

Mango

Welcome to Mango... independent Thai tapas bars since 2007.

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... then 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 and main.

3PCS
UPGRADE
TO 5PCS
+2.5

MANGO CORNCAKES

| tod man khao pod | vg

Thai street food sweetcorn fritters, made even better with fresh mango, served with green chilli & coriander dip • 6

CHICKEN SATAY

| satay gai | n

chicken skewers marinated in coconut milk, lime leaf & lemongrass with peanut sauce • 6.25

PORK CHAR SIU ROLLS

| popia moo daeng | n

fried spring rolls filled with sweet & savoury diced cinnamon roast pork with a side of ginger pickle • 6.5

ISLAND PASTIES

| gyoza tod sai phak | vg

mini pastry turnovers filled with a garlic, chilli & basil stir-fry of chicken, kholrabi & bamboo tips • 6

THAI ARANCINI

| khao tod khiao wan | v

breadcrumbs green curry sticky rice balls stuffed with gooey cheddar & mozzarella • 6

DIM SUM

| khanom jeeb

open wrap pork and prawn dumplings, with ginger & chilli soy choose steamed or crispy • 6.25

VEGETABLE SPRING ROLLS

| popia tod | vg

deep-fried spring rolls packed with vermicelli, celery, cabbage, carrot & mushroom, sweet chilli • 5.75

kap klaem

thai beer snacks to nibble on

VEGGIE CRACKERS | vg • 4.1
colourful crackers made from taro, pandan, pumpkin and sweet potato with sweet chilli dip

PRAWN CRACKERS • 4.1
original Thai-style crackers with a touch of spice, with sweet chilli

BIRD'S NEST | vg, gf • 4.25

sweet & salty shredded sweet potato crisps

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

JUNGLE BUGS • 4.75

"bushtuckers" straight outta Thailand

WE
RECOMMEND
4-6 TAPAS
BETWEEN
2 PEOPLE
SHARING



thai tapas

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

PINEAPPLE CHILLI SALT

| prik kleua saparot mamuang | vg, gf

a roadside favourite... fresh pineapple & apple with sweet and spicy chilli salt for dipping • 5.95

BANG BANG CAULIFLOWER

| dok galam | vg, gf

crispy cauliflower florets wok tossed in a sweet & spicy caramelised onion sauce • 8

COCONUT CHICKEN

| kai maprow

original. chicken bites marinated in red curry paste and Thai herbs, coated in coconut and fried, with sweet plum dip • 8.5

CRISPY SQUID/BEEF

| pla meuk / neua tod krob | gfo

original. squid or beef, flour-coated and fried, drizzled in our signature sweet & sticky black pepper sauce • 9.5

STIR-FRIED MUSHROOMS

| het phat | vg, gfo

mushroom medley stir-fried in a garlic, soy & black pepper sauce, with Thai herbs & fresh chilli • 7.25

PRAWN TOAST

| pang na goong

go-to takeaway dish—Thai style. golden sesame toast layered with prawns, sweet chilli dip • 6

POPCORN TOFU

| vg, gf

vegan showstopper. crispy, nuggets of tofu, seasoned with tom yum spices and drizzled with fresh mango spicy sauce • 7.5

BUTTERFLY PRAWNS

| kung psir | gfo

barely battered prawns topped with a garlic & peppers caramelised red onion sauce, on a bed of salad • 8.95

4 FOR 3
thai tapas
EVERY DAY TIL 5PM
+ ALL EVE THURSDAYS

thai fries

| vg, n • 7.95

loaded with crushed peanuts, spring onions, chilli & coriander and lime dressing

MASS FRIES

rich & nutty massaman curry

PAD FRIES

sweet & sour pad thai sauce

thai curry

GREEN

| kaeng khiao wan | vg, gf 🌿🌿

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

JUNGLE

| kaeng pa | 🌿🌿🌿

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

🌿 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

choose chicken 14.5 • beef 15.95 • king prawn 15.95 • vegan ch*cken 14.95 • extra veg 12.5 • tofu 12.5 • make it tapas-size minus 2

thai salad

| yam | vgo, gfo 🌿🌿

fresh mango salad with crispy chicken or vg ch*cken strips, mixed with mint, red onion, tomatoes, carrots and spring onions, tossed in a spicy chilli & lime dressing • 16.95

noodles

PAD THAI NOODLES

| vgo, gfo, n

Thailand's national dish. sweet & tangy tamarind stir-fried noodles with egg, beansprouts, carrot & spring onions, topped with peanuts, chilli, cucumber & lime

YELLOW DRUNKEN NOODLES

pad kee mao | vgo 🌿

a cult favourite, known to cure hangovers. savoury yellow noodles cooked with Thai basil, egg, broccoli, long beans, onion and crunchy peppers

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

CURRY NOODLE SOUP

| khao soi | vgo 🌿

a northern Thai favourite. yellow noodles in a creamy rich and zesty coconut curry sauce with crispy roast duck or tofu, topped with Thai pickle, crispy onions and crispy noodle nest • 19.95

🌿 - mango must try
v - vegetarian vg - vegan ingredients
vgo - ask for vg option gf - gluten-free ingredients
gfo - ask for gf option n - contains nuts

SPICE LEVEL

🌿 mild 🌿🌿 spicy 🌿🌿🌿 very spicy 🌿🌿🌿🌿 thai spicy

stir-fry



SWEET & SOUR

| pad priow wan | vgo

a classic pineapple sweet & sour sauce stir-fried with cucumber, spring onion, carrot, tomato and peppers choose chicken 15.95 • prawn 16.95 • tofu 13.75 • vegan ch*cken 16.95

CRISPY TAMARIND SEABASS

| pla tod | gfo 🌿🌿

crispy golden-fried seabass fillets in a hot, sweet and tangy tamarind stir-fry sauce, topped with crispy onions & fried chilli • 19.95

HOLY BASIL STIR-FRY

| pad kra pao | vgo, gfo 🌿🌿

salty-savoury street food staple. stir-fried protein in a spicy holy basil, garlic & chilli sauce, served with jasmine rice choose chicken 19 • prawn 20 • tofu 18 top with crispy fried egg +2.5

sides

JASMINE RICE | vg, gf • 3.95

COCONUT RICE | vg, gf • 4.25

STICKY RICE | vg, gf • 4.25

EGG FRIED RICE | v, gf • 4.25

PLAIN FRIES | vg, gf • 4.5



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 unable 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