



MAMBOS

MAIN MENU

While you wait?

MARINATED MEDITERRANEAN MIXED OLIVES (V) Served with sliced toasted ciabatta bread, olive oil and balsamic vinegar	5
HUMMUS Flatbread and extra virgin olive oil	5
BRUSCHETTA (N) Tomatoes, basil, red onion, parmesan cheese and rocket and balsamic glaze	5
PRAWN COCKTAIL Baby gem lettuce, house special marie rose sauce	5

Lets Begin..

SPANISH CROQUETTES (V) Mushroom, bechamel, truffle mayo, parmesan	6	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	TRIO MIXTO Sauteed chorizo calamari, baby prawns with garlic sweet chilli compote,	10
HALLOUMI FRITTO Breaded halloumi served on a bed of rich napoli sauce	6	COZZE ARRABBIATTA Fresh Shetland mussels, green chilli and napoli sauce, ciabatta	9
ROASTED GOATS CHEESE (N) Red onion marmalade with pine nuts, pickled beetroot and rocket salad	8	EL CLASSICO Golden potato skins served with garlic mayonnaise	6
KING PRAWNS Pan Roasted With Cherry Tomato, Tomato Puree & Green Chilli	10	CALAMARI (N) Fresh squid coated in a house seasoned batter served with garlic mayonnaise	8

Starters

The Roman Bakery

FAMOUS GARLIC BREAD MAMBO Tomato, garlic, cheese, pesto sauce with a hint of chilli topped with fresh rocket	8	ITALIAN FOCACCIA BREAD Garlic, rosemary, olive oil and balsamic vinegar	5
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Garlic Flat Breads

RICH TOMATO	7	GARLIC BUTTER	6
MOZZARELLA	7	NDJUA, TOMATO & HONEY	8

Mambo Favourites

MILANO Breadcrumbs chicken breast, sauce, mozzarella cheese & bolognese dipping pot, served with seasoned fries	16	MAMBO NDUJA SKILLET Steak, Lamb chop, chicken breast and king prawns sauteed with nduja and garlic butter, served with seasoned fries	24
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 PICCANTE Pan roasted king prawn with cherry 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	12
RACK OF LAMB French trimmed best end lamb chops, mashed potato with rich italian gravy (served slightly pink)	22	THE RETRO ITALIAN Roast chicken breast served with seasoned fries in a classic sauce of your choice	17
Choose your style - Arrabiatta/Peppercorn/Al Crema/Diane/Strogonoff			

The Italian Pasta & Risotto Bar

LINGUINE PESTO GENOVESE (V) (N) Tender stem broccoli, courgette and spring peas tossed with pesto Genovese and fresh lemon finished with toasted pine nuts and pecorino cheese	11	LINGUINE POLPETTE Prime beef meatballs, tossed with garlic, chilli and napoli sauce	13
FETTUCINE DIAVOLA NDUJA Spicy Italian sausage, Calabrian nduja sausage paste, cherry tomatoes, chilli pepper pearls sauteed with garlic and green chillies	12	FETTUCINE BERENJENA (V) (N) Aubergine and courgettes sautéed with sun blush tomato, pine nuts, pesto and napoli	12
TRUFFLE & PORCINI RISOTTO (V) Italian arborio rice, sauteed mushrooms, cream of mushroom and parmesan	12	NONNAS LASAGNE Classically layered pasta with prime Aberdeen, angus mince ragu, confit tomato, mozzarella and cheddar cheese crumb	13
RIGATONI POLLO E FUNGHI Prime chargrilled chicken, cherry tomato, mushrooms, aromatic napoli and cream	13	RIGATONI CHORIZO DE POLLO Chicken & chorizo sausage, mixed bell peppers in a garlic and saffron cream sauce	14
LINGUINE GAMBAS King prawns, cherry tomato, green chilli, cream of lobster bisque	18	FETTUCINE ARRABBIATA (V) Cherry tomato, garlic ,chilli pepper pearls, green chilli and aromatic napoli, finished with basil (+Chicken 3)	11
LINGUINE BOLOGNESE Aberdeen angus mince, tomato ragu, basil parmesan	14	LINGUINE CARBONARA Guanciale bacon, black pepper, pecorino cheese, cream and crispy parma ham	14
RISOTTO MANZO sliced fillet of steak smoked scamorza cheese, caramelised red onion topped with parmesan	19	RISOTTO NDUJA MARE MISTO King prawns, mussels and baby prawns tenderstem broccoli, ,cherry tomato,chilli pepper pearls aromatic napoli and lobster stock	22

Pasta

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
Steak Sauces 3.5
Classic Peppercorn/Retro Diane/Truffle Mushroom & Cream/Confit Garlic Butter & Parsley
Steak Upgrades
2x King Prawns 7

GREEK STEAK FAJITA Mixed bell peppers sautéed with onions, jalapenos, Mediterranean seasoning, accompanied with garlic mayonnaise, hot sauce and flatbread	20
FILLET MAMBO AGLIO 227G Prime steak, king prawns, mussels served with garlic butter	45
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, Moroccan spicy harrissa, Greek saffron & lemon	21	MAMBO MIXED COMBO Skewer of prime marinated beef fillet, skewer of Greek saffron & lemon chicken	21
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HARRISSA KING PRAWN & CHORIZO
Morroco and spain combine

25

From The Stone Oven

MARGHERITA (V) Mozzarella, aromatic tomato puree	12	NDUJA & HONEY Mozzarella, aromatic tomato puree, nduja sausage paste with pepperoni, green chilli, red pepper drops with honey and chilli dressing	15
VERDURE (V) Mozzarella, aromatic tomato puree, red onion, mushroom, mixed pepper, red pepper drops and basil	14	AFFUMICATA TARTUFO (V) Garlic, smoked Scamorza cheese, goats cheese caramelised red onion, Parma ham, rocket and truffle oil	13
PEPPERONI DE LUX Mozzarella, aromatic tomato puree, pepperoni	14	FESTA DELLA CARNE Mozzarella, aromatic tomato puree, pepperoni, chicken, nduja, gaunciale bacon, steak, green chilli and red pepper drops	16
CALZONE peperoni, mushroom, onion, mozzarella and aromatic tomato	14		
BOLOGNESE Mozzarella, aromatic tomato puree, aberdeen angus beef ragu	14		

Pizza

From The Deep Mediterranean Sea

PAN SEARED SEABASS mashed potato long stem broccoli garlic and parsley butter, white wine and lemon	22	CHARGILLED 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

The Side Dish Bazaar

SKIN ON FRIES	3
DRESSED HOUSE SALAD	5
TRIPLE COOKED CHIPS	4
TRUFFLE & PARMESAN FRIES	4
SWEET POTATO FRIES	4
RICE	4
GARLIC SAUTEED TENDERSTEM BROCCOLI	5
TRUFFLED MASHED POTATO (N)	5
SEASONAL VEGETABLES	4

The Dip Menu

All 1.5 Each

MAMBOS FAMOUS GARLIC MAYONNAISE
TRUFFLE MAYONNAISE
TOMATO KETCHUP
CLASSIC MAYONNAISE
SWEET CHILLI
MAMBO HOT SAUCE