

MAMBOS

MAIN MENU

1

While you wait?

MARINATED MEDITERRANEAN MIXED OLIVES (V)

Served with sliced toasted ciabatta bread, olive oil and balsamic vinegar

HUMMUS

Flatbread and extra virgin olive oil

ITALIAN FOCACCIA BREAD

Garlic and rosemary, olive oil and balsamic vinegar

PRAWN COCKTAIL

Baby prawns served with our recipe marie rose and salad

Lets Begin..

| TRUFFLE ARANCINI (V) Truffle mayo, parmesan shavings | 8 | MARRAKECH MEATBALLS Hand rolled prime minced beef, harissa and tomato, tahini drizzle and coriander | 8 |
|--|----|---|---|
| SOUP OF THE MOMENT Ask your server for todays recipe | 6 | CHORIZO VINO TINTO Borlotti beans, maldon sea salt,malbec and | 8 |
| HALLOUMI FRITTO Breaded halloumi served on a bed of rich napoli sauce | 6 | rosemary served with sourdough COZZE ARRABBIATTA Fresh Shetland mussels, green chilli and | 9 |
| ROASTED GOATS CHEESE (N) Red onion marmalade with pine nuts, pickled beetroot and rocket salad | 8 | napoli sauce, foccacia bread EL CLASSICO Golden potato skins served with garlic | 6 |
| KING PRAWNS | 10 | mayonnaise | |
| Pan roasted with cherry tomato, sundried tomato, tomato puree & green chilli | | BRUSCHETTA (N) Vine tomatoes, red onion, basil, rocket & feta cheese, on green pesto ciabatta toast | 6 |

5

5

5

5

Starters

The Roman Bakery

FAMOUS GARLIC BREAD MAMBO

Tomato, garlic, cheese, pesto sauce with a hint of chilli topped with fresh rocket

PARMA HAM & ROCKET Garlic and parmesan shavings 9

| Garlic | RICH TOMATO | 7 | GARLIC BUTTER 6 | |
|-------------|--------------------|---|-----------------------|---|
| Flat Breads | MOZZARELLA | 7 | NDJUA, TOMATO & HONEY | 8 |
| | | | | |

8

Mambo Favourites

| MILANO Breadcrumbed chicken breast, sauce, mozzarella cheese & bolognese dipping pot, served with seasoned fries | 16 | GNOCCHI (N) (V) Smoked Scamorza cheese, spinach, Napolean tomato, cherry tomato, lashings of basil and topped with pesto and rocket | 15 |
|--|----|---|----|
| PAILLARDS Succulent chicken breast infused with garlic, baby mozzarella and parsley on a bed of creamy tomato and mushroom sauce, served with seasoned fries | 18 | GAMBERONI PICANTE Pan roasted king prawn with cherry tomato, sundried tomato, tomato puree and green chilli, served with rice | 21 |
| LAMB TAGINE Morrocan spiced lamb confit, dried apricot, herbs, and mixed vegetables served with homemade flat bread and rice. | 21 | CHICKEN CAESAR SALAD Romaine lettuce, herb croutons dressed with lemon juice, olive oil, parmesan cheese, and black pepper with caesar dressing RETRO ITALIAN ROAST CHICKEN | 12 |
| TRUFFLE & PORCINI RISOTTO Italian arborio rice, sauteed mushrooms, cream of moushroom and parmesan | 14 | served with seasoned fries Choose your style - Arrabiatta/Peppercorn/ Al Crema/Diane/Strogonoff (ADD PANCETTA 3) | 17 |

The Italian Pasta Bar

| LINGUINE PESTO GENOVESE (V) (N) Tenderstem broccoli,courgette, peas, spinach with pesto genovese, fresh lemon, toasted pine nuts and pecorino cheese (ADD CHICKEN 3) | 11 | LINGUINE POLPETTE Prime beef meatballs, tossed with garlic, chilli and napoli sauce | 12 |
|---|----|---|----|
| FETTUCINE DIAVOLA NDUJA | 11 | FETTUCCINE BERENJENA (V) (N) Aubergine and courgettes sautéed with sun | 12 |
| Spicy Italian sausage, Calabrian nduja sausage paste, cherry tomatoes, chilli pepper pearls sauteed with garlic and green chillies | | blush tomato, pine nuts, pesto and napoli NONNAS LASAGNE | 13 |
| CANNELLONI | 12 | Classically layered pasta with prime Aberdeen, angus mince ragu, confit tomato, mozzarella and cheddar cheese crumb | |
| Riccotta and spinach filled pasta, baked in the oven with mozzarella and bolognese, finished lashings of parmesan shavings | | RIGATONI CHORIZO DE POLLO | 14 |
| RIGATONI POLLO E FUNGHI Prime chargrilled chicken, cherry tomato, | 13 | Chicken & chorizo sausage, mixed bell peppers in a garlic and saffron cream sauce | |
| mushrooms, aromatic napoli and cream | | FETTUCCINE ARRABBIATA (V) Cherry tomato, garlic ,chilli pepper pearls, green | 10 |
| LINGUINE GAMBAS King prawns, cherry tomato, green chilli, cream | 18 | chilli and aromatic napoli, finished with basil (АDD СНІСКЕН 3) | |
| of lobster bisque | | LINGUINE CARBONARA Pancetta, black pepper, pecorino cheese, cream and crispy proscuitto and parmesan tuile | 14 |



The Steakroom

All steaks are from british native breed and served with crisp english watercress and served with fries

| 227G FILLET 29 284G RIBEYE 25 284G SIRLOIN 25 1.2KG TOMAHAWK 55 | GREEK STEAK FAJITA Mixed bell peppers sautéed with onions, jalapenos, Mediterranean seasoning, accompanied with garlic mayonnaise, hot sauce and flatbread | 20 |
|---|--|----|
| Steak Sauces 3.5 Classic Peppercorn/Retro Diane/Truffle Mushroom & Cream/Confit Garlic Butter & Parsley | FILLET MAMBO AGLIO 227G Prime steak, king prawns, mussels served with garlic butter | 45 |
| Steak Upgrades 2x King Prawns 7 | THE FAMOUS MAMBO SURF & TURF 227G Prime steak, half lobster, mussels, king prawns and chefs secret lobster bisque | 59 |

Our Mediterranean Hanging Skewers

All served with flatbread, garlic mayonnaise & hot sauce

MEDITERRANEAN MIXED CHICKEN

Explore the flavours of the region with 3 types of marinades. Italian garlic and herb, Morrocan spicy harrissa, Greek saffron & lemon

21

MAMBO MIXED COMBO Skewer of prime marinated beef fillet, skewer of 21

Greek saffron & lemon chicken

HARRISA KING PRAWN & CHORIZO

Morocco and spain combine

25

Please let your server know if you require any allergy or nutrition advise. Note: Despite every effort to deal with your request, due to our busy environment, we cannot guarantee any dish is free from cross contamination

From The Stone Oven

| MARGHERITA (V) Mozzarella, aromatic tomato puree VERDURE (V) Mozzarella, aromatic tomato puree, red onion, mushroom, mixed pepper, red pepper drops and basil PEPPERONI DE LUX Mozzarella, aromatic tomato puree, pepperoni | 12 14 14 | NDUJA & HONEY Mozzarella, aromatic tomato puree, nduja sausage paste with pepperoni, green chilli, red pepper drops with honey and chilli dressing AFFUMICATA TARTUFO Garlic, smoked Scamorza cheese, goats cheese caramlised red onion, Parma ham, rocket and truffle oil | 15 |
|--|----------------|---|----|
| KIEV Mozzarella, aromatic tomato puree, chicken, confit garlic and parsley | 14 | FESTA DELLA CARNE Mozzarella, aromatic tomato puree, pepperoni, chicken, nduja, pancetta, steak, green chilli and red pepper drops | 16 |
| | | CALZONE Prime steak meatballs, mozzarella, aromatic tomato | 15 |

From The Deep Mediterranean Sea

| PAN SEARED SEABASS (N) Spring pea and asparagus risotto with basil pesto | 22 | CHARGRILLED SALMON Tenderstem broccoli, truffled mash, finished with saffron, dill and spring pea cream sauce | 20 |
|---|----|---|----|
| GAMBERI E VERDE Roast chicken breast, king prawns, tenderstem broccoli, green chilli, aromatic napoli and cream | 24 | COZZE ARRABBIATA DE LUX Fresh Shetland mussels, green chilli and napoli sauce ,foccacia bread | 18 |

Please let your server know if you require any allergy or nutrition advise. Note: Despite every effort to deal with your request, due to our busy environment, we cannot guarantee any dish is free from cross contamination

The Side Dish Bazaar

| Skin On Fries | 3.5 |
|------------------------------------|-----|
| Dressed House Salad | 5 |
| Triple Cooked Chips | 4 |
| Truffle & Parmesan Fries | 5.5 |
| Sweet Potato Fries | 4 |
| Rice | 3.5 |
| Garlic Sauteed Tenderstem Broccoli | 5 |
| Truffled Mashed Potato (N) | 5 |
| Sauteed Seasonal Vegetables | 5 |
| | |



Mini Mambino Menu

All 8 Each

HAND THROWN MINI STONE BAKED MARGHERITA PIZZA (V)

RIGATONI NAPOLI (V)

RIGATONI BOLOGNESE

CHICKEN GOUJONS & FRIES