WELCOME TO MANGO MAMA!

According to Asian culture, we prepare our dishes for sharing and feasting together. That’s why we serve dishes in the middle of the table. Dishes are prepared immediately before serving, so the delivery time may vary.

DRINKS: Bring your own bottle?
Yes, we love it when you bring your own favorite alcohol. Our hosts will provide water for your favorite beer or wine with any entree. We accept credit-only to bottles. That’s our style! The compensation fee is USD 100 per person.

RESERVATIONS: Mango Mama is a great place to celebrate important moments and events. Contact us to book a table for longer or to organize an event in a smaller (if requested). www.mangomama.pl

SERVICE: The service fee for tables for six people or more is 15%.

CATERING/DELIVERY: Indian Food at your home, office or wherever you want it! Please contact us at catering@mangomama.pl

PLEASE TAKE INTO CONSIDERATION:

Traces of allergens may be present in dishes. If you are allergic to any of the ingredients, please report it to the staff. The photos used in the menu are illustrative, the dishes may differ. Our regulations are subject to change – ask for service information. Vegetables, gluten-free and dairy-free dishes are available upon request. If you have a certain food sensitivity, we provide various options. However, we cannot guarantee that some traces of them may remain in dishes.

Our dishes can be kept at room temperature. In the interests of our guests waiting for free photos, in periods of heavy traffic, we kindly inform you that the maximum table time is 90 minutes. You need more time? Contact us to book a table for longer or to organize an event in a smaller (if requested).

mangomama.pl
xsharewithlove
xmangomamafood

Dear Guests,

Mango Mama serves traditional, East-Indian cuisine based on recipes passed down from generation to generation. Our chefs from Mumbai, Goa and Delhi prepare oriental dishes using only the freshest, natural ingredients.

Share With Love!
**INDIAN CLASSICS**

- Tikka masala
- Butter masala
- Karra
- Rainbow Jalfrezi
- Fresh Palak
- Vindaloos Spice

**GRILL & TANDOORI**

- Tandoori Chicken Tikka
- Satay Chicken
- Paneer Shashlik

**WINTER SPECIALS**

- Red Coconut Curry
- Calcutta Shrimp Curry
- Jungle Curry

**WOK CURRY**

- Manika Thrika
- Bangkok Special
- Mamma’s Pad Thai
- Monkey Nut Noodles
- Yellow Dragon Noodles

**HOT-POTS**

- Dali Lentil Soup
- Ko Ko Soup
- Tokyo Bites
- Gyoza
- Spring Rolls
- Bombay Chips
- Mama’s Chips
- Pakora
- Poppadons
- Mango Coleslaw

**ADD-ONS**

- Fresh Chillies (fresh chopped green chillies)
- Lemon
- Lime
- Coriander
- Ebi sauce (sweet chilli)
- Mint sauce
- Tamari sauce (sweet and sour)
- Mango Chutney (mango jam)
- Chilli sauce
- Butter sauce (butter-tomato)

**MAMA’S EXTRAS**

- Delicious, homemade snacks according to Mama Momo recipes.
- Order at the beginning, end, or as an add-on to the main course.

- | Dish | Vegetables |
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Veggie</td>
<td>12g</td>
</tr>
<tr>
<td>Beef</td>
<td>12g</td>
</tr>
<tr>
<td>Lamb</td>
<td>12g</td>
</tr>
<tr>
<td>Chicken</td>
<td>12g</td>
</tr>
</tbody>
</table>

**ADD TO YOUR MEAL:**

- Naan Breads
- Mango Chutney
- Cucumber Relish

- Serving sizes of Naan Breads and main courses vary from 4/5.

---

**TANDOORI:** A Mango Momo specialty! We use a special mildly spiced tandoori paste (made in-house) which is perfectly balanced with the right amount of spice. It is pan-fried in a special tandoor oven till it is cooked to perfection. The spicy and tangy taste of the TANDOORI is perfect with any of our vegetable or non-vegetarian dishes. It is a great companion to the perfect dish.