



# mango

INDIAN




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# starters

**BASKET OF PAPADUM WITH CHUTNEY**  **£4.00**

**EXTRA PAPADUM**  **£2.00**

**KEBAB PLATTER** **£7.50**

Haryali chicken tikka, dora seek kebab and adraki lamb chops.

**SEAFOOD PLATTER** **£8.50**

Scallops, fish tikka and lasooni jhinga.

**ALOO TIKKI**  **£5.50**

Typical mumbai street food - potato and chickpeas spiced with fresh coriander and cumin seeds served with coriander & mint chutney.

**SAMOSA** **LAMB** | **VEGETABLE**  **£5.50**

Pastry parcels freshly made, filled with mince lamb or seasonal vegetables.

**AACHARI PANEER**  **£5.50**

Cottage cheese marinated with pickling spices slow cooked in tandoor.

**ONION BHAJIA**  **£4.50**

Classic onion fritters.

**CHILLI SQUID** **£7.00**

Squid rings spiced with finely chopped green chillies and whole spices battered with chick pea flour.

**LASOONI JHINGA** **£8.00**

King prawn marinated with yoghurt and chopped fresh garlic garnished with coriander and spring onion, cooked in tandoor.

**CRAB CAKE** **£7.00**

A coastal preparation of crabmeat and mashed potatoes with chopped onions and ginger.

**HARYALI CHICKEN TIKKA** **£6.50**

Breast chicken marinated with green chilli, coriander, mint and crush ginger & garlic. Skewered and grilled in the tandoor.

**ADRARI LAMB CHOPS** **£7.50**

Tender chunks of lamb marinated with home made yoghurt and ground spices.

**SHOLEY CHICKEN TIKKA** **£6.50**

Breast chicken spiced with garam massala and crush ginger & garlic. Skewered and grilled in the tandoor.

**PAN FRIED SCALLOPS** **£7.50**

Marinated with black pepper and freshly squeezed lemon.

**AJWAIN MACHAL** **£7.50**

Seasonal white fish lightly spiced with carom seed, turmeric and red crushed chilli.

**DORA SEEK KEBAB** **£6.50**

Minced lamb flavoured with finely chopped green chillies, ginger and whole spices served with mint and coriander.

# Tandoon

**MEAT PLATTER** **£19.00**

Haryali chicken tikka, sholey chicken tikka, dora seek kebab and lamb chops. Served with cachumber salad and mini naan.

**SEAFOOD PLATTER** **£21.00**

Scallops, fish tikka, lasooni jhinga and crab cake. Served with cachumber salad and mini naan.

**HARYALI CHICKEN TIKKA** **£17.00**

Breast chicken marinated with green chilli, coriander, mint and crush ginger & garlic. Skewered and grilled in the tandoor. Served with pilau rice and curried gravy.

**LASOONI JHINGA** **£19.00**

King prawn marinated with yoghurt and chopped fresh garlic garnished with coriander and spring onion, cooked in tandoor. Served with pilau rice and curried gravy.

**ADRARI LAMB CHOPS** **£19.00**

Tender lamb marinated with home made yoghurt and ground spices. Served with pilau rice and curried gravy.

**TANDOORI KUKHAR** **£17.00**

Half chicken marinated in ginger, garlic, yoghurt, black pepper, cinnamon and rose petal. Served with salad and mini nan.

**SHOLEY CHICKEN TIKKA** **£17.00**

Breast chicken spiced with garam massala and crush ginger & garlic. Served with pilau rice and curried gravy.

**AACHARI PANEER**  **£14.00**

Cottage cheese marinated with pickling spices slow cooked in tandoor. Served with pilau rice and curried gravy.

**AMRITSARI FISH** **£18.00**

Succulent spiced sea bass, gently grilled in the tandoor. Served with lemon rice and curried gravy.

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# mains

## SHIKANDARI LAMB SHANK £18.00

### WITH MUSHROOM RICE

Chefs signature dish, shank of tender lamb prepared with body warming spices and rum.

## BARWAN KADHI MURGH £18.00

### WITH PILAU RICE

Breast of chicken supreme stuffed with vegetables, cooked in onion and yoghurt gravy, tempered curry leaves and bulb chillies.

## JHINGA ALLEPY £19.00

### WITH PILAU RICE

King prawn cooked in fresh green mango with aniseed, Kashmiri red chilli, fresh coconut milk tempered with curry leaf and mustered seed.

## GOAN FISH CURRY £17.00

### WITH LEMON RICE

Seasonal white fish spiced with garlic and turmeric, simmered in a coconut milk, fenugreek and tomato sauce with a dash of cream.

## GOAN JHINGA £19.00

### WITH LEMON RICE

Jumbo king prawns spiced with garlic and turmeric, simmered in a coconut milk, fenugreek and tomato sauce with a dash of cream.

## KASHMIRI ROGAN JOSH £13.00

Freshly crushed ginger & garlic, infused tomato, flavoured with saffron.

## KADAI LAMB LAHORI £13.00

Diced lamb cooked with Kadai spices, tempered with bell peppers, onions and tomatoes.

## LALL MASS £13.00

Rajastani hot preparation of lamb, red crush chilli and ground aromatic spices.

## PALAK GOSTH £13.00

Tender lamb cubes cooked with fresh spinach.

## CHICKEN CHETTINAD £12.00

South Indian delicacy with coconut milk, red chillies, star anise, black pepper corn and curry leaf.

## MAKHANI MURGH £12.00

Punjabi favourite chicken tikka cooked in a rich and creamy tomato and yoghurt based sauce.

## KORMA CHICKEN OR LAMB £12.00

A delicate portion of yoghurt, cream & spices - mild but rich creamy texture.

## MURGH XACUTI £13.00

A south indian dish generously spiced using ground coconut, tempered with curry leaves, mustard seeds and carom seeds.

## CHICKEN JALFRAZI £12.00

Caramelised onions with capsicum and tomatoes sprinkled whole green chillies.

## KADAI MURGH £12.00

Chicken breast cubes tossed with red and green peppers with caramelised onions and green chilli.

## CHICKEN GREEN CURRY £13.00

Tender chicken breast cooked with freshly prepared green herbs.

## dum binyani

Slow-cooked basmati rice, caramelised onions layered and cooked in a sealed dum pot, served with raitha.

## CHICKEN OR LAMB £14.00

## VEGETABLE £9.95

## KING PRAWN £18.00

# vegetables

## SMALL £5.50 LARGE £9.00

## DALL MAKHNI

Black lentils in a creamy sauce.

## YELLOW DALL TADKA

Various lentils tempered with garlic.

## SAGG ALOO

Baby potatoes and spinach lightly spiced with garlic and cumin seeds.

## CHANA PALAK

Chickpeas and spinach lightly spiced.

## DHAI BAINGON

Baby aubergine cooked with yoghurt, lightly spiced with turmeric and fresh coriander.

## BHINDI DOPIAZA

Freshly prepared okra with caramelise onions, tomatoes and garlic.

## RAJA ALOO

Baby potatoes garnish with finely chopped coriander and green chilli.

## PANEER MIRCH MASSALA

Stir fry lightly spiced Indian cheese with diced green peppers.



## bread

TANDOORI ROTI	£2.25
LACHA PARATHA	£2.90
NAN	£2.25
PESHWARI NAN 	£2.90
KEEMA NAN	£2.90
VEG KULCHA NAN	£2.90
GARLIC	£2.90
GARLIC & CHILLI	£2.90
BASKET OF BREAD	£6.50

## extras

CUCUMBER RAITHA	£3.00
CACHUMBER SALAD	£4.00

## rice

PLAIN BASMATI RICE	£2.25
PILAU RICE	£2.75
LEMON CHILLI RICE 	£3.75
MUSHROOM RICE	£3.75
COCONUT & CASHEWNUT RICE 	£3.75

## deserts

<b>MATKA KULFI</b>	£5.50
Finest Indian icecream with saffron, pistachios and almonds.	
<b>SAMOSA &amp; VANILLA GELATO</b>	£5.95
Mini samosa parcel filled with chocolate and apple.	
<b>CINNAMON PEAR &amp; MANGO SORBET</b>	£5.95
Nashi pear carmalised with saffron served with mango sorbet.	
<b>FRUIT SALAD</b>	£4.95
Mixed fruit salad with Vanilla Gelato, Chocolate sauce.	
<b>GULAB JAMON</b>	£4.95
Milk dumpling in cinnamon syrup served with Vanilla Gelato.	
<b>ORANGE SORBET / VANILLA GELATO</b>	£3.95
Wafer basket filled with three scoops of sorbet or Gelato.	

## coffee

ESPRESSO	£1.90
DOUBLE ESPRESSO	£2.20
CAFÉ LATTE / CAPPUCINO	£2.90
AMERICANO	£2.50
LIQUEUR COFFEE (choice of any liqueur)	£6.50

## Tea

TEA POT	£2.90
English Breakfast / Assam / Darjeeling / Chai / Mint - Finest loose tea sourced from India.	



# set lunch menu

Available from **12.00pm till 5.00pm**

Two Courses **£19.99**

Three Courses **£23.99**

## starters

Choose from:

**Haryali Chicken Tikka | Vegetable Samosa**

**Lamb Seek Kebab | Assorted Veg Pakora**

## main

Choose from:

**Kadai Lamb | Chicken Chattrinand | Paneer Jalfrazi**

**Makhan Murgh | Vegetable Korma**

Served with

**Vegetable of the Day | Pilau Rice or Naan**

## dessert

Choose from:

**Gulab Jamun | Kulfi**

## Wine Pairing Suggestions

### white

#### Altozano Verdejo-Sauvignon

A refreshing, citrusy and herbaceous wine that will work beautifully with Chicken Chettinad and fried vegetable dishes such as Pakoras and Samosas.

**Glass serving: £6.25 Bottle: £23.00**

#### Cullinan View Chenin Blanc

A fruity style with tropical flavours and crisp finish that we recommend with spicy chicken dishes, Paneer Jalfrazi and Vegetable Korma.

**Glass serving: £5.50 Bottle: £20.50**

### red

#### Rare Vineyards Pinot Noir

This fresh, juicy red is light enough to go with fish and chicken dishes and versatile with vegetable starters and Korma.

**Glass serving: £5.85 Bottle: £22.00**

#### Veramonte Carmenère Reserva

This rich wine has herbs and spices to match Lamb, and Paneer dishes. If you like it hot, the slightly higher alcohol will increase the heat of the spices!

**Glass serving: £6.50 Bottle: £24.00**

Glass serving: 175ml

# Theatre menu

Pre Theatre **5.00pm till 6.00pm** Post Theatre **10.00pm till late**

Two Courses **£19.99**

Three Courses **£23.99**

## starters

Choose from:

**Haryali Chicken Tikka | Vegetable Samosa**

**Lamb Seek Kebab | Assorted Veg Pakora**

## main

Choose from:

**Kadai Lamb | Chicken Chattrinand | Paneer Jalfrazi**

**Makhan Murgh | Vegetable Korma**

Served with

**Vegetable of the Day | Pilau Rice or Naan**

## dessert

Choose from:

**Gulab Jamun | Kulfi**