

mango

THAI TAPAS BAR & LOUNGE since 2007

family run & fun loving



eat • drink • be mango

Welcome to
our new thai tapas
bar and lounge ☺

Here we give homage to our original Thai tapas bar idea from when we first opened our doors in Portswood, 2007. We invite you to pop in for a drink – coffee, wine, beer, whiskey or cocktail – and, if you're feeling peckish, snack on some nibbly bits and order one or two tapas or, if you're feeling a little more hungry, order a selection and share with friends.

To give you the chance to try as many flavours as possible, all of the dishes on this menu are tapas size.

Honey, I shrunk the plates!





Kap Klaem


Literally translated as 'drinking food' ... or stuff to nibble on.



Prawn Crackers & Sweet Chilli Dip 2.00

Bird's Nest Sweet Potato Glazed with Salt and Sugar 3.00  

Spicy Lime Leaf Beer Nuts 3.00  

Oven Roasted Jungle Bugs 3.00



Crispy Seaweed 3.00 


Roti Bread & Satay Sauce 4.00  



Thai Tapas



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




4.95

Vegetable Tempura  
Mixed vegetables fried in a light batter and served with sweet chilli sauce.

Mango Corn Cakes 
Traditional Thai cakes of sweetcorn and fresh mango with a tangy sauce.


Crispy Tofu Sticks  
Deep-fried tofu sticks served with a sweet chilli and peanut sauce.



Mozzarella Panko  
Buffalo mozzarella melted and covered in breadcrumbs, served with home-made spicy sauce for dipping.


Stir-fried Mushrooms   
Seasonal mushrooms stir-fried with garlic, chillies, Thai herbs and oyster sauce.

Prawn Toast
Mini triangles of minced prawns and herbs, sprinkled with sesame seeds and deep-fried; served with sweet chilli dip.

5.75

Vegetable Spring Rolls 
Vermicelli, mushrooms and spring greens rolled in wafer thin pastry, deep-fried and served with sweet chilli sauce.

Tofu Tempura  
Tofu in a light tempura batter served with a home-made sweet and sour tamarind sauce.

Bacon Tempura 
Crispy bacon in a light tempura batter served with home-made tamarind sauce.

Spare Ribs

Tender pork spare ribs, marinated in our own rich home-made sauce.

Fishcakes

Authentic fishcakes seasoned with curry and kaffir lime leaf with a sweet chilli dip.

Lime Pork Belly



Deep fried pork belly in a chilli, garlic and fresh lime sauce.

Chicken Satay



Tender chicken pieces chargrilled and marinated in spices; served on bamboo skewers, with a satay peanut sauce.

Coconut Chicken

Deep-fried chicken pieces in a crispy coconut batter, with sweet plum sauce.

Crispy Dim Sum

Deep-fried chicken and prawn dumplings, served with a chilli and ginger dipping sauce.

Steamed Dim Sum

Steamed chicken and prawn dumplings, served with a chilli and ginger dipping sauce.

6.75

Prawn Panko

King prawns dipped in breadcrumbs and deep-fried, served with a sweet chilli dip.

Spicy Thai Beef Balls



Fresh beef balls spiced with mixed peppercorns and Thai herbs, served with pineapple sauce for dipping.

Butterfly Prawns

Lightly battered butterfly prawns, deep-fried and flash stir-fried with a garlic, red onion and chilli sauce.

Crispy Beef

Slices of beef rolled in flour, deep-fried and pepper coated in our special home-made spicy Thai sauce.

Crispy Squid

Slices of squid rolled in flour, deep-fried and pepper coated in our special home-made spicy Thai sauce.

Soft Shell Crab (+1.00)

Lightly battered crab served with pomegranate, Chinese pear, mango, plum, lime leaves, lemongrass and chilli.

4 for 3
TAPAS

(this page only)

12 'til 5pm

every day

Tapas Tasters

Sharing is caring – tapas taster boards for two.

Taster Board for Two

Chicken satay, prawn panko, vegetable spring rolls, fishcakes, crispy dim sum and prawn crackers.

N

14.75

Taster Board for Two Vegetarians

Vegetable spring rolls, vegetable tempura, tofu sticks, mango corn cakes and bird's nest.

N

12.75

Tapas Curries

Wonderfully aromatic mixtures of freshly ground herbs and spices.

5.95

Choose from chicken, pork, beef (+1.00), king prawns (+2.00), vegetables or tofu to add to your curry.

Green Curry

A fragrant, slightly citrusy blend of green chilli paste, lemongrass, lime, coriander and chilli, with crunchy peppers, aubergines, bamboo shoots and sweet basil leaves, simmered in coconut milk.

Red Curry

A full-bodied curry with a rich blend of spices, red chilli paste and kaffir lime leaves, crunchy peppers, aubergines and bamboo shoots, simmered in coconut milk.

Panang Curry

A rich, aromatic ground curry with coconut cream, carrots, sugar snap peas, fine beans and kaffir lime leaves.

Golden Curry

A mellow, slightly sweet and highly aromatic curry, infused with turmeric and roasted spices, with potato, onion, cherry tomatoes and mixed peppers, simmered in coconut milk.

Jungle Curry

Fiercely hot water-based curry with basil leaves, bamboo shoots, fine beans, aubergines and mixed peppers. Authentically enjoyed with wild boar – try it with pork!

Massaman Lamb Curry

A special curry, richly spiced but mild and slightly sweet, with slow-cooked lamb, dried spices, coconut milk, onion, potatoes and peanuts.

Please add 2.00 when ordering this curry.

*'Ow pet pet.
Want spicy spicy?
Just let us
know!*



10% OFF
ALL TAKEAWAY ORDERS
collection only

Rice

Steamed Jasmine Rice	2.25	V G
Coconut Rice	2.75	V G
Egg Fried Rice	2.50	V G
Sticky Rice	2.50	V G

Tapas Noodles & Stir-fry

Phad Thai Noodles

A traditional sweet and sour dish of fried rice noodles, egg, beansprouts and spring onions, with crushed peanuts. Choose from king prawns (+2.00), chicken or tofu.

6.95

Yellow Egg Noodles

Stir-fried egg noodles with beansprouts, egg and mixed vegetables. Choose from king prawns (+2.00), chicken or tofu.

7.95

Chilli Stir-fry

Your choice of chicken, pork, beef (+1.00), duck (+1.00), king prawns (+2.00), vegetables or tofu, stir-fried with peppers, carrots and sugar snaps in a spicy sauce of fresh chilli, lemongrass, garlic and basil leaves.

6.95

Thai Soups

Soup to soothe body and soul.

Choose king prawns (+1.00), chicken or extra mushrooms.

Tom Yum Soup

Traditional hot and sour soup with cherry tomatoes flavoured with chilli, lemongrass, kaffir lime leaves, galangal and a dash of lemon juice.

5.75

Tom Kha Soup

Creamier and less spicy than Tom Yum soup, simmered in coconut milk.

5.75

Guide to Symbols

We haven't listed all of the ingredients in each dish, so let us know if you have any specific dietary needs! Please note that we use nuts in our kitchens.

- N Contains nuts
- V Vegan dish
- G Gluten-free option
- V Vegetarian dish
- V Vegetarian option
- 1 = Medium
- 2 = Hot 3 = Fiery!

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