

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

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

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 • 6

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 • 5.75

MANGO CORNCAKES | thot man khaopho | vg

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

CHICKEN SATAY | satay gai | n

chicken breast skewers, marinated in coconut milk, kaffir lime and lemongrass, then drizzled in a rich, creamy peanut sauce • 6.25

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 curry sauce for dipping • 6

DIM SUM | khamom jeeb

open wrap dumplings filled with minced pork and prawns, with coriander, ginger & chilli soy dip. **choose to have them traditional (steamed) or Mango's way (crispy)** • 6.25

ISLAND PASTIES | khao tod khiao wan | vg

hand-crimped pastry turnovers stuffed with kholrabi, vg chicken & bamboo tips tossed with fresh garlic, chilli & basil • 6



ONE SIZE TAPAS

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

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

slices of squid or beef rolled in flour, deep-fried and coated in our signature sweet & sticky sauce with a peppery kick • 9

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

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 • 7.5

BANG BANG CAULIFLOWER | dok galam | vg, gf ♪

crispy cauliflower florets wok tossed in a sweet and spicy sauce with caramelised onions and fresh coriander • 8

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 • 7.25

SUPER GREENS | vg, gfo

lightly wokked fresh seasonal greens in a garlic and soy sauce • 8.5 *great for centre of the table*

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

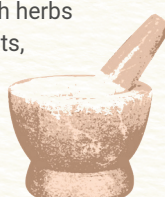
GREEN | kaeng khiao wan | **vg, gf** 〰️
fragrant, coconutty and citrusy, made from green chilli, lemongrass, lime and coriander. Thailand's most famous curry, with crunchy peppers, aubergines, fine beans, and bamboo shoots

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

THAI SOUP | **vg, gfo** 〰️
hot and sour tom yum. Thailand's most famous and favourite soup. packed with Thai herbs and good-for-you-ness
choose: chicken 10.5 • prawns 12.5 • mushroom 9.5

THAI SKIN-ON FRIES
loaded with crushed peanuts, spring onions, chilli & coriander | **vg, n** 7.95
choose sauce:

MASS FRIES
rich & nutty massaman curry

PHAD FRIES
sweet & sour phad thai sauce

CHOOSE YOUR RICE the perfect complement to our curries and wok dishes

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

not feeling like a very rice person?
plain fries **vg** • 4.5

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

DRUNKEN NOODLES | pad kee mao | **vg, gfo** 〰️
a cult favourite, very popular Thai dish. savoury and spicy rice noodles cooked with egg, broccoli, long beans, onion and crunchy mixed peppers

PHAD THAI NOODLES | **vg, 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

SPICY FRIED RICE | khao pad pet | **vg, gfo** 〰️
wok-fried Thai jasmine rice infused with hot and sour tom yum paste, and wok-tossed with egg and crunchy vegetables

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



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 sauce stir-fried with crunchy peppers, onion, carrots and sugar snap peas

SWEET & SOUR | pad priow wan | **vg**
a classic pineapple sweet and sour sauce stir-fried with golden-battered protein, cucumber, spring onion, carrot, tomato and crunchy peppers

CRISPY SEABASS | pla tod | 〰️
crispy golden-fried seabass fillets in a hot, sweet and tangy tamarind stir-fry sauce, topped with fresh herbs and chilli • 18.5



share your #mangomoments
@mangothai.portswood

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