

Why not visit Mango to enhance your Indian cuisines experience. Mango combines time-honoured methods of preparation, fresh ingredients and surprising recipes to give you the true flavours of India.

Complete with warm welcome from friendly attentive staff to set a naturally relaxed and laidback tone, you will be assured of a different yet satisfying dining-out experience.

Open 7 days a week including all bank holidays

Opening hours:

Monday to Saturday

12:00 noon - 2:00pm

5:15pm - 10:30pm

Sunday

12:00 noon - 2:00pm

5:15pm - 10:00pm

Mango Restaurant

1 Royal Hunt House
Fernbank Road
North Ascot
SL5 8JR

T: 01344 890 600 / 999

www.mangorestaurant.co.uk



MANGO

Takeaway Menu



Flavours
OF
INDIA...

Starters

Mixed Starter (for one person) chicken tikka, lamb tikka, sheek kebab and onion bhajee	6.95
Mussels cooked in a special mild Goan style sauce	6.95
Garlic King Prawns king prawns pan fried with fresh garlic and onions	6.95
Tandoori King Prawns king prawns marinated and cooked in a clay oven	6.50
Tamarind Chicken Chaat strips of chicken tikka cooked with tamarind and chaat masala	5.95
Kofta minced chicken coated with breadcrumbs	5.30
Mirchi Paneer whole chillies stuffed with cheese	5.30
Sheek Kebab minced lamb kebabs with fresh herbs and spices	4.30
Onion Bhajee deep fried onion and lentil balls	3.95
Chicken or Lamb Tikka marinated chicken or lamb cooked in a clay oven	4.30
Lamb Or Chicken Pastry cooked with spinach and wrapped in a chapati bread	5.95



Set Menu

(Minimum 2 persons)

Our chef will prepare a mixed starter, various main dishes and side dishes, rice and bread, depending on the number of people in your party

Per Person 21.95

Chefs Special

This dish is cooked with freshly ground spices and prepared by the slow cooking method to bring out its special taste and extra special flavours. 24 hour's notice is required

Kurzi Lamb (whole leg for four persons) 70.00

Gift Vouchers

Why not give an unusual gift to someone special and let them experience a fresh choice of tantalising selections that present a refreshing alternative to those who seek choices beyond the traditional menu.

Mango Gift Vouchers for a meal at the restaurant, make an ideal present.

Sundries

Special Fried Rice	3.75
Mushroom Fried Rice	3.75
Coconut Rice	3.75
Lemon Rice	3.75
Pilau Rice	2.75
Plain Rice	2.75
Plain Nan	2.65
Keema Nan	2.85
Peshwari Nan	2.85
Chilli Nan	2.85
Paneer Nan	2.85
Garlic Nan	2.85
Plain Paratha	2.65
Stuffed Paratha	2.85
Chapati	1.70
Tandoori Roti	2.65
Popadom (plain or spicy)	0.80
Chutney choose from mango, mint sauce, pickle or onion salad	0.80
Raiitha	1.95



Paper Prawns large prawns wrapped in thin pastry and crispy fried	5.95
Tropical King Prawn Puree king prawns cooked with spices and fresh pineapple, served on a puree bread	6.95
Tropical Prawn Puree prawns cooked with spices and fresh pineapple, served on a puree bread	5.95
Duck Tikka marinated duck breasts cooked in a clay oven	5.30
Lamb chop fry chargrilled chops pan fried with garlic and onions	5.95
Duck Chaat strips of duck tikka cooked with tamarind and chaat masala	6.95
Samosas (Meat or Vegetable) pastry filled with spiced minced lamb or vegetable	3.95
Butterfly King Prawn king prawn lightly spiced, coated with bread crumbs and deep fried	5.95
Salmon Paneer Tikka cubes of salmon and paneer cooked in the clay oven	5.95
Calamari cooked in a unique lightly spiced mild sauce	5.30

Traditional Chicken and Lamb Dishes

All chicken is taken from the breast and is off the bone

Garlic Chicken	7.95
cooked with freshly ground herbs and spices and with garlic	
Achar Lamb	7.95
cooked in a pickled chilli sauce with garlic and coriander	
Chicken or Lamb Madras	7.95
cooked in a fairly hot sauce	
Chicken or Lamb Vindaloo	7.95
cooked in a hot sauce	
Chicken or Lamb Bhuna	7.95
cooked with browned onions in a medium thick texture sauce	
Chicken or Lamb Sag	7.95
cooked with fresh spinach and garlic	
Chicken or Lamb Kurma	7.95
cooked in a specially prepared mild sauce	
Chicken or Lamb Dansak	7.95
cooked in a fairly hot, sweet and sour lentil sauce	
Chicken or Lamb Rogan	7.95
cooked with glazed tomatoes and fresh coriander	
Chicken or Lamb Jalfrezi	7.95
cooked with fresh chillies and spring onions in a hot sauce	



Fresh Vegetable Side Dishes

All vegetable dishes are available as main courses at £6.95

Mixed Vegetable Curry	3.95
mixed vegetables cooked in a medium sauce	
Niramish	3.95
mixed vegetables stir fried	
Mushroom Bhajee	3.95
spiced mushrooms and fresh herbs	
Sag Bhajee	3.95
spinach with onions and a touch of garlic	
Bangon Bhajee	3.95
spiced aubergines and fresh herbs	
Aloo Gobi	3.95
potato and cauliflower, medium spiced	
Cauliflower Bhajee	3.95
spiced cauliflower	
Sag Aloo	3.95
potato and spinach with a touch of garlic	
Chana Massala	3.95
spiced chick peas and fresh herbs	
Aloo Jeera (Bombay Aloo)	3.95
potato cooked with medium spices and cumin seeds	
Bindi Bhajee	3.95
spiced okra and fresh herbs	
Dall Massala	3.95
spiced lentils cooked fairly hot	
Tarka Dall	3.95
lentils and fried garlic	
Courgette Bhajee	3.95
spiced courgettes and fresh herbs	
Aloo Lauw	3.95
baby potatoes and sweet pumpkin	
Sag Paneer	3.95
spinach with home made cheese and fresh cream	

Tandoori Dishes

These are dry dishes marinated and cooked in a clay oven over charcoal.
(Shashlik dishes include tomatoes and peppers.)

Tandoori Chicken (half on-the-bone)	7.95
Tandoori King Prawn	11.95
Tandoori Mixed Grill	11.95
a combination of king prawn, lamb tikka, chicken tikka, tandoori chicken and sheek kebab	
Chicken or Lamb Tikka	7.95
Duck Tikka	10.50
Vegetable Shashlik	7.95
Shashlik King Prawn	12.95
Shashlik Chicken or Lamb	8.95
Duck Shashlik	11.50

Balti Dishes

All these dishes are cooked in our own uniquely prepared balti sauce and are medium spiced

King Prawn Balti	11.95
Chicken Tikka Balti	9.50
Prawn Balti	9.50
Lamb Balti	8.95
Chicken Balti	8.95
Duck Balti	11.50
Mixed Vegetable Balti	7.95

Biriany Dishes

These dishes are prepared with rice and accompanied by a vegetable curry on the side

Special Mixed Biriany a combination of chicken, lamb and prawn	12.50
King Prawn Biriany	12.95
Chicken Biriany	10.95
Lamb Biriany	10.95
Chicken Tikka Biriany	11.95
Vegetable Biriany	9.95



Seafood Dishes

King Prawn Madras cooked in a fairly hot sauce	10.95	Prawn Madras	8.50
King Prawn Bhuna cooked in medium thick texture with browned onions	10.95	Prawn Bhuna	8.50
King Prawn Sag cooked with spinach and garlic	10.95	Prawn Sag	8.50
King Prawn Dansak cooked with lentils in a fairly hot sweet and sour sauce	10.95	Prawn Dansak	8.50
King Prawn Jalfrezi cooked with fresh chillies and spring onions in a hot sauce	10.95	Prawn Jalfrezi	8.50
King Prawn Pathia king prawns cooked in a fairly hot sweet and sour sauce	10.95	Prawn Pathia	8.50
King Prawn Dupiazza cooked with medium spices, browned onions and shallots	10.95	Prawn Dupiazza	8.50

Mango's Superior Selection

Chicken Tikka Massala barbecued chicken served in a creamy massala sauce	8.95
Jal Mirchi chicken or lamb cooked with probably the hottest naga chillies, extremley hot	8.95
Handi Chicken or Lamb cooked with lemon grass, green peppers and spring onions in a small pot. Served in a medium sauce	8.95
Gosht Kara Massala spring lamb cooked in a thick medium sauce with fresh ginger, green peppers and onions	8.95
Chicken Tikka Rezzala barbecued chicken cooked in a rich, fairly hot sauce with fresh ginger	8.95
Mishti Lauw chicken or lamb cooked in a traditional recipe with sweet pumpkin, spiced fairly hot.	8.95
Nilla Chicken chicken cooked in a unique mild sauce with aromatic spices	8.95
Pistachio Chicken chicken cooked in a mild sauce with pistachio nuts	8.95
Lebu Stir Fry chicken or lamb stir fried in a karahi with the distinctive flavour of bangladeshi lime fruits	8.95
Chilli Chicken or Lamb stir fried with green chillies, shallots, lemon grass and fenugreek	8.95
Spicy Lamb Chops medium spiced with baby potatoes	8.95
Duck Lazeez cooked with browned onions and medium spice	11.50
Royal Lamb Massala (Lamb Shanks) lamb shanks cooked in a medium sauce with spring onions and corriander	10.95
Lamb Passanda cooked in a specially prepared cream and nut sauce	8.95
Chicken or Lamb Saboj cooked with fresh green herbs in a uniquely prepared sauce (medium spiced)	8.95

Mango Chicken delicate mild sauce with slices of sweet mango	8.95
Chicken or Lamb Suka cooked in a medium, sweet and sour sauce with tamarind and mushroom	8.95
Palong marinated chicken tossed in a wok with soya sauce,spiced medium	8.95
Kashmiri Chicken Massala barbecued chicken breasts cooked with tropical fruits in our special creamy massala sauce	8.95
Chicken Makanwalla barbecued chicken cooked in a rich creamy sauce with butter and fresh cream	8.95

Superior Seafood

Adrak Maas (Monkfish) monkfish cooked with fresh herbs and spices in a medium, sweet and sour sauce	11.95
Monkfish Lebu monkfish fillets flavoured with bangladeshi lime fruits	11.95
Salmon Lajabab cooked in a creamy massala sauce with cashew nuts	9.95
Salmon Peri cooked with medium spices in a thick bhuna sauce	9.95
Jhinga Zeera king prawns in a special cumin flavoured sauce	11.95
King Prawn Maknee barbecued in a clay oven, the cooked in a mild sauce with cashew nuts	11.95
Chilli King Prawns stir fried with green chillies, shallot, lemon grass and fenugreek	11.95
King Prawn Handi cooked with lemon grass, green peppers and spring onions in a small pot, served in a medium sauce	11.95
Seafood Grill king prawn, salmon and monkfish marinated and cooked in a tandoor (dry dish)	12.95
Jhinga Lauw king prawns cooked in a thick medium sauce with sweet pumpkin	11.95