



**MINT**  
BY MAMBO

**FOOD MENU**

# Starters

## PERFECT FOR SHARING

 <b>ASSORTMENT OF BREAD</b> with herbs butter, olives & alioli	<b>12.5</b>	 <b>BURRATA SALAD</b> mixed tomatoes, & basil oil	<b>26</b>
 <b>BRUSCHETTA</b> rustic sourdough bread with confit datterini tomatoes, basil & burrata	<b>14</b>	 <b>CLASSIC GARLIC BREAD</b> garlic butter & melted mozzarella served on focaccia	<b>15</b>
<b>GARLIC PRAWNS</b> in spicy garlic oil served with artisan bread	<b>26</b>	<b>FRIED BABY SQUID</b>	<b>21</b>
<b>CHICKEN FINGERS</b> served with kimchi mayo	<b>19</b>	<b>BEEF CARPACCIO</b> rocket, parmesan & tartar sauce	<b>22</b>
 <b>GORGONZOLA &amp; MUSHROOM CROQUETTES</b>	<b>16</b>	<b>ANTIPASTO</b> prosciutto, mortadella, salami, pecorino romano, parmesan cheese, bocconcini, focaccia & grissini	<b>22</b>

# Pizzas

## NAPOLITAN STYLE

 <b>MARGHERITA</b> tomato & mozzarella	<b>19</b>	<b>DIAVOLA</b> tomato, spicy salami & mozzarella	<b>23</b>
 <b>BÚFALA</b> tomato, mozzarella, basil & buffalo mozzarella	<b>21</b>	<b>PEAR &amp; GORGONZOLA</b> pear, gorgonzola, mozzarella & tomato cherry	<b>23</b>
<b>SAN DANIELE</b> tomato, mozzarella, prosciutto San Danielle, rocket & parmesan cheese	<b>25</b>	 <b>TARTUFATA</b> truffle sauce, mozzarella, rocket burrata & parmesan	<b>29</b>
 <b>VEGETARIAN</b> tomato, mozzarella, courgette, red pepper, aubergine, capers & black olives	<b>21</b>	<b>MORTADELLA &amp; PISTACHIO</b> mozzarella, mortadella, pistachio sauce, stracciatella & basil	<b>25</b>
 <b>FOUR CHEESE</b> provolone, mozzarella, parmesan & blue cheese	<b>21</b>		
<b>ITALIAN</b> tomato, mozzarella, scamorza smoked cheese, artichokes & mushroom	<b>23</b>		
<b>CALZONE</b> with mozzarella, ricotta cheese, parmesan ,spicy salami & topped with tomato sauce	<b>22</b>		
<b>HAM &amp; MUSHROOMS</b> tomato, mozzarella, ham & mushrooms	<b>21</b>		
<b>BARBECUE</b> tomato, mozzarella, chicken, red onion & a homemade barbecue sauce	<b>24</b>		

## extra toppings

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

### 2 / EACH

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

### 3 / EACH

## Salads

-  **GOAT CHEESE SALAD** **20**  
goat cheese, baby spinach,  
roasted pumpkin, walnuts, pomegranate,  
Ibizan onion jam & citrus zest
- PRAWN SALAD** **24**  
prawns, avocado, cherry tomatoes,  
mango, crispy onion, green leaves  
& mango vinaigrette
- CHICKEN SALAD** **22**  
green leaves, parmesano, cherry tomatoes,  
avocado, croutones & Caesar sauce

## Meat & more

- HOMEMADE 100%  
BEEF BURGER** **26**  
cheddar, bacon, Ibizan onion jam,  
house sauce, served with homemade potatoes  
*gluten free bread option available* **+2**
-  **BEYOND VEGAN PATTY** **26**  
with lettuce, tomato, Ibizan onion jam  
served with sweet potato  
*gluten free bread option available* **+2**
- FILLET STEAK** **45**  
with seasonal grilled vegetables  
*add hasselback potatoes or fries* **+5**  
*add sweet potato fries* **+6**  
*add peppercorn sauce* **+5**
- BBQ PORK RIBS** **32**  
at low temperature, marinated in bbq sauce  
with seasonal vegetables

## Seafood

- GRILLED OCTOPUS** **40**  
with sweet potato & pumpkin purée
- SEARED SALMON FILLET** **30**  
asparagus & roasted baby potatoes

## Pasta

(GLUTEN FREE PENNE AVAILABLE)

- SEAFOOD LINGUINE** **29.5**  
with fresh seafood, cherry tomato,  
garlic, parsley & basil
- PENNE** **23**  
with pistachio pesto & cuttlefish
- SPAGHETTI CARBONARA** **25**  
guanciale stagionato, pecorino romano,  
egg & pepper
- RIGATONI BOLOGNESE** **19**  
with our homemade 100% beef  
bolognese sauce & parmesan cheese
-  **TRUFFLED RISOTTO** **26**  
Carnaroli rice, truffle, artichokes & asparagus
-  **RICOTTA RAVIOLI** **27**  
buffalo & spinach with tomato sauce,  
basil & parmesan cheese

## Sides & sauces

-  **MIXED SALAD** **7**  
red onion, black olives, cucumber,  
tomatoes & greens
-  **GRILLED MIXED VEGETABLE** **10**
- SIDES**  
french fries, hasselback potato **7**  
fried sweet potato or truffled mashed potato **8**
- SAUCES** **3 / EACH**  
garlic alioli, barbecue, kimchi  
homemade vegan mayo

## Kids menu

(under 12 years old)

**NAPOLI PENNE**  
tomato sauce & parmesan

**PIZZA MARGARITA**

**CHICKEN CUTLET**  
with mashed potatoes

**CHEESEBURGER**  
with chips

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

**15**

## Coffee & tea

<b>ESPRESSO</b> <i>make it double</i>	<b>3</b> <b>+0.5</b>
<b>ESPRESSO WITH MILK</b>	<b>3</b>
<b>AMERICANO</b>	<b>3.5</b>
<b>WHITE COFFEE</b>	<b>4</b>
<b>CAPPUCCINO</b>	<b>4.5</b>
<b>LATTE</b>	<b>5</b>
<b>IRISH COFFEE</b> with Jameson whisky	<b>10</b>
<b>CARAJILLO</b> espresso with hierbas, bailey's, whisky or brandy	<b>4.5</b>
<b>BREAKFAST TEA</b> with milk	<b>4</b>
<b>GREEN TEA</b>	<b>3.5</b>
<b>HERBAL TEA</b> mint or chamomile	<b>4</b>
<b>HOT CHOCOLATE</b> <i>add cream</i>	<b>5</b> <b>+0.5</b>

## Homemade Desserts

<b>CHOCOLATE &amp; HAZELNUT BROWNIE</b> with vanilla ice cream	<b>14</b>
<b>PISTACHIO CHEESECAKE</b> with a red berry, chocolate drizzle a green pistachio sauce	<b>12</b>
<b>ICE CREAM</b> 3 scoops chocolate, strawberry or vanilla	<b>9</b>
<b>CRUNCHY COFFEE &amp; MASCARPONE</b> artisan coffee ice cream, mascarpone cream, dark chocolate slices and amaretti crumbs	<b>10</b>
<b>NUTELLA PIZZA</b>	<b>10</b>

 **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.