

Balti Specials

CHICKEN 9.95 | LAMB 9.95 | TIKKA 9.95
VEGETABLE 9.50 | KING PRAWNS 10.95
ORIGINAL BALTI ● CHILLI BALTI ●
MUSHROOM BALTI ● SAAG BALTI ●
MOGUL BALTI ●

Indian Classics

CHICKEN 9.95 | LAMB 9.95 | TIKKA 9.95
VEGETABLE 9.50 | KING PRAWNS 10.95
MASSALA ● KORMA ● MADRAS ● PATHIA ●
BHUNA ● ROGAN ● JALFREZI ● VINDALOO ● DOPIAZA ●
DHANSAKI ● HANDI ● 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 14.95 | CHICKEN OR LAMB 14.95
PRAWN 14.95 | KING PRAWN 16.95

MANGO HOUSE BIRIYANI 16.95

A house special combo of chicken, prawn and 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

KORRAI JINGA KING PRAWN ● 16.95

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

SAAG KING PRAWN ● 16.95

Prepared with spinach, garlic & tomatoes. Simply mouthwatering

GARLIC KING PRAWN BHUNA ● 16.95

Cooked in natural herbs and a rich fresh garlic spicy sauce

KORRAI GARLIC HANDHI ● 16.95

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

Chef's Sides

ALL 4.20

SAAG BHAJEE ▼ BOMBAY ALOO ▼
MUSHROOM BHAJEE ▼ TARKA DAL ▼ ALOO GOBI ▼
CHUTNEY & HOT TRAY ▼ RAITA ▼

POPADUM 0.90 ▼

Rice

ALL 3.90

KEEMA RICE
MANGO RICE/SAAG RICE ▼
STEAMED RICE/PILAU ▼
LEMON/COCONUT RICE ▼
MUSHROOM RICE/EGG ▼
HALF & HALF (BOILED) ▼
HALF & HALF (PILAU) ▼

Naan & Roti

SMALL: 3.95 | MEDIUM: 5.95 | LARGE: 8.95

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

Traditional British Dishes

SIRLOIN STEAK 14.95

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 | CARDIFF | CEFN COED

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

Menu
The Art of Cooking

MANGO
HOUSE
EST. 1998

MAGOR | CARDIFF | CEFN COED | CHEPSTOW

MANGO HOUSE MERTHYR

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

Starters

Get your taste buds buzzing with our delicious starters

CHICKEN CHAAT ● 4.50

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

TIKKA ● 4.50

Marinated in yoghurt and handpicked spices

KEBAB COCKTAIL ● 5.50

A display of tandoori skills in a cream sauce

POKORA ● 4.50

Classic Indian finger food that no one can resist

WINGS OF INDIA ● 4.50

Marinated and coated in chef's tikka sauce

SHISH KEBAB ● 4.50

Popular grilled meat cooked to perfection

SAMOSA ● 4.50

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

ONION BHAJI ● 4.50

Eastern favourite ▼

GRILLED PANEER ● 4.50

Cheese paneer marinated in yoghurt, turmeric & ginger ▼

PRAWN PURI ● 5.50

Garnished with coriander, garlic & lime

ALOO CHAAT ● 4.50

Diced potato spiced with chef's secret sauce ▼

GARLIC KING PRAWN ● 5.50

Gorgeous king prawn in a exuberant garlic sauce

CHEF'S DELICIOUS CHOICE OF APPETIZERS TO SHARE 11.95

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

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.

● HOT	Vegetarian	Contains Eggs
● MEDIUM	Contains Wheat	Contains Fish
● MILD	Contains Nuts	Contains Dairy

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

Served with rice or Naan

CHICKEN 14.95 | LAMB 14.95 | VEG 13.50 | KING PRAWN 15.95

REZALA ●

Beautifully rich combination of wonderful spices & chillies

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

MANGO SAUCE ●

Sweet mango cooked with mild herbs in a heavily infused sauce

COCONUT & ALMOND ●

Blend of coconut cream with almond & finely ground coconut

HONEY ●

In a smooth aromatic honey sauce

PANEER ●

Marinated Indian cheese served in a traditional eastern sauce

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

DOSA ●

Crisp light crêpe with a filling of your choice

Tandoor Specials

Served with rice or naan

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

SHASHLIK COMBO 18.95 ● CHICKEN/LAMB 15.95 ● KING PRAWN 16.95 ●

CHICKEN/LAMB TIKKA ● 15.95

Traditional & popular lightly grilled with fresh herbs

TANDOORI LAMB CHOPS ● 15.95

Tender lamb marinated in spices cooked in a clay oven

TANDOORI CHICKEN ● 15.95

Delicate chicken on the bone marinated in yoghurt and lemon

TANDOORI & GARLIC KING PRAWNS ● 16.95

Fresh in marinated sauce grilled to perfection

TANDOORI FISH ● 16.95

Eastern delicate fish grilled with pure spices in turmeric & coriander

LAMB SHISH KEBAB ● 15.95

Popular grilled meat, cooked to perfection

ANARKALI BAHAR ● 16.95

Spring chicken cooked in fresh herbs and cream, served sizzling

MIXED GRILL ● 17.95

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

Vegetarian Specials

Served with rice or naan All 13.90

CHANNA ALOO & SAAG ● ▼

Marinated potato with chickpeas & wild spinach

SAGWALLA PANEER ● ▼

Delightful Indian cottage cheese cooked with wild spinach

DHAAL & CHANNA ● ▼

Homemade lentils with chick peas

VEGETABLE BAHAR ● ▼

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

VEGETABLE HONEY ● ▼

Fine vegetables in a smooth aromatic honey sauce