

## Balti Specials

CHICKEN 9.95 | LAMB 9.95 | TIKKA 10.95 | VEGETABLE 8.95  
KING PRAWNS 14.95

ORIGINAL BALTI ● CHILLI BALTI ● MUSHROOM BALTI ● SAAG BALTI ●

## Indian Classics

CHICKEN 9.95 | LAMB 9.95 | TIKKA 10.95 | VEGETABLE 8.50  
KING PRAWNS 14.95

MASSALA ① ● KORMA ① ● MADRAS ● PATHIA ●  
BHUNA ● ROGAN ● JALFREZI ● VINDALOO ● DOPIAZA ●  
DHANSAKI ● HANDI ● MALAYA ① ② ● KASHMIR ① ② ●  
PASSANDA ① ② ● MAKAHNI ① ② ●

## 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 ② 15.95 | CHICKEN OR LAMB ② 14.95  
PRAWN ② ③ 14.95 | KING PRAWN ② ③ 16.95  
MANGO HOUSE BIRIYANI 17.95 ② ③ ④

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

## Seafood Specials

Served with rice or naan

**KING PRAWN ALOO ● 16.95**

Fresh king prawns, peeled potatoes in a rich bhuna sauce ⑤

**KORRAI JINGA KING PRAWN ● ③ 16.95**

Hot, wholesome dish, well cooked in thick gravy, enriched with various spices ⑤ ⑥

**SAAG KING PRAWN ● 16.95**

Prepared with spinach, garlic & tomatoes. Simply mouthwatering ⑤

**FISH PIYAAZ ● 16.95**

Rich blend of seasonal fish in garlic and tomato sauce ⑦

**GARLIC KING PRAWN BHUNA ● 16.95**

Cooked in natural herbs and a rich fresh garlic spicy sauce ⑤

**KING PRAWN SUCCA ● 16.95**

King prawns in a rich tamarind sauce ⑤ ②

**KING PRAWN KORRAI GARLIC HANDHI ● ③ 16.95**

Hot Pakistani special, wholesome well-cooked, enriched with  
traditional flavours ⑤

## Chef's Sides

ALL 4.30

SAAG BHAJEE ▼ | BOMBAY ALOO ▼ | MUSHROOM BHAJEE ▼  
TARKA DAL ▼ | ALOO GOBI ▼ |

POPADUM 0.70 ▼ | CHIPS 2.00 | SPICY CHIPS 2.50  
CHUTNEY TRAY 3.00 | HOT PICKLE TRAY 3.50 ▼

## Rice

STEAMED | PILAU 2.90 ▼  
KEEMA | MANGO | SAAG ▼  
LEMON | COCONUT 3.90 ▼  
MUSHROOM | EGG 3.90 ⑤ ▼

HALF & HALF 4.50 ▼

## Naan

MIX TIKKA NAAN 4.50 (MED)  
SMALL: 2.90 | MEDIUM: 3.95  
LARGE: 6.50 ① ②  
CHOICE OF: GARLIC | PESHWARI  
KEEMA | ONION & CORIANDER  
CHILLI | GARLIC

## What's hot is hot!

From hot to fire cracker hot dishes are prepared using fresh  
chillies, jalapeños and peppers that are burning up taste buds  
around the world. These dishes are a must for the chilli freaks,  
with a choice of:

CHICKEN 10.95 | LAMB 10.95 | KING PRAWNS 15.95

CHILLI TIKKA MASSALA ① ② ● ③ ④

CHILLI JALFREZI EXTRA ● ③ ④

Like a Jalfrezi but much hotter

DHANSAK EXTRA ● ③ ④

Like a DHANSAK cooked with lentils, but much hotter

CEYLON ① ② ● ③ ④

A hot Sri-Lankan special with coconut

PHALL ● ③ ④ 10.95

Extremely hot prepared with ginger and lemon juice  
Britain's most favourite curries modified with rich chillies,  
extra hot herbs & spices for the chilli freaks.  
"Superb Taste"

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

② CONTAINS GLUTEN

② CONTAINS NUTS

⑤ CONTAINS EGGS

● HOT ● MEDIUM ● MILD

③ HOT ③ HOTTER ③ HOTTEST

⑦ CONTAINS FISH

① CONTAINS DAIRY

⑤ CONTAINS SHELLFISH

Menu  
The Art of Cooking

MANGO  
HOUSE  
EST. 1998

MAGOR | CARDIFF | CEFN COED | CHEPSTOW

### RESTAURANT OF THE YEAR

"Great food with all of the classics as well as  
a few different Indian dishes. Everything was  
really tasty and the staff couldn't have been  
more friendly. Will definitely be back."

TEL: 01291 620497

14-15 NELSON ST, CHEPSTOW, NP16 5HT

WWW.MANGOHOUSE.CO.UK  
RESERVATIONS@MANGOHOUSE.CO.UK

EST. 1998

MANGO HOUSE

MAGOR | CARDIFF | CEFN COED | CHEPSTOW

## Starters

Get your taste buds buzzing with our delicious starters

### ONION BHAJI 4.50

Eastern favourite **V G**

### SAMOSAS 4.80

Filled with a choice of chicken, tender meat, or vegetables **V G**

### CHICKEN CHAAT 4.80

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

### GARLIC KING PRAWN 5.50

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

### TIKKA (CHICKEN OR LAMB) 4.80

Marinated in yoghurt and handpicked spices **D**

### KEBAB COCKTAIL 5.80

A selection of tender tandoori cuts in a cream sauce **D**

### SHEEKH KEBAB 4.80

Popular grilled meat cooked to perfection

### CHICKEN POKORA 4.50

Classic Indian finger food that no one can resist **G E**

### GRILLED PANEER 4.50

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

### KING PRAWN PURI 5.80

Freh King prawns, served in a puri (bread) **S G**

### WINGS OF INDIA 4.50

Marinated chicken wings in traditional Indian spices

### THAL KING PRAWN 5.10

King prawns cooked with mushrooms in a seafood sauce **S**

### KING PRAWN BUTTERFLY 5.80

Succulent King prawns cooked in a spicy batter **S G**

### GARLIC MUSHROOMS 4.40

Mushrooms cooked in a creamy garlic sauce **V D**

### ALOO CHAAT 4.40

Diced potato spiced with chef's secret sauce **V**

### CHEF'S DELICIOUS CHOICE OF APPETIZERS TO SHARE 11.95

A selection of onion bhajis, chicken chaat and wings of India **G D**

If you have a favourite Indian dish which is not on our menu, then please ask a member of staff and we'll do our best to satisfy you.

## Mango House Specials

The art of cooking

CHICKEN 15.95 | LAMB 15.95 | VEG 13.95 | KING PRAWN 16.95

All served with rice or Naan

### REZALA

Beautifully rich combination of wonderful spices & chillies **D**

### ACHAR

Delicious homemade sauce with aromatic lime pickle and ginger

### WRAPPER

Generous mix of eastern spices wrapped in thin bread **G**

### METHI

Distinct fenugreek sauce enriched with a variety of spices

### KORRAHI

Selected traditional herbs cooked with rich tomatoes 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 **D N**

### COCONUT & ALMOND

Blend of coconut cream with almond & finely ground coconut **D N**

### HONEY

Tender cuts of meat in a smooth aromatic honey sauce **N**

### PANEER

Marinated Indian cheese served in a traditional eastern sauce **D**

### PERI PERI

A delicately spiced dish with mouthwatering flavours

### NAGA

A modern hot favourite, with immense flavour

### GARLIC & CHILLI

Freshly chopped chilli in rich textured sauce

### HANDHI

Slow cooked contemporary Asian cuisine, marinated in special spices

### KOFTA

Smooth sauce with garlic chicken breast filled with minced lamb

### MOGUL BALTI

Richly flavoured in a chef's special sauce

### MANGO HOUSE MASSALA BALTI

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

### BOMBAY

A home favourite cooked in a smooth aromatic sauce served with boiled egg **E N**

## Tandoor Specials

Served with Naan bread and salad

### TANDOORI SHASHLIK 17.95

Mumbai favourites – tender arrays of meat and rare spices, broiled in the Tandoor and served on sizzler

### TANDOORI KING PRAWN SHASHLIK 17.95

Whole king prawn prepared in a Tandoori oven

### CHICKEN/LAMB TIKKA 15.95

Traditional & popular lightly grilled with fresh herbs **D**

### TANDOORI LAMB CHOPS 16.95

Tender lamb marinated in spices cooked in a clay oven **D**

### TANDOORI CHICKEN 15.95

Delicate chicken on the bone marinated in yoghurt and lemon **D**

### TANDOORI & GARLIC KING PRAWNS 17.95

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

### TANDOORI FISH 17.95

Delicate fish grilled with pure spices in turmeric & coriander **F D**

### LAMB SHISH KEBAB 15.95

Popular grilled meat, cooked to perfection **D**

### ANARKALI BAHAR 16.95

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

### MIXED GRILL 17.95

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

## Vegetarian Specials

Served with Rice or Naan All 13.50

### CHANNA ALOO & SAAG

Marinated potato with chickpeas and wild spinach **D**

### SAGWALLA PANEER

Delightful Indian cottage cheese cooked with wild spinach **D**

### DHAAL & CHANNA

Homemade favourite of lentils with chickpeas

### VEGETABLE BAHAR

Fine vegetables in a herb & cream sauce, served in a sizzler **D N**

### VEGETABLE HONEY

Fine vegetables in a smooth aromatic honey sauce **D N**