



MANGLE

RESTAURANTE

SOUPS

- Seafood and Leek Soup** | GF \$260
- Cream of Chaya** \$200
With a crunchy shrimp tierra.
- Country Broth with Chicken** \$200
With mushrooms, green-beans and cherry tomatoes.
- Clam Chowder** \$240
Our take on the classic with saffron, sour cream, garlic and chives.
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STARTERS

- Tapa mexicana** | GF \$160
Trilogy of mini "sopes" with shrimp, fish and salmon.
- Smoked Salmon Salad** | GF \$280
With mushrooms and a shallot and tomato vinaigrette.
- Purslane, Asparagus and Endive Salad** | GF \$220
With a shrimp and papaya dressing.
- Shrimp and Clam Scallop Ceviche** | GF \$280
In a coconut milk marinade.
- Arugula and Yucatan Honey Salad** | GF \$250
With Parmigiano cheese, gorgonzola and cashews, in a lime and honey vinaigrette.
- Tuna Tataki** \$280
With sesame oil, fresh ginger, lime juice, and salad.
- Fresh Oysters** \$400
With chive mousse, red wine reduction and red onion, served with roasted cherry tomato.
- Fruit Ceviche** | V \$180
Mango, green apple, cucumber, cilantro, and caramelized red onion, in a lime juice dressing.
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PASTAS

- Shrimp Cannelloni** \$350
With cream-cheese and chaya, in a four-cheese sauce.
- Lobster Ravioli** \$500
With mushrooms and spinach, in a marjoram and parsley butter.
- Carrot Pappardelle** \$320
With a salmon rosette, salmon and dill cream, and Grana Padano wafers.

*Ask for our gluten free pastas | GF



@flamingosholbox
@mangleholbox



M A N G L E

RESTAURANTE

MAIN DISHES

Grouper Fillet <i>In an anchovy sauce, accompanied by asparagus risotto.</i>	\$400
Salmon in Lime Butter	\$450
Rib-Eye Tournado in Rosemary Sauce <i>Scented with tobacco, with brown-butter potato pearls.</i>	\$650
Octopus marinated with Squid ink GF <i>With squid ink butter and Parisienne potato.</i>	\$500
Traditional Surf and Turf GF <i>Beef steak served with shrimp, red wine sauce and sautéed vegetables.</i>	\$500
Lobster in Choron Sauce with dill GF	\$900
Grilled Arrachera Steak GF <i>Served with mashed hearts of palm and roasted vegetables</i>	\$550
Grilled Seafood GF <i>Octopus, shrimp and mussels served with sautéed vegetables.</i>	\$460
Chicken Breast in Melon-seed Sauce GF <i>With almonds and roast vegetables.</i>	\$330
Pork-Shank in rich chili sauce GF <i>With cauli ower and almond purée.</i>	\$450
Vegan Mushroom Risotto GF V <i>Portobello, Wild and Button mushrooms.</i>	\$290

DESSERTS

Opera <i>Cake with coffee liqueur and cream.</i>	\$220
Soursop cassata GF NF <i>Soursop mousse and mandarin jelly.</i>	\$185
Suspiro GF NF <i>Vanilla custard with Italian meringue, cinnamon and curaçao jelly.</i>	\$185
Two chocolates cake NF	\$240
Cheese Cake <i>With spiced pear jam and white cocoa foam.</i>	\$220

**All our desserts are homemade made in our pastry.*

NF = NUTS FREE

GF= GLUTEN FREE

V = VEGETARIANO

**Please ask for our menu specialized in VEGAN food..*

Please tell a staff member if you suffer from a food allergy.

**Price in mexican pesos with taxes include (16%)*