



MINT
BY MAMBO

FOOD MENU

Starters

PERFECT FOR SHARING

 ASSORTMENT OF BREAD with herbs butter, olives & alioli	12.50	 BURRATA SALAD mixed tomatoes, & basil oil	26.00
 BRUSCHETTA rustic sourdough bread with confit datterini tomatoes, basil & burrata	14.00	 CLASSIC GARLIC BREAD garlic butter & melted mozzarella served on focaccia	15.00
GARLIC PRAWNS in spicy garlic oil served with artisan bread	26.00	FRIED BABY SQUID	21.00
CHICKEN FINGERS served with kimchi mayo	19.00	BEEF CARPACCIO rocket, parmesan & tartar sauce	22.00
 GORGONZOLA & MUSHROOM CROQUETTES	16.00	ANTIPASTO prosciutto, mortadella, salami, pecorino romano, parmesan cheese, bocconcini, focaccia & grissini	22.00

Pizzas

NAPOLITAN STYLE

 MARGHERITA tomato & mozzarella	19.00	DIAVOLA tomato, spicy salami & mozzarella	23.00
 BÚFALA tomato, mozzarella, basil & buffalo mozzarella	21.00	PEAR & GORGONZOLA pear, gorgonzola, mozzarella & tomato cherry	23.00
SAN DANIELE tomato, mozzarella, prosciutto San Danielle, rocket & parmesan cheese	25.00	 TARTUFATA truffle sauce, mozzarella, rocket burrata & parmesan	29.00
 VEGETARIAN tomato, mozzarella, courgette, red pepper, aubergine, capers & black olives	21.00	MORTADELLA & PISTACHIO mozzarella, mortadella, pistachio sauce, stracciatella & basil	25.00
 FOUR CHEESE provolone, mozzarella, parmesan & blue cheese	21.00		
ITALIAN tomato, mozzarella, scamorza smoked cheese, artichokes & mushroom	23.00		
CALZONE with mozzarella, ricotta cheese, parmesan ,spicy salami & topped with tomato sauce	22.00		
HAM & MUSHROOMS tomato, mozzarella, ham & mushrooms	21.00		
BARBECUE tomato, mozzarella, chicken, red onion & a homemade barbecue sauce	24.00		

extra toppings

cherry tomato, black olives, artichoke,
mushrooms, red onion, zucchini, red bell
pepper, broccoli, baby spinach, capers,
egg, cream cheese or pineapple

2.00 / EACH

spicy salami, prosciutto, prosciutto
San Danielle, chicken, buffalo mozzarella,
anchovies, gorgonzola, scamorza
or mozzarella

3.00 / EACH

Salads

-  **GOAT CHEESE SALAD** **20.00**
goat cheese, baby spinach,
roasted pumpkin, walnuts, pomegranate,
lbizan onion jam & citrus zest
- PRAWN SALAD** **24.00**
prawns, avocado, cherry tomatoes,
mango, crispy onion, green leaves
& mango vinaigrette
- CHICKEN SALAD** **22.00**
green leaves, parmesano, cherry tomatoes,
avocado, croutones & Cesar sauce

Meat & more

- HOMEMADE 100%
BEEF BURGER** **26.00**
cheddar, bacon, lbizan onion jam,
house sauce, served with homemade potatoes
(*gluten free bread option available +2.00*)
-  **BEYOND VEGAN PATTY** **26.00**
with lettuce, tomato, lbizan onion jam
served with sweet potato
(*gluten free bread option available +2.00*)
- FILLET STEAK** **44.00**
with seasonal grilled vegetables
- add hasselback potatoes or fries* **+5.00**
add sweet potato fries **+6.00**
add peppercorn sauce **+3.00**

Seafood



- GRILLED OCTOPUS** **40.00**
with sweet potato & pumpkin purée
- SEARED SALMON FILLET** **30.00**
asparagus & roasted baby potatoes

Pasta

(GLUTEN FREE PENNE AVAILABLE)

- SEAFOOD LINGUINE** **28.00**
with fresh seafood, cherry tomato,
garlic, parsley & basil
- PENNE** **23.00**
with pistachio pesto & cuttlefish
- SPAGHETTI CARBONARA** **25.00**
guanciale stagionato, pecorino romano,
egg & pepper
- RIGATONI BOLOGNESE** **19.00**
with our homemade 100% beef
bolognese sauce & parmesan cheese
-  **TRUFFLED RISOTTO** **26.00**
Carnaroli rice, truffle, artichokes & asparagus
-  **RICOTTA RAVIOLI** **27.00**
buffalo & spinach with tomato sauce
basil & parmesan cheese

Sides & sauces

-  **MIXED SALAD** **7.00**
red onion, black olives, cucumber,
tomatoes & greens
-  **GRILLED MIXED VEGETABLE** **10.00**
- SIDES**
- french fries, hasselback potato **7.00**
fried sweet potato or **8.00**
truffled mashed potato
- SAUCES** **3.00/ EACH**
peppercorn sauce, garlic alioli, barbecue,
homemade vegan mayo

Kids menu

(under 12 years old)

NAPOLI SPAGHETTI
tomato sauce & parmesan

PIZZA MARGARITA

CHICKEN CUTLET
with mashed potatoes

CHEESEBURGER
with chips

(includes water or juice and 1 scoop of ice cream)

15.00

Coffee & tea

ESPRESSO <i>make it double</i>	3.00 +0.50
ESPRESSO WITH MILK	3.00
AMERICANO	3.50
WHITE COFFEE	4.00
CAPPUCCINO	4.50
LATTE	5.00
IRISH COFFEE <i>with Jameson whisky</i>	10.00
CARAJILLO <i>espresso with hierbas, bailey's, whisky or brandy</i>	4.50
BREAKFAST TEA <i>with milk</i>	4.00
GREEN TEA	3.50
HERBAL TEA <i>mint or chamomile</i>	4.00
HOT CHOCOLATE <i>add cream</i>	5.00 +0.50

Homemade Desserts

CHOCOLATE & HAZELNUT BROWNIE <i>with vanilla ice cream</i>	14.00
PISTACHIO CHEESECAKE <i>with a red berry, chocolate drizzle a green pistachio sauce</i>	12.00
ICE CREAM 3 scoops <i>chocolate, strawberry or vanilla</i>	9.00
CRUNCHY COFFEE & MASCARPONE <i>artisan coffee ice cream, mascarpone cream, dark chocolate slices and amaretti crumbs</i>	10.00
NUTELLA PIZZA	10.00

 **VEGETARIAN**

VAT included/Service Not included

Some of the elements in the menu may contain allergens. Please ask your waiter for more information if you have any food allergies or intolerances.

Please note that unfortunately we are unable to split the bill for groups of more than 4 people. Sorry for the inconvenience.