

Balti Selections

CHICKEN 11.95 | LAMB 12.95 | TIKKA 11.95 | VEG 10.95
KING PRAWNS 16.95

CHILLI ● MUSHROOM ●
SAAG ● INDECISIVE ● ★

Indian Classics

CHICKEN 11.95 | LAMB 12.95 | TIKKA 11.95 | VEGETABLE 10.95
KING PRAWNS 16.95

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

Biriyani Selections

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 ● 16.95
KING PRAWN ● 18.95

MANGO HOUSE BIRIYANI 18.95 ● ● ●

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

Vegetarian Specials

Served with rice or naan | All 15.95

CHANNA ALOO & SAAG ● ● ●

Marinated potato with chickpeas and wild spinach ●

SAGWALLA PANEER ● ● ● ★

Delightful Indian cottage cheese cooked with wild spinach ●

BINDI DOPIAZA ● ● ● NEW

DHAAL & CHANNA ● ● ●

Homemade favourite of lentils with chickpeas

PANEER MAKHANI ● ● ● NEW

Indian cheese cooked in a special creamy sauce

VEGETABLE BAHAR ● ● ●

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

MUSHROOM PANEER ● ● ● NEW

Card payments only with major credit or debit cards.

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.

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 0.90 ● CHIPS 3.00 | SPICY CHIPS 3.50 | HALF & HALF 4.50 ●

Rice

STEAMED | PILAU 3.90 ●
KEEMA 4.30 ●
SAAG 4.30 ●
LEMON 4.30 ●
VEGETABLE 4.30 ●
CHANNA 4.30 ●
COCONUT 4.30 ●
MUSHROOM 4.30 ●
EGG ● 4.30 ●

Naan

SMALL: 4.40 | MEDIUM: 6.95
LARGE: 9.95 ● ●

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

FOR THE CHILLI FREAKS

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 12.50 | LAMB 13.50 | KING PRAWNS 16.95

CHILLI TIKKA MASSALA ● ● ●

CHILLI JALFREZI EXTRA ●
Like a Jalfrezi but much hotter

DHANSAK EXTRA ●
Like a Dhansak cooked with lentils and much hotter

CEYLON ● ● ●
A hot Sri-Lankan special with coconut

PHALL 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.

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

● CONTAINS GLUTEN
● CONTAINS NUTS
● CONTAINS EGGS

● CONTAINS FISH
● CONTAINS DAIRY
● CONTAINS SHELLFISH

● HOT ● MEDIUM ● MILD
● HOT ● HOTTER ● HOTTEST

MANGO HOUSE

EST. 1998



THE ART OF COOKING



Starters

Get your taste buds buzzing with our delicious starters

ONION BHAJI 4.80

Eastern favourite **V G**

SAMOSAS (CHICKEN/MEAT/VEG) 4.80

TANDOORI GRILL 6.30 **NEW**

Selection of chicken, lamb and sheek kebab served with fresh salad and sauce

CHAAT (CHICKEN/ALOO) 4.80

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

GARLIC KING PRAWN 5.90

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

TIKKA (CHICKEN OR LAMB) 4.80

Marinated in yoghurt and hand-picked spices **D**

KEBAB COCKTAIL 5.90

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

SEEKH KEBAB 4.80

POKORA (CHICKEN/ALOO) 4.80

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

DILPASANDA (KEEMA/VEGETABLE) 4.80 **NEW**

Delicious filling inside fresh jacket potato

GRILLED PANEER 4.80

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

TANDOORI NAGA WINGS 4.80 **NEW**

Succulent spicy wings cooked in fiery hot mr.naga sauce

KING PRAWN PURI 5.90

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

KING PRAWN BUTTERFLY 5.90

Succulent king prawns cooked in a batter **S G**

GARLIC MUSHROOMS 3.90

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

CORIANDER LAMB CHOPS 5.90 **NEW**

Welsh lamp chops marinated in Bangladeshi spices

CHEF'S DELICIOUS CHOICE OF APPETIZERS TO SHARE 13.95

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

MANGO HOUSE VEGETARIAN FEAST 13.95 **NEW**

Combination of paneer tikka, aloo chaat, onion bhajis, and aloo pakora **V**

Mango House Specials

All served with rice or Naan (upgrade to medium naan for 50p)

CHICKEN 18.95 | LAMB 19.95 | VEG 14.95 | KING PRAWN 19.95

REZALA

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

ACHARI

Delicious homemade sauce with aromatic chilli spices and ginger

WRAPPER

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

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**

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**

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

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

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

SHATKORA **NEW**

Traditional Bangladeshi citrus fruit to deliver a delicious tangy flavour

Sizzling Tandoor Specials

Served with Naan bread/ rice & salad

TANDOORI SHASHLIK 19.95

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

MIXED GRILL 19.95

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

TANDOORI KING PRAWN SHASHLIK 19.95

Whole king prawn prepared in a Tandoori oven

CHICKEN/LAMB TIKKA 17.95

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

MANGO HOUSE SURF & TURF 21.90

Selection of chef's specialities **D S**

TANDOORI CHICKEN 17.95

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

TANDOORI & GARLIC KING PRAWNS 19.95

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

ANARKALI BHAAR 17.95

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

Seafood Specials

Served with rice or naan

KING PRAWN ALOO 19.95

Fresh king prawns, peeled potatoes in a rich bhuna sauce **S**

KORRAI JINGA KING PRAWN 19.95

Hot, wholesome dish, well cooked in thick gravy, enriched with spices **S D**

FISH PIYAAZ 19.95

Rich blend of seasonal fish in garlic and tomato sauce **F**

GARLIC KING PRAWN BHUNA 19.95

Cooked in natural herbs and a rich fresh garlic spicy sauce **S**

KING PRAWN GARLIC HANDHI 19.95

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

TANDOORI JINGA JALFREZI 19.95 **NEW**

King prawns grilled in a clay oven, cooked in a thick spicy sauce, garnished with fresh coriander