### MAMA'S SPECIAL
- Indian Summer Lemonade
  - Refreshing mango amassal with orange.
- Mango Lassi
  - A classic Indian mango yogurt drink.

### COLD DRINKS
- Sparkling and still water
- Mango
- Tropical Mama
- Lychee
- Guava
- Coca-Cola / Coca-Cola zero
- Fanta / Sprite

### FRESH JUICES
- Tropical Earth
  - Pineapple apple orange
- Green Earth
  - Apple lime pear
- Orange Earth
  - Grapefruit orange mix

### TEA HOUSE
- Simple Soother
  - A herbal infusion for easy digestion.
- Thai Tea
- Ceylan Tea
- Bio Matcha
  - A strain of organic green tea combined with matcha powder.
- Chai Masala
  - Our own blend of spices for a unique taste.

### COFFEE
- Espresso/Espresso Doppi
- Americano
- Cappuccino
- Latte
- White Coffee
- Soy Milk

### DESERTS
- Choc Brownie Cake
- Mango & Coconut Ice-cream

### MANGO MAMA RNYEK
Indian Food made with Love

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### Mango Mama serves traditional
The Cuisine comes 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.

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Dear Guests,

WELCOME TO MANGO MAMA!

According to Asian cultures, 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.

BYO (Bring your own Liquor)

Due to our licence, please bring your own favourite alcohol. Our staffs will provide tableware for your favourite beer or wine in our premises. We accept alcohol only in bottles. That’s our style! The compensation fee is £10 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 organise an event. Ask about our package.

SERVICES
- Prices are for tables for two people or more is 10%.

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

PLEASE TAKE INTO CONSIDERATION
- Some allergies may be used 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.
- We reserve the right to change our dishes at all times. In the form of small tunes or acts as accurately as possible, there is a small possibility that some of them may remain in storage.
- Our prices are based on these. In the interests of our guests waiting for free places, in periods of heavy traffic, we kindly inform you that the maximum table time is 30 minutes. You need more time? Contact us to book a table for longer or to organise an event. (info@mangomama.pl)

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[sharewithlove@mangomamafood.com](mailto:sharewithlove@mangomamafood.com)
**WINTER SPECIALS**

Our unique winter dishes in the style of Mango Manor!
All dishes in this category are gluten-free.

- **Red Coconut Curry**
  - Chicken or Tandoori Chicken
  - Vegetarian Option

- **Calcutta Shrimp Curry**
  - Prawn
  - Vegetarian Option

- **Manila Thrilla**
  - Mutton
  - Vegetarian Option

- **Bangkok Special**
  - Tandoori Chicken

- **Mama’s Pad Thai**
  - Chicken

- **Monkey Nut Noodles**
  - Chicken

- **Yellow Dragon Noodles**
  - Chicken

**GRAIL & TANDOOI**

Dishes from the traditional Indian stone oven TANDOOI.
Crispy aromatic meats, power cheese, delicious, thick sauces and always fresh tandoori! Dishes are served with rice and original sauces.

- **Tandoori Chicken Tikka**
  - Chicken

- **Satsay Chicken**
  - Chicken

- **Lamb Seekh**
  - Lamb

- **Jungle Curry**
  - Chicken

- **Paneer Shashlik**
  - Paneer

**MAMA’S EXTRA’S**

Delicious homemade snacks according to Mango Manor recipes.
Order at the beginning and or as an addition to the main course.

- **Daal Lentil Soup**
  - Vegetables

- **Tokyo Bites**
  - Vegetables

- **Gyoza**
  - Vegetables

- **Spring Rolls**
  - Vegetables

- **Bombay Chips**
  - Vegetables

- **Papera**
  - Vegetables

**ADD-ONS**

- **Fresh Chillies (fresh chopped green chillies)**
  - Vegetables

- **Lemon**
  - Vegetables

- **Coriander**
  - Khiwachi sauce (sweet chilli)

- **Mint sauce**
  - Tamarind sauce (sweet and sour)

- **Chilli sauce**
  - Butter sauce

- **Cucumber Raita**
  - Vegetables

**ADD TO YOUR MEAL:**

- **Naan Breads**
  - Tandoori Naan breads from the heart of Tandori Manor.

- **Salads**
  - Salad不来 with Indian Classic or USA Salad dressing.

**Serving times of Naan Breads and main courses may differ.**