

Balti Specials

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

ORIGINAL BALTI ● CHILLI BALTI ● MUSHROOM BALTI ●
SAAG BALTI ● INDESESCIVE BALTI ● 12.95

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 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 ● 16.95 | CHICKEN OR LAMB ● 16.95
PRAWN ● 16.95 | KING PRAWN ● 18.95

MANGO HOUSE BIRIYANI 18.95 ● ●

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

Seafood Specials

Served with rice or naan

KING PRAWN ALOO ● 19.95

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

KORRAI JINGA KING PRAWN ● ● 19.95

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

SAAG KING PRAWN ● 19.95

Prepared with spinach, garlic & tomatoes. Simply mouthwatering ●

FISH PIYAAZ ● 19.95

Rich blend of seasonal fish in garlic and tomato sauce ●

GARLIC KING PRAWN BHUNA ● 19.95

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

KING PRAWN SUCCA ● 19.95

King prawns in a rich tamarind sauce ● ●

KING PRAWN KORRAI GARLIC HANDHI ● ● 19.95

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

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

Rice

KEEMA | MANGO | SAAG 4.30 ▼
STEAMED | PILAU 3.90 ▼
LEMON | COCONUT 4.30 ▼
MUSHROOM | EGG ● 4.30 ▼
CHIPS 4.30
HALF & HALF 4.50 ▼

Naan

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

GARLIC | PESHWARI
KEEMA | ONION & CORIANDER
CHILLI | GARLIC

MIX TIKKA NAAN
(MEDIUM) 8.95

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 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.
"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

● CONTAINS GLUTEN

● CONTAINS NUTS

● CONTAINS EGGS

● CONTAINS FISH

● CONTAINS DAIRY

● CONTAINS SHELLFISH

● HOT ● MEDIUM ● MILD

● HOT ● HOTTER ● HOTTEST

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

If you have any food allergies or special dietary requirements, please speak
to a member of the team. All dishes are prepared with vegetable oil which
has traces of GM soya.

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.

EST. 1998
MANGO HOUSE
MAGOR | CEFN COED | CHEPSTOW



Starters

Get your taste buds buzzing with our delicious starters

ONION BHAJI 4.80

Eastern favourite  

SAMOSAS 4.80

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


CHICKEN CHAAT 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 

TIKKA 4.80

Marinated in yoghurt and handpicked spices 



KEBAB COCKTAIL 5.90

A selection of tender tandoori cuts in a cream sauce 


SEEKH KEBAB 4.80

Popular grilled meat cooked to perfection

POKORA 4.80

Classic Indian finger food that no one can resist  

GRILLED PANEER 4.80

Cheese paneer marinated in yoghurt, turmeric & ginger  


KING PRAWN PURI 5.90

Freh King prawns, served in a puri (bread)  

WINGS OF INDIA 4.80

Marinated chicken wings in traditional Indian spices



THAL KING PRAWN 5.10

King prawns cooked with mushrooms in a seafood sauce 

KING PRAWN BUTTERFLY 5.90

Succulent king prawns cooked in a batter  



GARLIC MUSHROOMS 3.90

Mushrooms cooked in a creamy garlic sauce  

ALOO CHAAT 3.90

Diced potato spiced with chef's secret sauce 

CHEF'S DELICIOUS CHOICE OF APPETIZERS TO SHARE 13.95

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

CHEF'S DELICIOUS CHOICE OF FISH & SEAFOOD TO SHARE 16.95

Chef's selection of seasonal fish and seafood  

Mango House Specials

The art of cooking | All served with rice or Naan

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

REZALA

Beautifully rich combination of wonderful spices & chillies

ACHARI

Delicious homemade sauce with aromatic chilli spices and ginger

WRAPPER

Generous mix of eastern spices wrapped in thin bread

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

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

Tender cuts of meat 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

MOGUL BALTI

Richly flavoured in a chef's special sauce

MANGO HOUSE MASSALA

Fillet of chicken with tender mince filling

BOMBAY

A favourite cooked in a smooth aromatic sauce served with boiled egg

Tandoor Specials

Served with Naan bread and salad

TANDOORI SHASHLIK 19.95

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

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

MANGO HOUSE SURF & TURF 21.90

Selection of chef's specialities

TANDOORI CHICKEN 17.95

Delicate chicken on the bone marinated in yoghurt and lemon

TANDOORI & GARLIC KING PRAWNS 19.95

Fresh in marinated sauce grilled to perfection

TANDOORI FISH 19.95

Delicate fish grilled with pure spices in turmeric & coriander

LAMB SHISH KEBAB 17.95

Popular grilled meat, cooked to perfection

ANARKALI BAHAR 17.95

Spring chicken cooked in fresh herbs and cream, served sizzling

MIXED GRILL 19.95

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

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

DHAAL & CHANNA

Homemade favourite of lentils with chickpeas

VEGETABLE BAHAR

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

VEGETABLE HONEY

Fine vegetables in a smooth aromatic honey sauce

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.