

## Balti Specials

CHICKEN 11.95 | LAMB 11.95 | TIKKA 11.95  
VEGETABLE 11.95 | KING PRAWNS 15.95

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

INDECISIVE ● ★

## Indian Classics

CHICKEN 11.95 | LAMB 11.95 | TIKKA 11.95  
VEGETABLE 11.95 | KING PRAWNS 15.95

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 and spices,  
garnished and served with a side vegetable curry, or a sauce of your choice

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

### MANGO HOUSE BIRIYANI 19.95 ★

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 19.95 ● ★

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 F

### SAAG KING PRAWN 19.95 ●

Prepared with spinach, garlic & tomatoes. Simply mouthwatering

### GARLIC KING PRAWN BHUNA 19.95 ●

Cooked in natural herbs and a rich fresh garlic spicy sauce

### KORRAI GARLIC HANDHI 19.95 ● ★

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 CHILLI FREAKS!

CHILLI TIKKA MASSALA 12.95 D N ● ● ● ● ●

CHILLI JALFREZI EXTRA 12.95 ● ● ● ● ●

Like a Jalfrezi but much hotter

DHANSAK EXTRA 12.95 ● ● ● ● ●

Like a Dhansak cooked with lentils, but much hotter

CEYLON 12.95 D N ● ● ● ● ●

A hot Sri-Lankan special with coconut

PHALL 12.95 ● ● ● ● ●

## Chef's Sides

ALL 4.90

SAAG BHAJEE ▼ | BOMBAY ALOO ▼ | MUSHROOM BHAJEE ▼  
TARKA DAL ▼ | ALOO GOBI ▼ | CHUTNEY & HOT TRAY ▼ | SAAG ALOO ▼  
SAAG PANEER ▼ | ALOO CHANNA | CHANNA MASSALA ▼  
POPADUM .90 ▼ | CHIPS 3.50 | SPICY CHIPS 3.50

## Rice

STEAMED | PILAU 3.90 ▼  
GARLIC 4.30 ▼  
KEEMA 4.30 ▼  
SAAG 4.30 ▼  
LEMON 4.30 ▼  
VEGETABLE 4.30 ▼  
CHANNA 4.30 ▼  
COCONUT 4.30 ▼  
MUSHROOM 4.30 ▼  
EGG B 4.30 ▼  
HALF & HALF (BOILED) 4.30 ▼  
HALF & HALF (PILAU) 4.50 ▼

## Naan

SMALL 4.50 | MEDIUM 6.95  
LARGE 9.95 D G

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

## 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

MAGOR

Restaurant of the year

# MANGO HOUSE

EST. 1998



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.

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## Starters

Get your taste buds buzzing with our delicious starters

### CHAAT (CHICKEN/ALOO) 4.95 ●

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 6.95 ●

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 6.50 ●

Garnished with coriander, garlic & lime **G**

### GARLIC KING PRAWN 6.50 ●

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

### CORIANDER LAMB CHOPS 6.95 **NEW**

Welsh lamp chops marinated in Bangladeshi spices

### CHEF'S DELICIOUS CHOICE OF APPETIZERS TO SHARE 15.95

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

### MANGO HOUSE VEGETARIAN FEAST 15.95 **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.

**V** VEGETARIAN **★** BEST SELLER

● **HOT**  
● **MEDIUM**  
● **MILD**

**G** CONTAINS GLUTEN  
**N** CONTAINS NUTS  
**E** CONTAINS EGGS

**F** CONTAINS FISH  
**D** CONTAINS DAIRY  
**S** CONTAINS SHELLFISH

## Mango House Specials

Served with rice or Naan of your choice

### CHICKEN 16.95 | LAMB 16.95 | VEG 16.95 | 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 **G**

#### 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 N**

#### HONEY ●

In a smooth aromatic honey sauce **N**

### KEEMA & PEAS BIRYANI ● **NEW**

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 N**

#### 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**

## Tandoor Specials

Served with rice or naan of your choice

### SHASHLIK COMBO 19.95 ● CHICKEN/LAMB 18.95 ● KING PRAWN 19.95 ●

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

### CHICKEN/LAMB TIKKA 17.95 ●

Traditional & popular lightly grilled with fresh herbs

### TANDOORI LAMB CHOPS 18.95 ●

Tender lamb marinated in spices cooked in a clay oven

### TANDOORI CHICKEN 17.95 ●

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 17.95 ●

Popular grilled meat, cooked to perfection

### ANARKALI BAHAAAR 17.95 ●

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

### MIXED GRILL 19.95 ●

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 16.95**

### CHANNA ALOO & SAAG ● **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 BAHAAAR ● **V**

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

### BINDI DOPIAZA ● **V**

### PANEER MAKHANI ● **V NEW**

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