fresh jacket potato

#### ONION BHAJI 4.95

Eastern favourite **V G** 

#### **GRILLED PANEER** 4.95

Cheese paneer marinated in yoghurt, turmeric & ginger **V D** 

#### PRAWN PURI - 5.95

Garnished with coriander, garlic & lime G

#### **GARLICKING PRAWN 5.95**

Gorgeous king prawn in a exuberant garlic sauce **G** 

#### **CORIANDER LAMB CHOPS 5.90 NEW**

Welsh lamp chops marinated in Bangladeshi spices

#### **CHEF'S DELICIOUS CHOICE OF APPETIZERS TO SHARE 14.95**

A selection of samosas, onion bhajis, chicken chaat and wings of India 📵 D

#### MANGO HOUSE VEGETARIAN FEAST 14.95 NEW

Combination of paneer tikka, aloo chaat, onion bhajis, and aloo pakora V

If you have any food allergies or special dietary requirements, please speak to a member of staff. All dishes are prepared with vegetable oil which has traces of GM soya.

#### ▼ VEGETARIAN ★ BEST SELLER



**©** CONTAINS GLUTEN **CONTAINS NUTS E** CONTAINS EGGS

**G** CONTAINS FISH **O** CONTAINS DAIRY **S** CONTAINS SHELLFISH

# Mango House Specials Served with rice or Naan of your choice

#### CHICKEN 15.95 | LAMB 15.95 | VEG 15.95 | KING PRAWN 18.95

#### REZALA

Beautifully rich combination of wonderful spices & chillies D

#### **ACHARI**

Delicious homemade sauce with aromatic chilli spices and ginger

#### WRAPPER

Generous mix of popular eastern spices wrapped in thin bread

#### **METHI**

Distinct fenugreek sauce enriched with a variety of spices

#### JEERA

Selected traditional herbs cooked with cumin seeds and peppers

#### SAAG

Wild spinach cooked with garlic and coriander

#### **BUTTER SUPREME**

Rich creamy sauce cooked with butter and traditional mild spices D

#### MANGO SAUCE

Sweet mango cooked with mild herbs in a heavily infused sauce

#### COCONUT & ALMOND

Blend of coconut cream with almond & finely ground coconut D 🕦

#### **HONEY**

In a smooth aromatic honey sauce 🕦

#### KEEMA & PEAS BIRYANI

A beautiful mix!

#### PANEER |

Marinated Indian cheese served in a traditional eastern sauce D

#### PERI PERI

A delicately spiced dish with mouthwatering flavours

#### SHATKORA NIGHT | NEW

Traditional Bangladeshi citrus fruit to deliver a delicious tangy flavour

#### NAGA

A modern hot favourite, with immense flavour

#### **GARLIC & CHILLI**

Freshly chopped chilli in rich textured sauce

#### MANGO HOUSE MASSALA

Fillet of chicken with tender mince filling **D** 

#### HANDHI

Slow cooked contemporary Asian cuisine, marinated in special spices

#### MOGUL BALTI

Richly flavoured in a chef's special sauce

#### **KOFTA**

Smooth sauce with garlic chicken breast filled with minced lamb

#### **BOMBAY KARI** • **NEW**

Simple yet delicious curry, boiled egg in an unbelievable tasting sauce **E** 

Served with rice or naan of your choice

#### SHASHLIK COMBO 18.95 CHICKEN/LAMB 17.95 **KING PRAWN 19.95**

Mumbai favourite – tender array of meat and rare spices, broiled in the Tandoor

#### CHICKEN/LAMB TIKKA 16.95

Traditional & popular lightly grilled with fresh herbs

#### **TANDOORI LAMB CHOPS 18.95**

Tender lamb marinated in spices cooked in a clay oven

#### **TANDOORI CHICKEN 16.95**

Delicate chicken on the bone marinated in yoghurt and lemon

#### **TANDOORI & GARLIC KING PRAWNS** 18.95

Fresh in marinated sauce grilled to perfection **D** 

#### **TANDOORI FISH 18.95**

Eastern delicate fish grilled with pure spices in turmeric & coriander

#### LAMB SHISH KEBAB 16.95

Popular grilled meat, cooked to perfection

#### **ANARKALI BAHAAR** • 16.95

Spring chicken cooked in fresh herbs and cream, served sizzling **D** 

#### MIXED GRILL 18.95

A combo of delicate grilled chicken and lamb prepared & infused with the finest herbs and spices **D** 

## Vegetarian Specials

Served with rice or naan of your choice All 15.95

#### CHANNA ALOO & SAAG O V

Marinated potato with chickpeas & wild spinach

#### SAGWALLA PANEER • V

Delightful Indian cottage cheese cooked with wild spinach

#### DHAAL & CHANNA | V

Homemade lentils with chick peas

#### **VEGETABLE BAHAAR** • V

Fine vegetables in a herb & cream sauce, served in a sizzler

#### BINDI DOPIAZA V



Indian cheese cooked in a special creamy sauce

#### MUSHROOM PANEER V

DHAAL PANEER V NEW

Homemade lentils cooked with Indian cottage cheese in a rose sauce