

## Liqueurs

Disaronno	£4.50
Baileys	£4.50
Tia Maria	£4.50
Sambuca	£4.50

## Whiskey

Jonnie Walker Black	£4.50
Jameson Whiskey	£4.50
Bells Whiskey	£4.50
Jack Daniels	£4.50
Southern Comfort	£4.50

## Vodka

Smirnoff	£4.50
----------	-------

## Gin

Gordon's (original & pink)	£4.50
Bombay sapphire	£4.50

## Rum

Malibu	£4.50
Captain Morgan (original & spiced)	£4.50
Bacardi	£4.50
Tequila	£4.50

## Cognac

Martell	£4.50
Courvoisier	£4.50

*All spirits served with mixer for £1 extra*

## Bottled Beer

Bangla	£6.00
Budwiser / Corona / Peroni / Stella Artois	£3.50
Magners or Bulmers	£4.00

## Draught

	Half	Pint
Cobra	£3.00	£5.00
Carling	£3.00	£4.00
Strongbow	£3.00	£4.00
Worthington	£3.00	£4.00
Guinness	£3.00	£4.00

## Soft Drinks

Coke / Diet Coke / Lemonade	£3
Appletizer	£3
Redbull	£3
Soda / Tonic Water	£3
Still or Sparking Water	£3
Mango / Orange / Cranberry Juice	£3
J2O	£3

*All drinks subject to availability*

[www.mangothouse.co.uk](http://www.mangothouse.co.uk)

**Cardiff**  
Grand Hotel  
Westgate Street  
Cardiff  
CF10 1DD  
02920 232266  
02920 232299

**Magor**  
Glenroy House  
Magor  
Monmouth  
NP26 3HY  
01633 882644  
01633 882655

**Cefn Coed**  
91 High Street  
Merthyr Tydfil  
  
CF24 2PN  
01685 388005





## Starters

<b>Marinated Chicken/Lamb Tikka</b> Authentically spiced and cooked in clay oven	£5.90
<b>Wings</b> Richly spiced and cooked in oven then pan fried with onions & coriander	£5.90
<b>Chaat Masalla</b> Taste of spicy and sour flavours with a rich aromatic smell	£5.95
<b>Somosa</b> Indian pastry lightly spiced with a choice of meat/chicken or vegetable	£5.90
<b>Onion Bajee</b> Finely chopped onions cooked mixed with selection of herbs & spice	£5.90
<b>Garlic Mushroom</b> Cooked in a rich garlic and coriander sauce	£5.90

## House Specials

All house specials are accompanied with a plain or pillou rice on the side. Customers are advised all dishes will be served as described unless they request it different to suit their own requirements.

<b>Chicken / Lamb / Prawn</b>	£15.95
<b>Vegetable</b>	£14.95
<b>King Prawns</b>	£18.95
<b>Jeera Bunna (Medium)</b> Prepared with whole jeera, cumin seeds tomato, capsicum onions and fresh coriander	
<b>Achari Sauce (Medium - Hot)</b> Pickled spices prepared in chilli ginger and mixed spices a taste of authentic taste	
<b>Garlic Chilli (Hot)</b> Marinated in garlic and fresh chillies and mixed herbs	
<b>Achar Sauce (Medium - Hot)</b> Not only taste great but a real look of richness cooked in pickled lime and coriander	
<b>Sag and Mushroom (Medium)</b> A popular dish amongst curry lovers with a rich garlic and onion taste	
<b>Honey Balti Sauce (Mild - Medium)</b> Cooked with honey and selection of traditional and balti spices	
<b>Coconut &amp; Almond sauce (Mild)</b> Mild coconut and almonds dish and garnished with a dazzle of cream	
<b>Original Handi (Medium)</b> Marinated and cooked with a selection of spices, onions and peppers	
<b>Original Balti (Medium)</b> Marinated with the full range of balti spices rich in colour and aroma	
<b>Channa Dhansak (Hot)</b> Dishes cooked with chick peas and lentils tasting sweet and spicy	

## Traditional Dishes

<b>Chicken / Lamb / Prawn</b>	£11.95
<b>Vegetable</b>	£10.95
<b>King Prawns</b>	£15.95
<b>Traditional Curry</b> A medium traditional spiced curry	
<b>Masalla</b> Mild creamy dishes cooked in almond	
<b>Korma</b> Mild and creamy cooked in coconut	
<b>Madras</b> A traditional fairly hot curry cooked with crushed chillies	
<b>Vindaloo</b> A traditional very hot curry cooked with Naga	
<b>Jalfrazi</b> Traditionally a hot curry cooked with garlic onions and peppers	
<b>Pathia</b> A hot sweet and sour lemon tasting curry	
<b>Dupiazza</b> A curry cooked in a rich onion pepper rich tasting thick sauce	
<b>Bunna</b> A rich and dry garlic tasting thick curry	
<b>Rogan</b> A rich tomato and garlic tasting dish	

## Side Dishes

<b>Mushroom Bajee</b>	£6.50
<b>Sag Bajee/Sag Paneer</b>	£6.50
<b>Sag Aloo/Bombay Aloo</b>	£6.50
<b>Vegetable Bajee</b>	£6.50
<b>Aloo Gobi</b>	£6.50
<b>Channa Bajee/Channa Aloo</b>	£6.50
<b>Curry Sauce/Customers Choice</b>	£6.50
<b>Chips</b>	£3.50

## Rice/Nans

<b>Plain Rice</b>	£3.60
<b>Pillou Rice</b>	£3.60
<b>Fried Rice</b> - Choice of mushroom, keema, egg, onions, garlic	£4.50
<b>Plain or Garlic Nan</b>	£4.50
<b>Stuffed Nan</b> - Choice of, keema, peswari,	£4.90
<b>Poppadam</b> – Plain/spicy (Single)	£1.00
<b>Chutney Tray</b>	£3.50
<b>Hot Pickle Tray</b>	£3.50

All dishes are prepared at the highest standards with the chefs using the finest of ingredients All dishes are prepared with vegetable oil which has traces of GM Soya. All customers are advised if they have a specific allergy or dietary requirement they should inform a member of staff before ordering as they can be advised accordingly.

**Vegetarian Celiac Nuts Shellfish Vegan Gluten Dairy Eggs**

## Champagne & Sparkling

<b>Prosecco</b> Intense straw yellow colour with lively bubbles. Delectable!!!!		£35
<b>Moet et Chandon</b> consistent, beautifully balanced with a soft finish		£70
<b>Moet et Chandon Rose</b> Pink copper hue, lively expressive aroma, elegant, zesty with a hint of strawberry		£90
<b>White Wine</b>	175ml	Bottle
<b>Mango House Whites (France)</b>	£5	£20
Our very own selected French white wines in dry or medium dry to complement our cuisine.		
<b>Sauvignon Blanc (Chilean)</b> Aromas of lime, lemon and gooseberry with a crisp dry finish		£22
<b>Chenin Blanc (South African)</b> Refreshing and mouth-watering jammed with pineapple fruits.		£24
<b>Pinot Grigio (Italy)</b> Vivid citrus fruit flavours with a clean intense aroma		£24
<b>Marques Rioja (Spain)</b> Clean, fresh and incisive with an intense mineral core		£35
<b>Sauvignon Blanc (New Zealand)</b> A crisp and herbaceous wine rich in fine gooseberry and capsicum flavours		£35
<b>Sancerre (France)</b> Pungent and finely wrought displaying hints of flint and grass		£40
<b>Chablis Premier Cru (France)</b> Steely, bone dry and savoury with a distinctive green tinged gold colour		£45
<b>Red Wine</b>	175ml	Bottle
<b>Mango House Red (France)</b>	£5	£20
A special blend of Southern French wines blended to accompany our cuisine		
<b>Merlot (Chili)</b> Wonderful bright crimson colour with red pepper aromas and good length		£22
<b>Shiraz (Australia)</b> Aromas of rich fruitcake and dark chocolate with a sprinkling of spice		£22
<b>Black Label Merlot (Australia)</b> Full bodied, integrated ripe fruit balanced with soft plum flavours		£24
<b>Malbec (Argentina)</b> Smoother than a well-travelled saddle. Poised and sinewy		£24
<b>Marques Rioja (Spain)</b> Smooth and polished stylish wine with nuances of vanilla and oak		£35
<b>Pinot Noir (New Zealand)</b> Packed with ripe cherry fruit character, firm tannins and brilliant clarity		£35
<b>Faustino Rioja (France)</b> Round, full bodied and rich. A great classic Gran Reserva!		£40
<b>Chateauneuf du Pape (France)</b> Powerful, ripe and smooth. A supple wine of great character.		£45
<b>Rose</b>	175ml	Bottle
<b>Mango House Rose (France)</b>	£5	£20
Fresh aromatic bouquet, off-dry with an attractive pink colour		
<b>Mateus (Spain)</b>		£23
<b>Californian Blush (United States)</b> Lively, fruity pink with the aromas of summer fruits- medium sweet		£23
<b>Marques Rose (Spain)</b> Deep cherry colour with lush raspberry tones. Perfect for our Asian food.		£35