

# MANGO BAY

## DINNER MENU

by Executive Chef Maguette Fofana

### TO START

ACKEE AND SALT FISH EGGROLL	19
CALLALOO   SCOTCH BONNET AIOLI   PEPPER JACK CHEESE	
CHAR-GRILLED OCTOPUS	26
CURRY   POTATO   KALE	
POMEGRANATE-GLAZED PORK RIBS	26
AVOCADO MOUSSE   POMEGRANATE GLAZE	
JERK CAESAR SALAD	16
JAPANESE CAESAR   PARM   MIXED GREENS   MANGO	
ADD JERK CHICKEN +9	
ADD SUYA JUMBO PRAWNS +13	
GOAT PUFF PASTRY	24
CURRY JUH   PIMENTO SEEDS	
PEPPA SHRIMPS	25
JOHNNYCAKE   CHIVES	
COCONUT GINGER BEER MUSSELS	35
COCONUT GINGER BEER SAUCE   TOasted GARLIC BAGUETTE	

### TO ACCOMPANY

RICE & PEAS	8
SWEET PLANTAIN	9
MANGO CHOW	9
FRIES	7
SAFFRON POTATOES	10
JOLLOF RICE	15

### THE MAIN EVENT

TRUFFLE AIOLI BURGER	29
PINEAPPLE BACON JAMMY   3 PEPPER CHEESE   SPICY TRUFFLE AIOLI   FRIES	
BRAISED OXTAIL	45
RICE AND PEAS   CARROTS   CIPPOLINI ONIONS	
JERK CHICKEN	29
MICRO HERBS   JERK MARINATED CHICKEN   MANGO CHUTNEY   FESTIVAL FRIED BREAD	
RED SNAPPER	36
DEEP FRIED SNAPPER   AVOCADO EPIS PUREE   MINT, BASIL & ESPIS SALAD	
RAS & PASTA	42
SEAFOOD MEDLEY   FRESHLY MADE PASTA   LOBSTER SAUCE   STRACCIATELLA CHEESE   SALMON ROE	
BRONZINO AU PAPIER	44
OKRA   ESCOVITCH   SPICED PINEAPPLE PUREE	
ITAL IS VITAL [VEG]	23
SEASONAL PROVISIONS   COUSCOUS   WEST INDIAN GREENS	

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## BAR MENU

### COCKTAILS

**BROOKLYN LOVE**  
DON JULIO BLANCO | AMARETTO |  
PINEAPPLE | LIME

**TIKI-RUM OLD FASHIONED** 21  
SPICED RUM | SPICED PINEAPPLE |  
ANGOSTORA BITTERS

**SOURSOP FEELS** 22  
SOURSOP | LEMON | SIMPLE | EGG  
WHITE | AMARETTO | KETEL ONE VODKA

**LYCHEE MOJITO** 20  
LYCHEE | VANILLA | LIME | SIMPLE |  
MINT | TEN TO ONE WHITE RUM

**MANGO BAE** 20  
MANGO | TEN TO ONE DARK RUM |  
LEMON | BROWN SUGAR CINNAMON |  
NUTMEG | SPICES

**GRAND BAY** 23  
DON JULIO REPOSADO | GRAND  
MARNIER | APEROL | LIME

**SORREL SPRITZ** 21  
ST. GERMAIN | LILLET BLANC |  
WHITE WINE | SORREL | LEMON

**GREENE LIT** 21  
BOMBAY SAPPHIRE GIN | PROSECCO  
| CUCUMBER | MINT | LIME

### MOCKTAILS

**MANGO BABY** 12  
MANGO | LEMON | BROWN SUGAR  
CINNAMON | GINGER

**HOUSE MADE SORREL** 8  
HIBISCUS | WARM SPICES

**HOUSE MADE ICED TEA** 8  
BLACK TEA | CITRUS

**HOUSE MADE LEMONADE** 8  
LEMON | VANILLA ESSENCE |  
BROWN SUGAR

### BEER

**PRESTIGE** 10  
RED STRIPE 10  
GUINNESS 10

### WINE

**WHITE**  
**VIGNES DE CHAVIGNOL** 22/88  
SANCERRE  
**ENEMIGO EL** 20/80  
CHARDONNAY  
**TIEFENBRUNNER** 16/64  
PINOT GRIGIO

**RED**  
**CATENA CLASSIC** 16/64  
CABERNET SAUVIGNON  
**ZUCCARDI Q** 16/64  
MALBEC  
**BOURGOGNE** 20/80  
PINOT NOIR

**SPARKLING**  
**ZARDETTO** 16/60  
PROSECCO BRUT  
**LAURENT PERRIER** 60 (375ml)  
CHAMPAGNE  
**LAURENT PERRIER** 120 (750ml)  
CHAMPAGNE