

kap klaem

thai beer snacks to nibble on

PRAWN CRACKERS • 4.1

original Thai-style crackers with a touch of spice, with sweet chilli

VEGGIE CRACKERS | vg • 4.1

colourful crackers made from taro, carrot, pandan, pumpkin & sweet potato

CRISPY SEAWEED | vg, gf • 4.5

salty and moorish shredded spring greens

BIRD'S NEST | vg, gf • 4.25

sweet & salty shredded sweet potato

JUNGLE BUGS • 4.75

"bushtuckers". straight outta Thailand

Sharing is at the heart of Thai life, and food is no exception! Dishes are cooked or ordered to balance the 4 S's — salty, spicy, sour and sweet — and placed in the centre of the table to share. Locals love grazing on little snacks from street vendors too. That's why our menu features lots of small plates, so you can enjoy a variety of flavours together. Embrace family-style sharing, tapas-style grazing, or, stick to a classic starter & main...

thai tapas

THAI TAPAS

popular thai appetisers, street food and some of our own in-house creations



VEGETABLE SPRING ROLLS | popia tod | vg

deep-fried spring rolls packed with vermicelli noodle, celery, white cabbage, carrot and mushrooms, served with sweet chilli dip • 8.25

ROTI BREAD | roti sawoy | vg, n

street vendor favourite. soft yet crispy thai-style flatbread with satay peanut sauce for dipping • 6.75

MANGO CORNCAKES | thot man khaopho | vg

favourite Thai street food sweetcorn fritters made even better with fresh mango, with sweet chilli • 8.5

CHICKEN SATAY | satay gai | n

chicken breast skewers, marinated in coconut milk, kaffir lime & lemongrass, then drizzled in a rich, creamy peanut sauce • 8.75

CRISPY SQUID/BEEF | pla meuk/neua tod krob | gfo

slices of squid or beef rolled in flour, deep-fried & coated in our signature sweet & sticky sauce with a peppery kick • 9.5

MUSSELS IN BACON | hoi phan bacon

New Zealand mussels wrapped in bacon, deep-fried and served with a chilli and ginger sauce • 8.5

SPARE RIBS | si khrong muu

slow-cooked pork spare ribs marinated in a rich and smoky red wine sauce • 8.75

PRAWN TOAST | pang na goong

everyone's go-to takeaway dish—Thai style. golden sesame toast, layered with prawns & paired with sweet chilli • 8.5

COCONUT CHICKEN

original mango dish. chicken bites marinated in red curry paste and Thai herbs, coated in desiccated coconut and served with a sweet plum dip • 8.5

CHERRY 'MEAT' BALLS | luk chin jay sot cheri | vg, gf ♪

soya and onion meatball skewers drizzled in a hot & sour cherry sauce • 8.25

GOLDEN SAMOSAS | samosa phak | vg

vegetable samosas filled with golden curry sauce, cauliflower, carrot, and onion, served with sweet plum sauce for dipping • 8

RED GREEN BEANS | pad prik king | vg, gfo ♪

long beans and broccoli stir-fried in rich and spicy red curry paste • 7

DIM SUM | khanom jeeb

open wrap dumplings, filled with minced pork and prawns, served with coriander, ginger and chilli soy vinegar. **choose to have them traditional (steamed) or Mango's way (crispy)** • 8.95

THAI SOUP | vgo, gfo ♪

hot & sour tom yum. Thailand's most famous & favourite soup. packed with Thai herbs and good-for-you-ness
choose: chicken 10.5 • prawns 12.5 • mushroom 9.5

WE RECOMMEND 4-6 LARGER TAPAS
BETWEEN 2 PEOPLE SHARING

Mango

thai curry

aromatic and bursting with flavour

choose: chicken 14.5 • beef 15.95 • king prawn 15.95 • vegan chicken 14.95 • extra veg 12.5 • tofu 12.5

make it tapas-sized • minus 2

GREEN | kaeng khiao wan | 🌿

Thailand's most famous curry. fragrant, coconutty and citrusy, made from green chilli, lemongrass, lime and coriander, with crunchy peppers, aubergines, fine beans, and bamboo shoots



RED | kaeng phet | vgo, gfo 🌶️

a central Thai favourite. bold and full-bodied, made using a rich blend of spices, lime leaf and red chilli, with crunchy peppers, aubergines, fine beans, and bamboo shoots

GOLDEN | kaeng kari | vg, gfo 🌶️

an Indian-influenced dish with Thai flair. savoury, earthy and a little sweet, infused with turmeric, galangal and roasted spices, ft. potato, onion, mixed peppers and cherry tomato

PANANG | kaeng phanaeng

looking for mild but flavourful? this one's for you. made using red curry paste, panang is rich, creamy, and aromatic with carrots, green beans, and sugar snap peas

JUNGLE | kaeng pa | vgo, gfo 🌶️🌶️🌶️

hailing from the northern forests of Chiang Mai, this fiercely spicy, water-based curry is packed with herbs and spices, bamboo shoots, green leaves, aubergines and mixed peppers

MASSAMAN | kaeng matsaman | n, vgo

a fusion of Thai- and Indian-style curries. mild, slightly sweet and richly spiced with cumin, star anise, cloves and bay leaf, with peanuts, potatoes and onion **main size only • slow-cooked lamb 18.95 • tofu 12.95**

CHOOSE YOUR RICE

the perfect complement to our curries and wok dishes

jasmine rice vg, gf • 3.95

sticky rice vg, gf • 4.25

not feeling like a very rice person?

coconut rice vg, gf • 4.25

egg fried rice v, gf • 4.25

tom yum fries vg, gf • 4.75

one plates

CRISPY BEEF/SQUID

| neua/pla meuk tod krob | 🌶️

slices of beef or squid, flour-coated and fried, topped with fine beans, peppers and carrots in a rich red sauce, with jasmine rice • 21.5

noodles & rice

great as a main or for the table to share

choose: chicken 16.95 • prawn 17.5 • veg 14.5 • tofu 14.5

PHAD THAI NOODLES | vgo, gfo, n

Thailand's national dish. sweet and tangy tamarind stir-fried noodles with egg, beansprouts, carrot, spring onions, finished with a scattering of crushed peanuts, chilli and fresh lime

SOYA FRIED RICE | khao pad jay | vgo, gfo

wok-fried Thai jasmine rice with soy sauce, egg, carrots and crunchy peppers

CHIANG MAI NOODLES | khao soi gai | 🌶️

a northern Thai favourite. rich and zesty, yellow noodles in a creamy coconut curry sauce with chicken drumstick, pickles and chilli oil • 17.95

ASK FOR "PET PET" TO TURN UP THE HEAT,
OR GO "THAI SPICY" IF YOU DARE!



wok & roll

choose: chicken 15.95 • king prawn 16.95 • vegan

chicken 16.95 • 'meat'balls 15.75 • tofu 13.75

CHILLI STIR-FRY | pad prig | vg, gfo 🌶️

savoury garlic and chilli sauce stir-fried with crunchy peppers, onion and carrots

MANGO SWEET & SOUR | pad priow wan | vgo

a mango sweet and sour sauce stir-fried with golden-battered protein, cucumber, spring onion, carrot, tomato and crunchy peppers

CRISPY BASSA | pla tod | 🌶️

crispy golden-fried pieces of bassa fish in a hot, sweet and tangy stir-fry sauce, topped with fresh herbs and chilli • 18



share your #mangomoments
@mangothai.abovebar

THANK YOU FOR CHOOSING OUR INDEPENDENT BUSINESS

v – vegetarian vg – vegan ingredients vgo – ask for vg option gf – gluten-free ingredients gfo – ask for gf option n – contains nuts
we're a small team with a very tiny kitchen and everything is made fresh on-site. we're happy to adapt ingredients where we can, but due to the risk of cross-contamination, we can't guarantee any dish is completely allergen-free. for this reason, we're not able to cater for severe allergies. if you have dietary needs, please speak to the team. please note an optional gratuity of 10% will be added to your bill. this goes directly to the mango team