





MAMBOS

MAIN MENU

While you wait?

MARINATED MEDITERRANEAN MIXED OLIVES (V) Anatolian style	5
BRUSCHETTA (V) Heirloom tomato, red onion , basil, confit garlic, rocket, balsamic, parmesan crisps	5
BURNT PADRON PEPPERS (V) Sea Salt, Lemon	5

Lets Begin..

NDUJA BUTTER SCALLOPS Pancetta, sliced apple	12	MARRAKECH MEATBALLS Hand rolled prime minced beef, harissa and tomato, tahini, micro coriander	8
HARRISA LAMB CHOPS Pomegrante mollases. Pomegrante	9	TRUFFLE & PORCINI ARANCINI Spiced mayo, smoked scamorza, parmesan snow	7
GAMBERI AL PEPERONCINO VERDE Green chilli, cherry tomato, sundried tomato, napoli, chimichurri	11	CREMA AL PESTO DI COZZE (N) Shetland mussels, creamed napoli, pesto, herb croutons	8
SOUP OF THE MOMENT Ask your server for todays recipe	6	EL CLASSICO Golden potato skins served with garlic mayonnaise	6
		BURATTA (N) Heirloom tomatoes, grilled peach, basil, basil oil, rocket and aged balsamic, pistachio crumb	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 BOLOGNA Breadcrumbs chicken, napoli, mozzarella & mambos bolognese, basil oil	16	MAMBO NDUJA SKILLET Rump Steak, Lamb Chop, Chicken, King Prawns, Scallops & Mussels	24
POLLO RIPIENO PAILLARDS Roasted stuffed chicken with confit garlic, mozzarella, mushroom, creamed napoli, basil oil	18	GAMBERI E VERDE Roast chicken breast, king prawns, green chilli, creamed napoli	22
RACK OF LAMB French trimmed best end lamb chops, mashed potato with rich italian gravy (served slightly pink)	24	CAESAR SALAD Crispy chicken strips, romaine lettuce, herb croutons dressed with lemon juice, olive oil, parmesan cheese, and black pepper with caesar dressing	12

The Italian Pasta & Risotto Bar

LINGUINE BURRATTA VERDE (V) (N)
Tender stem broccoli, courgette and spring
peas tossed with pesto Genovese, fresh lemon,
toasted pine nuts and Burratta

15

FETTUCINE DIAVOLA NDUJA
Spicy Italian sausage, Calabrian nduja sausage
paste, cherry tomatoes, chilli pepper pearls
sauteed with garlic and green chillies

13

TRUFFLE & PORCINI RISOTTO (V)
Italian arborio rice, sauteed mushrooms, cream
of mushroom and parmesan ,parmesan tuile

14

RIGATONI POLLO E FUNGHI
Prime chargrilled chicken, cherry tomato,
mushrooms, aromatic napoli and cream

13

LINGUINE GAMBAS
King prawns, cherry tomato, green chilli, cream
of lobster bisque

19

LINGUINE BOLOGNESE
Aberdeen angus mince, tomato ragu, basil
parmesan

13

FETTUCCINE CALABURRIATA
Burratta, Calabrian nduja sausage paste, cherry
tomatoes, chilli pepper pearls sauteed with garlic
and green chillies

17

RISOTTO MANZO
Sliced rump 200g steak cooked medium with
smoked scamorza cheese, caramelised red onion
parmesan snow, parmesan crisps

25

LINGUINE POLPETTE
Prime beef meatballs, tossed with garlic, chilli
and napoli sauce

13

RIGATONI BERENJENA (V) (N)
Aubergine and courgettes sautéed with sundried
tomato, pine nuts, pesto and napoli

13

NONNAS LASAGNE
Classically layered pasta with prime Aberdeen,
angus mince ragu, confit tomato, mozzarella and
cheddar cheese crumb

14

FETTUCCINE ARRABIATA (V)
Cherry tomato, garlic ,chilli pepper pearls, green
chilli and aromatic napoli, finished with basil
(+Chicken 3)

14

LINGUINE CARBONARA
Pancetta, black pepper, pecorino cheese, cream and
crispy parma ham, parmesan tuile

15

RISOTTO NDUJA MARE MISTO
King prawns, mussels and scallop, tenderstem
broccoli, ,cherry tomato,chilli pepper pearls
aromatic napoli and lobster nduja bisque

22

Pasta

The Steakroom

All steaks are from british native breed and served with triple cooked chips, heirloom tomatos

1.2KG TOMAHAWK 55

227G FILLET 29

284G RIBEYE 25

200G RUMP 18

Steak Sauces 3

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

THE FAMOUS MAMBO SURF & TURF

Half North Sea lobster, mussels, king prawns,
scallops, chefs secret Nduja lobster bisque

Tomahawk 75/Fillet 59/Ribeye 55/ Rump 48

GREEK RUMP STEAK FAJITA

25

Sliced rump 227g steak cooked medium, mixed
bell peppers sautéed with onions, jalapenos,
mediterranean seasoning, charred pitta bread,

FILLET MAMBO AGLIO

45

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

PIATTO DI PESCE E BISTECCA

Fillet, ribeye, rump, whole lobster, king prawns, scallops, mussels
Served with heirloom tomato salad, chunky chips, truffled cheese mash, garlic tenderstem broccoli
all our indulgent steak sauces (Steak Only Available Medium)

130

Our Mediterranean Hanging Skewer

Charred pitta bread, heirloom tomato, garlic mayonnaise & hot sauce

MIXED CHICKEN 18

Explore the flavours of the region with 3 types of marinades.

Italian garlic and herb, Morrocan spicy harrissa, Greek saffron & lemon

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

All Drizzled With Extra Virgin Olive Oil

MARGHERITA (V) Mozzarella, aromatic tomato puree, basil	12	BOLOGNESE Mozzarella, aromatic tomato puree, aberdeen angus beef ragu	15
VERDURE (V) Mozzarella, aromatic tomato puree, red onion, mushroom, mixed pepper, red pepper drops and basil	14	NDUJA & HONEY Mozzarella, aromatic tomato puree, nduja sausage paste with pepperoni, green chilli, red pepper drops with honey and chilli dressing	15
PEPPERONI DE LUX Mozzarella, aromatic tomato puree, pepperoni, hot honey	14	FESTA DELLA CARNE Mozzarella, aromatic tomato puree, pepperoni, 200g Rump steak served pink, chicken, nduja, pancetta, , green chilli and red pepper drops	22
BURATTA Aromatic tomato puree, pesto swirl, proscuitto	14	KIEV Mozzarella, aromatic tomato puree, chargrilled chicken, confit garlic and parlsey	14

Pizza

From The Deep Mediterranean Sea

GAMBERI AL PEPERONCINO VERDE Green chilli, cherry tomato, sundried tomato, napoli, chimichurri	24	CREMA AL PESTO DI COZZE (N) Shetland mussels, creamed napoli, pesto, herb croutons	16
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The Side Dish Bazaar

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

The Dip Menu

All 1.5 Each

MAMBOS FAMOUS GARLIC MAYONNAISE

SPICED MAYONNAISE

TOMATO KETCHUP

CLASSIC MAYONNAISE

SWEET CHILLI

MAMBO HOT SAUCE