

SMALL PLATES | served with a salad and dipping sauce

1. **onion bhajia** ●● £3.50
two onion and cabbage fritters flavoured with garam masala and fenugreek leaves in a gram-flour batter
2. **indian spring rolls** ● £3.50
two shredded cabbage, onion and carrots rolled in a thin pastry, flavoured with red and green chillies
3. **vegetable samosa** ● £3.50
two delicate pastries stuffed with an array of vegetables, flavoured with cumin and black pepper
4. **masala mogo** ●● £6.00
golden cassava wedges coated in an aromatic, spiced coating, served with cucumber raita

SHARING PLATTERS* | a selection of small plates

*platters do not include masala mogo

5. **platter for two** £9.50
can be made vegan and/or gluten-free ●●
6. **platter for three** £13.50
can be made vegan and/or gluten-free ●●

LUNCH TO GO

7. **curry and rice box** ●● £6.00
curry of the day served with steamed basmati rice

why not add?:
onion bhajia and a soft drink - £1.50

CHAAT | authentic indian street-food starters

Traditionally served from make-shift stalls and carts in busy bazaars, these savoury treats are the most characteristic flavours from India.

The following are all served cold.

8. **pani puri** ● £5.00
puffed crispy pastries filled with seasoned chickpeas and potatoes, topped with a date and tamarind sauce and served with a green mango, apple and mint dip
9. **sev dahi puri** £6.00
puffed crispy pastries filled with seasoned chickpeas and potatoes, topped with a date and tamarind sauce, spiced yoghurt, pomegranates, gram vermicelli, red onion and coriander can be made vegan ●
10. **mango's bhel** ●●● £8.50
black chickpeas, potato, gram vermicelli noodles, tempered puffed rice and peanuts all mixed together in an array of sauces, topped with onion, cucumber, tomato, pomegranates and coriander
11. **mango's special chaat** ● £9.50
a potato patty with crushed, spiced black chickpeas, topped with masala yoghurt, an array of chutneys, gram vermicelli noodles, red onion, pomegranates and coriander

DOSA | south indian specialities

The following dishes are served with accompanying coconut chutney, garlic-chilli sauce and vegetable sambhar (a light daal).

12. **masala dosa** ● £13.00
savory crêpe made of fermented rice and lentils, filled with a dry curry of spiced potato and cauliflower can be made vegan ●

why not add?:
paneer - £1.50
13. **mysore masala dosa** ● £14.00
savory crêpe made of fermented rice and lentils, filled with a mixed vegetable curry and a garlic and chilli paste can be made vegan ●

why not add?:
paneer - £1.50

OPEN SANDWICHES & WRAPS

14. **bombay club** ● £8.50
vegetable cutlets drizzled with authentic sauces on a bed of indian salad served on fresh sourdough with homemade coleslaw
15. **the mediterranean** ● £8.50
Homemade houmous and falafel drizzled with authentic sauces on a bed of indian salad served on fresh sourdough with homemade coleslaw
16. **mango special wrap** ● £10.00
traditional gram-flour crêpe filled with a light vegetable and paneer curry served with an indian salad and cucumber raita

CONDIMENTS | irresistible additions

17. **mango chutney** ●● £3.00
18. **condiment trio** | pickles and chutneys ● £4.00
can be made vegan ●
19. **raita** | mint and cucumber yoghurt ● £4.50
20. **kachumber** | indian salad ●● £5.00

DESSERTS | the perfect way to end your meal

Traditionally made with milk slowly simmered with aromatic spices like saffron and cardamom, we offer a selection of heritage sweets with little twists to suit everyone. Most desserts can be served without nuts.

21. **indian kulfi** | two scoops ●● £5.50
choose between refreshing mango, fragrant pistachio or traditional malai mix and match to create your dream combination
22. **spice cream** ●●● £5.50
vegan vanilla ice-cream flavoured with chai masala, topped with sugared fennel seeds and pistachios
23. **gajjar halwa** ●● £8.00
traditional indian carrot cake flavoured with saffron, cashews and cardamom served warm with kulfi, can be made vegan ●
24. **chocolate pistachio cake** ●● £8.00
homemade vegan, chocolate sponge with a decadent chocolate glaze, served warm with vanilla ice cream

LASSI | other jug sizes available, please ask your server

- mango £4.25
vegan mango ● £4.95
mango jug for three £12.25

TEA

- masala chai £3.95
aromatic spiced tea made with milk
- yorkshire £2.65
yorkshire decaf £2.65
green £2.65
peppermint £2.65

COFFEE

- freshly ground coffee £2.65
americano £2.95
cappuccino £2.95
caffe latté £3.25
single espresso £2.65
double espresso £2.95
hot chocolate £3.75
oat milk 50p
soya milk free
decaf free



MANGO RESTAURANT DAYTIME MENU

● vegan ●● gluten-free ●●● contains nuts

at the time of ordering please state any allergies or intolerances

our food is made fresh to order, during busy periods there may be a delay

10% discretionary service charge will be added to parties over 5 persons