



APPETIZERS

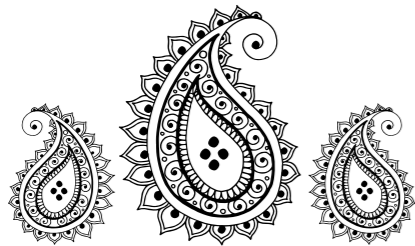
- 1. **papad** ●● £1.75
black lentil and cracked pepper papaddom, served with sweet mango and cardamom chutney
- 2. **masala papad** ●● £2.95
papad with seasoned fresh tomatoes, red onion, spiced gram vermicelli and coriander

STARTERS | served with a salad and dipping sauce

- 3. **onion bhajia** ●● £5.65
onion and cabbage fritters flavoured with garam masala and fenugreek leaves in our spiced gram-flour batter
- 4. **indian spring rolls** ● £5.65
shredded cabbage, onion and carrots rolled in a thin pastry, flavoured with red and green chillies
- 5. **vegetable samosas** ● £5.65
delicate pastries stuffed with an array of vegetables, flavoured with cumin and black pepper
- 6. **cassava spheres** ●● £5.65
fragrant coconut and green chilli spheres with sesame seeds in a seasoned cassava casing
- 7. **methi na gota** ●● £5.65
fenugreek infused bhajias in our spiced gram-flour batter
- 8. **maroo bhajia** ●● £5.65
thin potato slices, coated in our spiced gram-flour batter

SHARING PLATTERS | four different starters

- 9. **platter for two** £12.65
can be made vegan and/or gluten-free ●●
- 10. **platter for three** £18.65
can be made vegan and/or gluten-free ●●



MANGO RESTAURANT EVENING MENU

● vegan ●● gluten-free ●●● contains nuts

at the time of ordering please state any allergies or intolerances
kindly note - our kitchen handles allergens daily and we cannot guarantee that our dishes are allergen-free

our food is made fresh to order, during busy periods there may be a delay

10% discretionary service charge will be added to parties over 5 persons

CHAAT | authentic indian street-food starters

Traditionally served from make-shift stalls and carts in busy bazaars, these savoury treats are the most characteristic flavours from India. The following are all served cold.

- 11. **pani puri** ● £6.00
puffed crispy pastries filled with seasoned chickpeas and potatoes, topped with a date and tamarind sauce and served with a green mango, apple and mint dip
- 12. **sev dahi puri** £7.00
puffed crispy pastries filled with seasoned chickpeas and potatoes, topped with a date and tamarind sauce, spiced yoghurt, pomegranates, gram vermicelli, red onion and coriander can be made vegan ●
- 13. **mango's bhel** ●●● £8.50
black chickpeas, potato, gram vermicelli noodles, tempered puffed rice and peanuts all mixed together in an array of sauces, topped with onion, cucumber, tomato, pomegranates and coriander
- 14. **mango's special chaat** ● £9.50
a potato patty with crushed, spiced black chickpeas, topped with masala yoghurt, an array of chutneys, gram vermicelli noodles, red onion, pomegranates and coriander can be made vegan, add £1 ●

DOSA | south indian specialities

The following dishes are served with accompanying coconut chutney, garlic-chilli sauce and vegetable sambhar (a light daal).

- 15. **masala dosa** ● £13.00
savory crêpe made of fermented rice and lentils, filled with a dry curry of spiced potato and cauliflower can be made vegan ● why not add paneer? - £1.50
- 16. **mysore masala dosa** ● £14.00
savory crêpe made of fermented rice and lentils, filled with a dry, mixed vegetable curry and a garlic and chilli paste can be made vegan ● why not add paneer? - £1.50
- 17. **paneer dosa** ● £15.00
savory crêpe made of fermented rice and lentils, filled with a dry curry of paneer, cauliflower, broccoli, carrots, garden peas and potato

HOUSE SHAK | traditional indian curry

- 18. **chana masala** ●● £9.00
white chickpeas curried in a lightly spiced tomato gravy
- 19. **tarka daal** ●● £9.50
five lentil daal flavoured with traditional aromatic spices, garlic and ginger
- 20. **mushroom korma** ●● £10.50
delicate korma flavoured with onion and garlic

SIGNATURE SHAK | chef's recommended indian curry

- 21. **ravaiya nu shak** ●●● £11.00
baby aubergines stuffed with a peanut masala paste simmered in an aromatic tomato gravy
- 22. **chilli paneer** ● £12.00
paneer, capsicum, onion and green chilli cooked into a flavour packed indo-chinese sauce
- 23. **methi malai kofta** ● £12.50
fenugreek and vegetable koftas cooked in a spiced tomato gravy, finished with fresh cream
award winning dish
can be made vegan ●

BREAD | hand-made to order

- 24. **naan** ● £3.00
- 25. **garlic naan** | buttered £3.50
can be made vegan ●
- 26. **garlic chilli cheese naan** £5.00
- 27. **peshwari naan** £5.50
can be made vegan ●
- 28. **paratha** | layered bread ●● £3.00
- 29. **gluten-free paratha** ●● £6.50

RICE | steamed and fluffy

- 30. **bhaat** | basmati ●● £4.00
- 31. **jeera bhaat** | cumin fried ●● £4.50
- 32. **pilau** | vegetable ●● £5.00

CONDIMENTS | irresistible additions

- 33. **mango chutney** ●● £3.00
- 34. **condiment trio** | pickles and chutneys ● £4.00
can be made vegan ●
- 35. **raita** | mint and cucumber yoghurt ● £4.50
- 36. **kachumber** | salad ●● £5.00

LASSI | other jug sizes available, please ask your server

- mango £4.25
- vegan mango ● £4.95
- mango jug for three £12.25

TEA

- masala chai** £3.95
aromatic spiced tea made with milk, can be made decaf
- yorkshire £2.65
- yorkshire decaf £2.65
- green £2.65
- peppermint £2.65

COFFEE

- freshly ground coffee £2.85
- americano £2.85
- cappuccino £3.25
- caffe latté £3.25
- single espresso £2.65
- double espresso £2.95
- hot chocolate £3.75
- oat milk free
- soya milk free
- decaf free

DESSERTS | the perfect way to end your meal

Traditionally made with milk slowly simmered with aromatic spices like saffron and cardamom, we offer a selection of heritage sweets with little twists to suit everyone. Most desserts can be served without nuts.

- 37. **indian kulfi** | two scoops ●● £5.50
choose between refreshing mango, fragrant pistachio or traditional malai
mix and match to create your dream combination
- 38. **spice cream** ●●● £5.50
vegan vanilla ice-cream flavoured with chai masala, topped with sugared fennel seeds and pistachios
- 39. **gajjar halwa** ●● £8.00
traditional indian carrot cake flavoured with saffron, cashews and cardamom
served warm with kulfi, can be made vegan ●
- 40. **chocolate pistachio cake** ●● £8.00
homemade vegan, chocolate sponge with a decadent chocolate glaze, served warm with vanilla ice cream

