

# Mango

RESTAURANT · FOOD TO GO



ON REQUEST, WE WILL PROVIDE YOU WITH THE NECESSARY  
INFORMATION REGARDING ALLERGENS CONTAINED IN OUR DISHES. OUR  
CHEF WILL BE HAPPY TO HELP YOU TO CREATE YOUR OWN VEGAN,  
GLUTEN-OR LACTOSE-FREE MENU.



RESTAURANT · FOOD TO GO

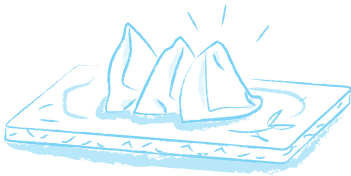
*Try the Street Food  
of India!*

## CHAATS

### SAMOSA CHAAT

CRISPY SHORTCRUST PASTRY STUFFED  
WITH SPICED POTATOES ONIONS AND  
PEAS, TOPPED UP WITH CHOLE,  
SWEETENED YOGHURT AND CHUTNEY'S

CHF 16.00



### DAHI PURI CHAAT

MINI PURI STUFFED WITH CHICKPEAS,  
TOPPING IT WITH A COMBINATION OF  
SWEET, SOUR AND SPICY CHUTNEY

CHF 16.00

### MUMBAI ALOO BONDA CHAAT

SPICED POTATOES DUMPLINGS TOPPED UP WITH  
SWEETEN YOGHURT AND A VARIETY OF SPICED DIPS

CHF 18.00

## SALADS

### GREEN SALAD

A FRESH MIX OF CRISPY LETTUCE SERVED  
WITH OUR HOME-MADE SALAD DRESSING

CHF 10.00

### MIXED SALAD

A NUTRITIOUS MIXED SALAD, PERFECT BALANCE  
OF FLAVOURS AND COLOURS, SERVED WITH OUR  
HOME-MADE SALAD DRESSING

CHF 15.00

## SOUPS

### TAMATAR AUR TULSI SOUP

LIGHTLY SPICED ROASTED RED PEPPER,  
TOMATOES AND BASIL SOUP

CHF 14.00

### INDIAN MISO SOUP

A UNIQUE FUSION OF JAPANESE CUISINE  
WITH A DELIGHTFUL INDIAN TWIST

CHF 13.00

*Try the Super  
Fusion!*



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## NON-VEG STARTERS

### PRAWN PEPPER MASALA

PERFECTLY MARINATED WITH CURRY LEAVES, MUSTARD SEEDS AND BLACK PEPPER, GRILLED ALONG WITH ONION AND MIXED BELL PEPPERS

CHF 27.00

### DELHI TAWA LAMB KEBAB

GROUND LAMB MINCED COMBINED WITH KADHAI SPICES, SERVED WITH MINT AND CORIANDER DIP

CHF 28.50

### PRAWN TEMPURA

CRISPY CRUNCHY JUICY BATTERED PRAWNS SERVED WITH SWEET AND SOUR DIP

CHF 25.00

### CHICKEN TIKKA

TENDER CHICKEN MARINATED IN YOGURT AND SPICES, GRILLED TO PERFECTION WITH A SMOKY CHAR

CHF 26.50

### TEEN MIRCHI SALMON

SALMON MARINATED, GRILLED ALONG WITH THREE CRUSHED PEPPERS, SPICES AND HERBS

CHF 26.00

### PLATTER OF MIXED

A HEARTY PLATTER OF SUCCULENT GRILLED MEATS AND FLAVOURFUL KEBABS, SERVED WITH AROMATIC DIPS

CHF 41.00

## VEG STARTERS

### ACHARI PANEER TIKKA

CAROM SEEDS FLAVOURED PANEER MARINATED IN YOGURT HERB AND MANGO SPECIAL SPICES, GRILLED ALONG WITH ONION AND MIXED BELL PEPPERS

CHF 24.00

### PAPPADAM SET WITH CHUTNEY'S

CRISPY PAPPADAMS SERVED WITH A VARIETY OF TANGY AND FLAVOURFUL CHUTNEYS

CHF 12.50

### HARA BARA KEBAB

A SPICY, FLAVOURFUL KEBAB MADE WITH SPINACH, PEAS AND POTATOES, SERVED WITH A CREAMY MINT CHUTNEY

CHF 17.00

### PLATTER OF MIXED VEG

A VIBRANT PLATTER OF ASSORTED VEGETARIAN DELIGHTS, INCLUDING PANEER, ALOO BONDA, SAMOSA, AND CRISPY PAKORA, SERVED WITH A TANGY TAMARIND CHUTNEY AND MINT DIP

CHF 32.00

### SPRING ROLLS

CRISPY GOLDEN ROLLS FILLED WITH VEGETABLES, SERVED WITH A TANGY DIPPING SAUCE

CHF 15.00





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## BURGERS & WRAPS

### CHICKEN KATHI ROLL

(ALSO AVAILABLE GLUTENFREE)

SUCCULENT PIECES OF CHICKEN TIKKA WITH ARRAY OF SPICES, ONIONS, MIXED BELL PEPPERS, WRAPPED IN TORTILLA

CHF 23.00

### PANEER KATHI ROLL

(ALSO AVAILABLE GLUTENFREE)

PANEER COOKED ALONG WITH ONIONS, MIXED BELL PEPPERS AND CHEF SPECIAL SPICES, WRAPPED IN TORTILLA

CHF 22.00

### VADA PAV

THIS LIP-SMAKING DISH IS ONE OF FAMOUS STREET FOOD OF MUMBAI, GRAM FLOUR AND RICE FLOUR BATTERED CRISPY FRIED SPICED POTATOES BALL BETWEEN BREAD ROLL CALLED 'PAV', LACED WITH SPICY AND SWEET CHUTNEYS

CHF 18.00

### MUMBAI SPICED MINI LAMB BURGER

A MINI BURGER WITH A JUICY LAMB KEBAB PATTY, TOPPED WITH FRESH SALAD AND A TANGY SAUCE, SERVED IN A SOFT BUN

CHF 24.00

### SAMOSA BURGER

SAMOSA SMASHED SERVED IN BURGER WITH CHICKPEAS LACED WITH MOUTH WATERING SWEET AND TANGY DIP

CHF 22.50

### ALOO PARATHA CHOLE

SPICED STUFFED INDIAN BREAD COOKED ON GRIDDLE SERVED WITH CHICKPEAS

CHF 19.00

*The Ultimate Veg  
Burger Experience!*



### FRIES

CHF 9.00

### SWEET POTATO FRIES

CHF 10.00



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## MAIN COURSE NON-VEG

ALL OUR CURRIES ARE SERVED WITH RICE

### BUTTER CHICKEN MASALA

SUCCULENT PIECES OF CHICKEN TIKKA FINISHED OFF IN A VELVETY SMOOTH TOMATOES, BUTTER AND CREAM WITH DRY FENUGREEK

CHF 28.50

### KADAI CHICKEN

A SPECIALITY OF FRONTIER PUNJAB TENDER AND JUICY PIECES OF CHICKEN TOSSED WITH DICED ONION MIX BELL PEPPER AND CRUSHED SPICES WITH ABUNDANCE OF CORIANDER

CHF 28.50

### LAMB ROGANJOSH

A KASHMIRI LAMB CURRY INFUSED WITH DRY GINGER AND FENNEL

CHF 37.00

### KING PRAWN TIKKA MASALA

SUCCULENT KING PRAWNS SIMMERED IN A RICH, CREAMY TOMATO SAUCE INFUSED WITH AROMATIC SPICES AND HERBS

CHF 31.00

### GOAN SALMON CURRY

TENDER SALMON FILLET COOKED IN A RICH, SPICED TOMATO AND COCONUT BASED MASALA SAUCE

CHF 32.00

### CHICKEN CHETTINAD

TENDER PIECES OF CHICKEN DONE TO PERFECTION WITH ONION, TOMATO, AROMATIC SPICES WITH BLACK PEPPER FINISH OFF WITH COCONUT MILK AND LEMON JUICE

CHF 29.50

### HYDERABADI BHUNA GOSHT

POT ROASTED LAMB AURA WITH MINT, FRESH CORIANDER, DRY FENUGREEK, JULIENNE OF GREEN CHILLIES AND GINGER

CHF 38.00

### DHABAWALA CHICKEN PALAK

CHICKEN COOKED WITH PUREE LEAFY SPINACH AROMATIC SPICES AND HERBS

CHF 29.50

### KERALA PRAWN CURRY

A PRAWN CURRY WHICH IS SUBTLE BUT RICH IN FLAVOUR WITH GIANT TIGER PRAWN COOKED IN SILKY COCONUT MILK SAUCE

CHF 31.00





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## MAIN COURSE VEG

ALL OUR CURRIES ARE SERVED WITH RICE

### CHETTINAD PANEER

SOFT PANEER COOKED WITH ONION, TOMATO, AROMATIC SPICES WITH BLACK PEPPER FINISH OFF WITH COCONUT MILK AND LEMON JUICE

CHF 28.00

### PANEER BUTTER MASALA

PANEER COOKED IN ONION TOMATO SAUCE WITH MILD SPICES FINISH OFF WITH BUTTER, CREAM, DRY FENUGREEK AND FRESH CORIANDER

CHF 27.50

### MUSHROOM HARA PAYAZ

BUTTON MUSHROOM COOKED WITH VERSATILE GREEN ONIONS A COMBINATION TO MAKE A DELIGHTFUL DISH

CHF 28.50

### PALAK VEGETABLES

A WHOLESOME MIX OF SEASONAL VEGETABLES COOKED IN A FLAVOURFUL SPINACH-BASED GRAVY, INFUSED WITH AROMATIC SPICES

CHF 26.50

### SAAG PANEER

PANEER COOKED WITH SPINACH, HERBS AND SPICES WITH DRY FENUGREEK

CHF 28.00

### VEGETABLE CURRY

A HEARTY MIX OF CRUNCHY VEGETABLES SIMMERED IN A RICH, SPICED TIKKA MASALA

CHF 26.50

### BHINDI NAIN TARA

OKRA COOKED WITH ONIONS, TOMATOES, CRUSHED SPICES AND A DASH OF POMEGRANATE MOLASSES TO GIVE A BIT OF TARTY TASTE WITH JULIENNE GINGER AND FRESH CORIANDER

CHF 25.00

### KADAI PANEER

A SPECIALITY OF FRONTIER PUNJAB SOFT PANEER TOSSED WITH DICED ONION MIX BELL PEPPER AND CRUSHED SPICES WITH ABUNDANCE OF CORIANDER

CHF 28.50

### ALOO CHOLE METHI PALAK

POTATO COOKED IN A CHICKPEAS CURRY WITH FRESH SPINACH, A COMBINATION MUST TRY FOR EVERYONE

CHF 28.00

### ALOO GOBI

A CLASSIC CURRY OF POTATOES, CAULIFLOWER, AND PEAS COOKED IN A FRAGRANT BLEND OF SPICES

CHF 26.00



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## DAL

### DAL TADKA

PINK LENTILS COOKED HOMELY STYLE WITH  
TEMPERING OF DRY RED CHILLIES, CUMIN  
SEEDS, CURRY LEAVES, AND FRESH CORIANDER

CHF 24.00

### DAL MAKHANI

THE BLACK LENTILS DELICACY COOKED HOURS  
TO GIVE THAT CREAMY TEXTURE, ITS COOKED  
WITH GINGER, TOMATOES, SPICES AND HERBS

CHF 28.00

### PUNJABI CHOLE

CHICKPEAS COOKED NORTH INDIAN STYLE  
WITH A TOUCH OF CARAWAY SEEDS, DRY  
MANGO AND TANTALISING SPICES

CHF 27.00

### RAJMA RASILA

RED KIDNEY BEANS COOKED TO PERFECTION  
WITH ONION, TOMATOES AND AROMATIC SPICES

CHF 28.00

## INDIAN THALI

### NON-VEG THALI

DELICIOUS DEGUSTATION PLATTER

CHF 47.00

### VEG THALI

DELICIOUS DEGUSTATION PLATTER

CHF 37.00





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## RICE

### VEGETABLE BIRYANI

MELANGE OF VEGETABLES COOKED WITH  
BASMATI RICE AND MANGO SPECIAL BIRYANI  
MASALAS

CHF 27.00

### CHICKEN BIRYANI

SPICED CHICKEN COOKED WITH BASMATI RICE  
AND MANGO SPECIAL BIRYANI MASALAS

CHF 29.50

### PRAWN BIRYANI

PRAWNS COOKED WITH BASMATI RICE AND  
MANGO SPECIAL BIRYANI MASALAS

CHF 31.50



### LAMB BIRYANI

LAMB COOKED WITH BASMATI RICE AND MANGO  
SPECIAL BIRYANI MASALAS

CHF 36.00

### SALMON BIRYANI

SALMON COOKED WITH BASMATI RICE AND  
MANGO SPECIAL BIRYANI MASALAS

CHF 31.50

ALL OUR BIRYANI'S CAN BE MADE WITH  
CAULIFLOWER RICE +CHF 10.00

### JEERA RICE

CUMIN SEEDS TEMPERED BASMATI RICE

CHF 10.00

### BIRYANI RICE

SPICED BASMATI RICE WITH MANGO'S SPECIAL  
BIRYANI MASALAS

CHF 12.90

### KETO CAULIFLOWER RICE

A DELICIOUS AND LOW-CARB ALTERNATIVE TO  
TRADITIONAL RICE, KETO CAULIFLOWER RICE IS  
LIGHT, FLUFFY, AND DELICIOUS

CHF 12.90

### BASMATI RICE

CHF 5.00

*Keto, we got  
it covered!*





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## SIDES

### RAITA

REFRESHING CUCUMBER IN YOGURT WITH  
ROASTED CUMIN SEASONING AND FRESH  
CORIANDER  
CHF 5.00



### CURD

NATURAL YOGURT  
CHF 4.00

### INDIAN SALAD

ONION, LIME, CUCUMBER, GREEN CHILI  
CHF 7.00

## BREAD

LACHHA PARATHA	CHF 5.00
GLUTEN FREE ROTI	CHF 5.50
CHILI GARLIC NAAN	CHF 7.50

NAAN	CHF 6.00
CHEESE NAAN	CHF 8.00
GARLIC NAAN	CHF 6.50

CHICKEN: SWISS / LAMB: IRELAND / SALMON: NORWAY  
PRAWNS: VIETNAM / CHICKEN NUGGETS: BRAZIL



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## KIDS MENU

### FRIES

CHF 9.00

### SWEET POTATO FRIES

CHF 10.00

### VEGGIE NUGGETS

CHF 12.00

### CHICKEN NUGGETS

CHF 13.00

### VEGGIE NUGGETS & FRIES

CHF 14.00

### CHICKEN NUGGETS & FRIES

CHF 15.00

### VEGGIE NUGGET BURGER

CHF 17.00

### CHICKEN NUGGET BURGER

CHF 19.00





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## JAIN MENU

NO ONION & NO GARLIC

ALL OUR CURRIES ARE SERVED WITH RICE

### TAMATAR AUR TULSI SOUP

LIGHTLY SPICED ROASTED RED PEPPER,  
TOMATOES AND BASIL SOUP

CHF 14.00

### PAPPADAM SET WITH CHUTNEY'S

CRISPY PAPPADAMS SERVED WITH A VARIETY  
OF TANGY AND FLAVORFUL CHUTNEYS

CHF 12.50

### SHAI PANEER

PANEER PIECES COOKED WITH MILD SPICES  
FINISH OFF WITH BUTTER CREAM DRY  
FENUGREEK AND FRESH CORIANDER

CHF 28.00

### DAL MAKHANI

THE BLACK LENTILS DELICACY COOKED HOURS  
TO GIVE THAT CREAMY TEXTURE, ITS COOKED  
WITH GINGER, TOMATOES, SPICES AND HERBS

CHF 28.00

### METHI PANEER PALAK

PANEER COOKED WITH SPINACH HERBS AND  
SPICES WITH DRY FENUGREEK

CHF 28.00

### GREEN SALAD

A FRESH MIX OF CRISPY LETTUCE SERVED  
WITH OUR HOME-MADE SALAD DRESSING

CHF 10.00

### PANEER KATHI ROLL

PANEER COOKED ALONG WITH MIXED BELL  
PEPPERS AND CHEF SPECIAL SPICES WRAPPED  
IN TORTILLAS

CHF 22.00

### PALAK VEGETABLES

A WHOLESOME MIX OF SEASONAL VEGETABLES  
COOKED IN A FLAVOURFUL SPINACH-BASED  
GRAVY, INFUSED WITH AROMATIC SPICES

CHF 26.50

### DAL TADKA

PINK LENTILS COOKED HOMELY STYLE WITH  
TEMPERING OF DRY RED CHILLIES, CUMIN SEEDS,  
CURRY LEAVES, AND FRESH CORIANDER

CHF 24.00

### JEERA RICE

CUMIN SEEDS TEMPERED  
BASMATI RICE

CHF 10.00

### LACHHA PARATHA

CHF 5.00

### NAAN

CHF 6.00

### GLUTENFREE ROTI

CHF 5.50

### CHEESE NAAN

CHF 8.00



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## VEGAN MENU

### STARTERS & SALADS

#### SAMOSA CHAAT

CRISPY SHORTCRUST PASTRY STUFFED WITH SPICED POTATOES ONIONS AND PEAS, TOPPED UP WITH CHOLE, SWEETENED YOGHURT AND CHUTNEY'S

CHF 16.00

#### VADA PAV

THIS LIP-SMAKING DISH IS ONE OF FAMOUS STREET FOOD OF MUMBAI, GRAM FLOUR AND RICE FLOUR BATTERED CRISPY FRIED SPICED POTATOES BALL BETWEEN BREAD ROLL CALLED 'PAV', LACED WITH SPICY AND SWEET CHUTNEYS

CHF 18.00

#### TAMATAR AUR TULSI SOUP

LIGHTLY SPICED ROASTED RED PEPPER, TOMATOES AND BASIL SOUP

CHF 14.00



#### GREEN SALAD

A FRESH MIX OF CRISPY LETTUCE SERVED WITH OUR HOME-MADE SALAD DRESSING

CHF 10.00

#### MIXED SALAD

A NUTRITIOUS MIXED SALAD, PERFECT BALANCE OF FLAVOURS AND COLOURS, SERVED WITH OUR HOME-MADE SALAD DRESSING

CHF 15.00

## RICE

#### VEGETABLE BIRYANI

MELAGE OF VEGETABLES COOKED WITH BASMATI RICE AND MANGO SPECIAL BIRYANI MASALA

CHF 27.00

#### KETO CAULIFLOWER RICE

A DELICIOUS AND LOW-CARB ALTERNATIVE TO TRADITIONAL RICE, KETO CAULIFLOWER RICE IS LIGHT, FLUFFY, AND DELICIOUS

CHF 12.90

#### JEERA RICE

CUMIN SEEDS TEMPERED BASMATI RICE

CHF 10.00

#### BIRYANI RICE

SPICED BASMATI RICE WITH MANGO'S SPECIAL BIRYANI MASALAS

CHF 12.90



RESTAURANT · FOOD TO GO

## MAIN COURSES

ALL OUR CURRIES ARE SERVED WITH RICE

### SAMOSA BURGER

SAMOSA SMASHED SERVED IN BURGER WITH CHICKPEAS LACED WITH MOUTH WATERING SWEET AND TANGY DIP

CHF 22.50

### DAL TADKA

PINK LENTILS COOKED HOMELY STYLE WITH TEMPERING OF DRY RED CHILLIES, CUMIN SEEDS, CURRY LEAVES, AND FRESH CORIANDER.

CHF 24.00

### KERALA COCONUT VEGETABLES CURRY

A FRAGRANT SOUTH INDIAN CURRY, SIMMERED IN A RICH COCONUT MILK SAUCE, TEMPERED WITH MUSTARD SEEDS, CURRY LEAVES, AND A HINT OF SPICES

CHF 26.50

### PUNJABI CHOLE

CHICKPEAS COOKED NORTH INDIAN STYLE WITH TOUCH OF CARAWAY SEEDS, DRY MANGO AND TANTALISING SPICES

CHF 27.00

### CHETTINAD VEGETABLES

CRUNCHY VEGETABLES COOKED IN AROMATIC SPICES WITH BLACK PEPPER FINISH OFF WITH COCONUT MILK AND LEMON JUICE

CHF 28.00

### MUSHROOM HARA PAYAZ

BUTTON MUSHROOM COOKED WITH VERSATILE GREEN ONION, A COMBINATION TO MAKE A DELIGHTFUL DISH

CHF 28.50

### ALOO CHOLE METHI PALAK

POTATO COOKED IN A CHICKPEAS CURRY WITH FRESH SPINACH, A COMBINATION MUST TRY FOR EVERYONE

CHF 28.00

### BHINDI NAIN TARA

OKRA COOKED WITH ONIONS, TOMATOES, CRUSHED SPICES AND A DASH OF POMEGRANATE MOLASSES TO GIVE A BIT OF TARTY TASTE WITH JULIENNE GINGER AND FRESH CORIANDER

CHF 25.00

### RAJMA RASILA

RED KIDNEY BEANS COOKED TO PERFECTION WITH ONION, TOMATOES AND AROMATIC SPICES

CHF 28.00

LACHHA PARATHA CHF 5.00

FRIES CHF 9.00

SWEET POTATO FRIES CHF10.00