



serving thai tapas since 2007  
independent and passionately run

thai food's all about lots of dishes in the centre of the table for all to share. locals love to graze on little snacks from street vendors too. that's why our menu features lots of small plates, so you can choose to embrace family-style sharing, tapas-style grazing, or stick to a classic starter and main course... whatever you choose, eat • drink • be mango!

## THAI TAPAS

popular thai appetisers, street food and some of our own in-house creations – great for sharing or all day grazing

**TWO SIZE TAPAS** 3pcs upgrade to 5pcs +2.5

**PRAWN TOAST** | pang na goong  
everyone's go-to takeaway dish–Thai style. golden sesame toast, layered with prawns & paired with sweet chilli dip • 5.75

**VEGETABLE SPRING ROLLS** | popia tod | vg  
crispy rolls packed with vermicelli noodle, celery, white cabbage, carrot and mushrooms, with sweet chilli dip • 5.5

**TOM YUM WINGS** | peek gai | ♪  
golden breadcrumbed chicken wings, generously coated in tangy lime and chilli tom yum seasoning • 5.5

**MANGO CORNCAKES** | thot man khaopho | vg  
favourite street food sweetcorn fritter, made even better with a touch of mango, tangy green chilli and coriander dip • 5.5

**CHICKEN SATAY** | satay gai | n  
chicken breast skewers, marinated in coconut milk, kaffir lime and lemongrass, served with a rich, creamy peanut sauce • 6

**THAI ARANCINI** | khao tod khiao wan | v  
green curry sticky rice balls stuffed with gooey cheddar and mozzarella, coated in breadcrumbs and deep-fried, with extra sauce for dipping • 6

**DIM SUM** | khamom 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)** • 6



**NIBBLES** kap klaem  
thai beer snacks for while you choose

**BIRD'S NEST** | vg, gf • 4.25  
sweet & salty shredded sweet potato crisp

**PRAWN CRACKERS** | khao kriab tod • 3.95  
original Thai-style crackers with a touch of spice, served with sweet chilli sauce

**VEGGIE CRACKERS** | vg • 3.95  
colourful crackers made from taro, carrot, pandan leaves, pumpkin and sweet potato

**JUNGLE BUGS** • 4.75  
straight outta Thailand "bushtucker"

**CRISPY SEAWEED** | vg, gf • 4.5  
salty and moorish shredded spring greens



WE RECOMMEND 4-6 LARGER TAPAS  
BETWEEN 2 PEOPLE SHARING

## ONE SIZE TAPAS

**CRISPY SQUID/BEEF** | pla meuk/neua tod krob | gfo  
slices of squid or beef rolled in flour, deep-fried and coated in our signature sticky sauce with a peppery kick • 9

**PINEAPPLE CHILLI SALT** | prik kleua saparot | vg, gf ♪  
a roadside favourite. fresh pineapple and apple slices served with sweet and spicy chilli salt for dipping • 5.95

**BANG BANG CAULIFLOWER** | dok galam | vg, gf ♪  
crispy cauliflower florets tossed in a sweet and spicy sauce with caramelised onions and fresh coriander • 7.5

**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

**BUTTERFLY PRAWNS** | kung psir | gfo  
barely battered prawns topped with a garlic and peppers caramelised red onion sauce, on a bed of salad • 8.95

**POPCORN TOFU** | vg, gf ♪  
vegan showstopper. crispy, bite-sized nuggets of tofu, seasoned with zesty tom yum spices and drizzled with a fresh mango spicy sauce • 7

**STIR-FRIED MUSHROOMS** | het phat | vg, gfo ♪  
mushroom medley stir-fried in a garlic, soy and black pepper sauce, with Thai herbs and fresh chillies • 7

**SOFT SHELL CRAB** | pu nim  
lightly battered crab served with juicy pineapple and pomegranate seeds, drizzled in a creamy sauce infused with lime leaf, lemongrass and chilli • 13.95

**GARLIC & PEPPER PORK** | moo pad kratiem prig thai  
tender pork slices egg fried and coated in a rich garlic and black pepper sauce, on a bed of salad • 7.95

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



## sharing menu

**CAN'T DECIDE? LET US CHOOSE FOR YOU**  
choose PHUKET £30 or BANGKOK £35 PP

JUST TELL US YOUR PREFERENCES AND  
WE'LL SERVE OUR MOST LOVED PLATES,  
BALANCING THE ESSENTIAL THAI FLAVOURS:  
SALTY, SPICY, SOUR & SWEET MINIMUM 4 PP

## THAI CURRY

aromatic and bursting with flavour

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

**make it tapas-sized • minus 2**

**GREEN** | kaeng khiao wan | **vg, gf** 〰

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

**RED** | kaeng phet | **vg, gf** 〰

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** 〰

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. a crowd-pleaser!

**JUNGLE** | kaeng pa | 〰〰〰

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

**MASSAMAN** | kaeng matsaman | **n**

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

## LIGHTER DISHES

**THAI SOUP** | **vg, gfo** 〰

hot and sour tom yum. Thailand's most famous and favourite soup. packed with Thai herbs and goodness  
**choose:** chicken 10.5 • prawns 12.5 • mushroom 9.5

**PAPAYA SALAD** | **vg, gfo, n** 〰

a crunchy, punchy take on Thailand's famous som tam. shredded green papaya and carrot tossed with green beans, peanuts, fish sauce, lime and chilli

**choose:** chicken 14.5 • **tofu** 12.5

## THAI SKIN-ON FRIES

loaded and delicious | **vg, n** 7.95

**MASS FRIES**

rich and nutty massaman curry sauce, crushed peanuts, spring onions, chilli, coriander

**PHAD FRIES**

sweet and sour phad Thai sauce, crushed peanuts, spring onions, chilli, coriander

## 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

plain fries **vg** • 4.5

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



## NOODLES & RICE

great as a main or for the table to share

**choose:** chicken 16.5 • king prawn 17.5 •  
veggies 14.5 • **tofu** 14.5

**FRESH HERB NOODLES** | kuay tiew nueng | **vg, gfo** 〰

Vietnamese-style steamed rice noodles, tossed in a savoury chilli and soy dressing, and packed with fresh herbs: basil, coriander and mint. light, fragrant and full of flavour

**PHAD THAI NOODLES** | **vg, gfo, n**

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

**SPICY FRIED RICE** | khao pad pet | **vg, gfo** 〰

hot and sour wok-fried Thai jasmine rice infused with tom yum paste, tossed with egg and crunchy vegetables

## ONE PLATES

**THAI STICKY RIBS** | si khong muu

pork sticky BBQ ribs rack, served with fries and Thai pickle • 21

**CRISPY SEABASS** | pla tod | 〰

crispy fried seabass in a hot, sweet and sour tamarind stir-fry sauce • 18.5

## WOK & ROLL

**choose:** chicken 15.95 • **vegan chicken**

16.95 • king prawn 16.95 • **tofu** 13.75

**CHILLI STIR-FRY** | pad prig

| **vg, gfo** 〰

savoury garlic and chilli stir-fry with peppers, carrots and sugar snap peas

**SWEET & SOUR** | pad priow wan | **vg**

a classic sweet and sour stir-fry with flour-battered protein, cucumber, spring onion, carrot, tomato & peppers

## SIDE DISHES

for extra texture



**SUPER GREENS** | **vg, gfo**

fresh seasonal greens, lightly wokked with garlic and soy • 8.5  
*great to share*

**ROTI BREAD** | **vg, n**

street vendor favourite. soft yet crispy Thai-style flatbread great for mopping up curry sauce • 4.5

**THAI PICKLES** | **vg, gf**

a sweet, spicy and tangy Thai pickle made with cabbage, carrot, garlic and chilli • 4.95

**SIMPLE SALAD** | **vg, gf**

lemony mix of leaves, shredded carrot, red onion and peppers • 4.5

**THANK YOU FOR SUPPORTING  
OUR INDEPENDENT BUSINESS**

share your #mangomoments  
@mangothai.portswood

