





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
ITALIAN FOCACCIA BREAD Garlic and rosemary, olive oil and balsamic vinegar	5
PADRON PEPPERS chargrilled and finished with sea salt	4

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
HARRISSA LAMB CHOPS Apricot puree, pomegranate molasse, mint and fennel salad	10	CHORIZO VINO TINTO Borlotti beans, maldon sea salt, malbec and rosemary served with sourdough	8
HALLOUMI FRITTO Breaded halloumi served on a bed of rich napoli sauce	6	COZZE ARRABBIATTA Fresh Shetland mussels, green chilli and napoli sauce, foccacia bread	9
ROASTED GOATS CHEESE (N) Red onion marmalade with pine nuts, pickled beetroot and rocket salad	9	EL CLASSICO Golden potato skins served with garlic mayonnaise	6
KING PRAWNS Pan roasted with cherry tomato, sundried tomato, tomato puree & green chilli	12	BRUSCHETTA (N) Vine tomatoes, red onion, basil, rocket & feta cheese, on green pesto ciabatta toast	7

Starters

The Roman Bakery

FAMOUS GARLIC BREAD MAMBO

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

9

PARMA HAM & ROCKET

Garlic and parmesan shavings

8

Garlic Flat Breads

RICH TOMATO 8

MOZZARELLA 8

GARLIC BUTTER 7

NDJUA, TOMATO & HONEY 9

Mambo Favourites

MILANO

Breadcrumbs chicken breast, sauce, mozzarella cheese & bolognese dipping pot, served with seasoned fries

18

YEBISAH CRISPY LAMB CHOPS (N)

Breadcrumbs, burnt padron peppers, balearic almond romesco sauce, mint and fennel salad

21

PAILLARDS

Succulent chicken breast infused with garlic, baby mozzarella and parsley on a bed of creamy tomato and mushroom sauce, served with seasoned fries

21

GAMBAS MARE MONTI

Chargrilled premium chicken breast sauteed with king prawns, asparagus spears, cherry tomato, cream, aromatic napoli finished with a touch of chilli

25

LAMB TAGINE

Moroccan 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 (+ Pancetta 3)

15

GNOCCHI (N) (V)

Smoked Scamorza cheese, spinach, Neapolitan tomato, cherry tomato, lashings of basil and topped with pesto and rocket

17

RETRO ITALIAN ROAST CHICKEN

served with seasoned fries

20

Choose your style - Arrabiatta/Peppercorn/Al Crema/Diane/Stroganoff **(ADD PANCETTA 3)**

The Italian Pasta & Risotto 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)	12	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	13	FETTUCINE BERENJENA (V) (N) Aubergine and courgettes sautéed with sun blush tomato, pine nuts, pesto and napoli	13
CANNELLONI Ricotta and spinach filled pasta, baked in the oven with mozzarella and bolognese, finished lashings of parmesan shavings	12	NONNAS LASAGNE Classically layered pasta with prime Aberdeen, angus mince ragu, confit tomato, mozzarella and cheddar cheese crumb	14
RIGATONI POLLO E FUNGHI Prime chargrilled chicken, cherry tomato, mushrooms, aromatic napoli and cream	14	RIGATONI CHORIZO DE POLLO Chicken & chorizo sausage, mixed bell peppers in a garlic and saffron cream sauce	15
LINGUINE GAMBAS King prawns, cherry tomato, green chilli, cream of lobster bisque	21	FETTUCINE ARRABBIATA (V) Cherry tomato, garlic, chilli pepper pearls, green chilli and aromatic napoli, finished with basil (ADD CHICKEN 3)	10
TRUFFLE & PORCINI RISOTTO (V) Italian arborio rice, sauteed mushrooms, cream of mushroom and parmesan	15	LINGUINE CARBONARA Pancetta, black pepper, pecorino cheese, cream and crispy prosciutto and parmesan tuile	15
		KING PRAWN AND NDUJA RISOTTO Tenderstem broccoll, Italian Peperoni, cherry tomato chilli and aromatic napoli	21

Pasta

The Steakroom

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

227G FILLET 30
284G RIBEYE 27
284G SIRLOIN 25

Steak Sauces 3.5

Classic Peppercorn/Retro Diane/Truffle Mushroom &
Cream/Confit Garlic Butter & Parsley

Steak Upgrades

2x King Prawns 7

GREEK STEAK FAJITA 30

Mixed bell peppers sautéed with onions, jalapenos, Mediterranean seasoning, accompanied with garlic mayonnaise, hot sauce and flatbread

FILLET MAMBO AGLIO 45

227G Prime steak, king prawns, mussels served with garlic butter

THE FAMOUS MAMBO SURF & TURF 75

227G Prime steak, half lobster, mussels, king prawns and chefs secret lobster bisque

Our Mediterranean Hanging Skewers

All served with flatbread, garlic mayonnaise & hot sauce

MEDITERRANEAN MIXED CHICKEN 22

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

MAMBO MIXED COMBO 22

Skewer of prime marinated beef fillet, skewer of Greek saffron & lemon chicken

HARRISA KING PRAWN & CHORIZO

22

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	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 Garlic, smoked Scamorza cheese, goats cheese caramelised red onion, Parma ham, rocket and truffle oil	16
PEPPERONI DE LUX Mozzarella, aromatic tomato puree, pepperoni	14	FESTA DELLA CARNE Mozzarella, aromatic tomato puree, pepperoni, chicken, nduja, pancetta, steak, green chilli and red pepper drops	16
KIEV Mozzarella, aromatic tomato puree, chicken, confit garlic and parsley	14	CALZONE Prime steak meatballs, mozzarella, aromatic tomato	15

Pizza

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	23
GAMBERONI PICANTE Pan roasted king prawn with cherry tomato sundried tomato, tomato puree and green chilli	24	COZZE ARRABBIATA DE LUX Fresh Shetland mussels, green chilli and napoli sauce ,foccacia bread	18

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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
Tempura Asparagus	5
Mac N Cheese Pot	5

DIPS

Mambos Famous Garlic Mayonnaise

Truffle Mayonnaise

Heinz Tomato Ketchup

Heinz Mayonnaise

Sweet Chilli

Mambos Hot Sauce

1.5

Mini Mambino Menu

All 8 Each

HAND THROWN MINI STONE BAKED MARGHERITA PIZZA (V)

RIGATONI NAPOLI (V)

RIGATONI BOLOGNESE

CHICKEN GOUJONS & FRIES

Mambino