BALTI SPECIALS

CHICKEN 9.95 | LAMB 9.95 | TIKKA 9.95
VEGETABLE 9.95 | KING PRAWNS 13.95 (S)

ORIGINAL BALTI ● CHILLI BALTI ●
MUSHROOM BALTI ● SAAG BALTI ● INDECISIVE ★

INDIAN CLASSICS

CHICKEN 9.95 | LAMB 9.95 | TIKKA 9.95
VEG 9.95 | KING PRAWN 13.95 (S)

MASSALA ● KORMA ● MADRAS ● PATHIA ● BHUNA ● ROGAN ● JALFREZI ● VINDALOO ● DOPIAZA ● DHANSAKI ● MALAYA ● KASHMIR ● PASSANDA ● KORRAI ● MAKAHNI ●

BIRIYANI SPECIALS

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

CHICKEN/LAMB TIKKA	13.95
CHICKEN/LAMB	13.95
VEGETABLE	13.95
PRAWN (S)	13.95
KING PRAWN (S)	15.95

MANGO HOUSE BIRIYANI (S) 15.95
A house special combo of chicken, prawn and lamb served with a crispy omelette

SEAFOOD SPECIALS

KORRAI JINGA KING PRAWN ● 15.95
Hot, wholesome dish, well cooked in thick gravy enriched with spices

KING PRAWN ALOO ● (S) 15.95
Fresh king prawns, peeled potatoes in a rich bhuna sauce

KING PRAWN KORRAI ● (F) 15.95
Rich blend of seasonal fish in garlic and tomato sauce

SAAG KING PRAWN ● (S) 15.95
Prepared with spinach, garlic & tomatoes. Simply mouthwatering

KING PRAWN SUCCA ● (S)(N) 19.95
Fresh King prawns cooked in a rich tamarind sauce

GARLIC K' PRAWN BHUNA ● (S) 15.95
Cooked in natural herbs and a rich fresh garlic spicy sauce

FOR THE CHILLI FREAKS

CHILLI TIKKA MASSALA 10.95
The classic, but with extra spice

CHILLI JALFREZI EXTRA 10.95
Like a Jalfrezi but much hotter

DHANSAK EXTRA 10.95
Like a Dhansak cooked with lentils, but much hotter

CEYLON 10.95

PHALL 10.95

CHEF'S SIDES

ALL 4.10 (V)
SAAG BHAJEE | BOMBAY ALOO | MUSHROOM BHAJEE | TARKA DAL
ALOO GOBI | CHUTNEY & HOT TRAY RAITA

POPADUM .70 | CHIPS 3.20

RICE

STEAMED | PILAU 3.80 (V)
GARLIC 3.80 (V) | KEEMA 3.80 | SAAG 3.80 (V) LEMON 3.80 (V)
VEGETABLE 3.80 (V) | CHANNA 3.80 (V) | COCONUT 3.80 (V)
MUSHROOM 3.80 (V) | EGG (E) 3.80 (V) HALF & HALF (BOILED) 3.80 (V) |
HALF & HALF (PILAU) 4.20 (V)

NAAN & ROTI

SMALL 3.90 | MEDIUM 5.95 | LARGE 8.95
GARLIC (V) | PESHWARI (V) | KEEMA | ONION & CORIANDER (V)
CHILLI & GARLIC (V) | TIKKA | ROTI

RESTAURANT OF THE YEAR

MANGO HOUSE

AT HOME

The Art of Indian Cooking

29 YEARS ANNIVERSARY CELEBRATION

Tel: 01633 882644 / 01633 882655
Magor Square, NP26 3HY

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

STARTERS

Get your taste buds buzzing with our delicious starters

CHICKEN CHAAT 4.10
Diced chicken spiced with chef's secret recipe, cooked to perfection

SAMOSA 4.10
Filled with a choice of chicken, tender meat, or vegetables

TIKKA (CHICKEN/LAMB) (D) 4.10
Marinated in yoghurt and hand-picked spices

ONION BHAJI (G) (V) 4.10
Eastern favourite V

KEBAB COCKTAIL (D) 5.95
A display of tandoori skills in a cream sauce

GRILLED PANEER (V) 4.10
Cheese paneer marinated in yoghurt, turmeric & ginger

POKORA (CHICKEN/GOBI) (G) (E) 4.10
Classic Indian finger food that no one can resist

PRAWN PURI (G) 5.95
Garnished with coriander, garlic & lime

WINGS OF INDIA 4.10
Marinated and coated in chef's tikka sauce

ALOO CHAAT 4.10
Diced potato spiced with chef's secret recipe, cooked to perfection

SHISH KEBAB 4.10
Popular grilled meat cooked to perfection

GARLIC KING PRAWN (G) 5.95
Gorgeous king prawn in a exuberant garlic sauce

CHEF'S CHOICE OF APPETIZERS TO SHARE (G) (D) 15.95
Selection of samosas, onion bhajis, chicken chaat & wings of India

HOT
MEDIUM
MILD

(G) CONTAINS GLUTEN
(N) CONTAINS NUTS
(E) CONTAINS EGGS
(F) CONTAINS FISH
(D) CONTAINS DAIRY
(S) CONTAINS SHELLFISH

MANGO HOUSE SIGNATURE DISHES

Our signature selection of traditional Indian flavours.
Served with rice or Naan of your choice

CHICKEN/LAMB 13.95 | VEG 13.95 (V) | KING PRAWN 16.95

REZALA (D)
Beautifully rich combination of wonderful spices & chillies

ACHARI
Delicious homemade sauce with aromatic chilli spices and ginger

WRAPPER (G)
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 (D)
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 (D) (N)
Blend of coconut cream with almond & finely ground coconut

HONEY (N)
In a smooth aromatic honey sauce

KEEMA & PEAS BIRYANI
A beautiful mix!

PANEER (D)
Marinated Indian cheese served in a traditional eastern sauce

PERI PERI
A delicately spiced dish with mouth-watering flavours

SHATKORA NIGHT
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 (D) (N)
Fillet of chicken with tender mince filling

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

TANDOOR SPECIALS

Served with rice or naan of your choice

CHICKEN/LAMB TIKKA 12.95
Traditional & popular lightly grilled with fresh herbs

TANDOORI LAMB CHOPS 15.95
Tender lamb marinated in spices cooked in a clay oven

TANDOORI CHICKEN 12.95
Delicate chicken on the bone marinated in yoghurt and lemon

TANDOORI & GARLIC KING PRAWNS (D) 15.95
Fresh in marinated sauce grilled to perfection

TANDOORI FISH (F) 15.95
Eastern delicate fish grilled with pure spices in turmeric & coriander

LAMB SHISH KEBAB 12.95
Popular dish, cooked to perfection

ANARKALI BAHAAR 12.95
Spring chicken cooked in fresh herbs and cream, served sizzling

MIXED GRILL (D) 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 of your choice

CHANNA ALOO & SAAG (V) 13.95
Marinated potato with chickpeas & wild spinach

SAGWALLA PANEER (V) 13.95
Delightful Indian cottage cheese cooked with wild spinach

DHAAL & CHANNA (V) 13.95
Homemade lentils with chick peas

VEGETABLE BAHAAR (V) 13.95
Fine vegetables in a herb & cream sauce, served in a sizzler

VEGETABLE HONEY (V) 13.95