

# **MANGO HOUSE**

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## **RESTAURANTS**

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*The Restaurant Of The Year*



*Let us take care of you this Christmas*

**Mango House**  
• Cardiff •

**Indian Dining**  
Westgate Street  
Cardiff

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**Mango House**  
• Magor •

**Indian Dining**  
Glenroy House  
Magor

**Tel.: 01633 88 26 44**  
**01633 88 26 66**

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## Let us take care of you this Christmas

The Mango House is pleased to offer this exclusive special menu to celebrate the festive season with a great selection of traditional & authentic dishes from the Indian subcontinent recreated by our top chefs for our customers only.

The cost of the Christmas Dinner will be £25

Quality Crackers  
Glass of Award Winning House Wine or a Pint of draught Lager  
Poppodoms & Chutneys  
Starter  
Main meal  
The meal will be served with Rice and slices of Nan Bread

### Poppodoms & Chutneys

Mild Chutneys - mint sauce, mango chutney, coconut relish  
Hot Relish Tray - lime pickle, chilli pickle, naga pickle

### Starters

**Fish Tikka** lightly spiced marinated Salmon shallow fried in onions/peppers

**Tikka Boal Maarch** Traditional Bengali fish marinated and cooked in a clay oven

**Roshun Borisa** Grilled King Prawn served in a garlic and coriander sauce

**Thal Prawns** Tiger prawns cooked in seafood sauce with onions peppers & mushrooms a Portuguese influenced dish

**Prawn Puree** spicy prawns cooked in chat sauce with peppers, onions and coriander wrapped by traditional fried bread

**Shobzi Dilpasanda** Selection of Welsh vegetables cooked with authentic Indian spices stuffed into a baked potato

**Pokora Shobzi** Chef Choice of vegetables cooked with a spicy batter and shallow fried to give a crispy texture and exotic aroma

**Shobzi Paneer** Grilled Indian cheese complemented with traditional vegetables enhanced with spices from Punjab region

**Deshi Quaila** Marinated Quail cooked in a Tandoori served with a chilli sauce

**Duck Passanda** Diced duck cooked in mild creamy sauce with sprinkled almonds flakes

**Kebab Cocktail** A selection of meat grilled in a clay oven served in a sizzling creamy sauce on a cast iron sizzler

**Tandoori Murghi** Richly spiced chicken wings cooked by traditional methods on a skewer and garnished over with butter & coriander

**Tandoori Chops** Lamb Chops marinated with various spices and cooked over a naked fire to give it a real traditional charcoaled flavour

Book now for our annual New Year's Eve celebration

For Further Enquiry Please Contact Our Reservation Team on Details on Reverse.

## Main Course

All main dishes are served with crispy fresh green salad, helping of traditional vegetables, nan bread and a portion of Rice Dish.

**Shengri Shaslick** King prawns marinated and cooked in a traditional clay oven and garnished with whole grilled onions, peppers and tomatoes with sprinkle of fresh lemon juice and coriander

**Borisa Sag** Fresh water king prawn cooked in a rich spinach sauce with shreds of garlic and onions

**Machi Biran** Whole slice of Boal marinated and shallow fried with garlic and onions garnished with fresh coriander and lemon slice

**Borisa Wrapper** Traditional cooked king prawns cooked in a lightly spiced sauce chunks of onions and peppers wrapped in a lightly fried roti

**Maarch Tally** An array of seafood specials arranged in tally all cooked differently to give you a wide range of mouth watering dishes

**Shobzi Tally** Chef special choice of vegetables cooked in various styles to offer you an extensive range of dishes to diversify your taste buds

**Raja Endda** Egg boiled and marinated and lastly shallow fried with onion baggarr and served. An old family recipe passed down from generation to offer a real authentic flavour from the villages

**Meeta Annaz** Chunks of exotic vegetables cooked in a creamy and sweet sauce garnished with coconuts and almonds

**Shobzi Methi** Chefs choice of vegetables cooked with fenugreek leaves to give it a rich aromatic taste and aroma. This dish requires a fine blend of traditional spice cooked at the right temperature

**Duck Bunna** Duck cooked in a rich onion based curry sauce served medium dry to guarantee concentration of flavours and authenticity of a bunna, garnished with fresh coriander

**Quaila Baggarr** Quails cooked in a unique blend of spices, onions, peppers and tomatoes garnished with parsley

**Murghi Moshlaa** Chicken on the bone traditionally cooked at home with spices, ginger, garlic, fresh green chillies and coriander

**Moshlaa Gost** Lamb on the bone traditionally cooked at home with a blend of spices, fresh green chillies, coriander, and cinnamon stick, bay leaves to give it a real taste of home cooking

**Shaslick** A mix of succulent meat cooked and grilled in the clay oven with peppers, onions and tomatoes garnished with sprinkle of fresh lemon and coriander

