

Room service



@flamingosholbox
@mangleholbox



MANGLE RESTAURANTE

12:00-22:00 HRS.

SNACKS

GUACAMOLE GF V <i>(classic mexican recipe)</i>	\$160
GUACAMOLE WITH MANGO AND CITRUS GF V	\$180
PESCADILLAS <i>Stuffed with fish, jalapeño dip and red sauce.</i>	\$200
QUESADILLAS GF V <i>Ham, chicken or mushroom. Corn or flour tortilla.</i>	\$200
FRENCH FRIES V	\$150

SOUPS

SEAFOOD SOUP GF <i>With fish, shrimp, octopus and mussels. Fish broth aromatized with epazote mexican herb.</i>	\$250
CHICKEN SOUP GF <i>Served with rice, vegeables and shredded chicken.</i>	\$200

CEVICHEs

(You can change the meat for soy)

CLASIC CEVICHE GF <i>Shrimp, octopus, fish or mixed, with tomato, onion and coriander.</i>	\$300
MANGO CEVICHE <i>Shrimp, octopus or fish, with mango, apple, red onion, and coriander. cilantro.</i>	\$300
GREEN AGUACHILE GF <i>Shrimp, octopus, fish or mixed, with cucumber, coriander, chili, lemon, salt lakes, red onion and avocado.</i>	\$320

SALADS

CARIBBEAN SALAD \$320

Roasted tuna in a mix of lettuces with fruits, orange dressing, balsamic vinegar and crispy tortillas.

GREEK SALAD |GF|V \$200

Lettuce, cucumber, purple onion, olives, cherry tomato, peppers and feta cheese, accompanied with yogurt dressing.

CESAR SALAD \$200

Homemade caesar dressing, crispy Parmesan cheese and garlic breadsticks.
Opcional pollo extra \$50

PASTA

FRUTTI DI MARE \$350

Shrimp, fish, mussels and octopus with tomato, onion, basil, garlic, olive oil and a white-wine reduction.

PRIMAVERA \$250

Broccoli, carrot, asparagus, cherry tomato, mushrooms, olive oil, garlic, salt and pepper.

TRES QUESOS \$310

With shrimps, manchego cheese sauce, cream and goat cheese accompanied with crunchy bacon.

BOLOGNESA \$250

Our version of the classic rich tomato and ground-beef sauce.

*Ask for gluten free |GF

BURGERS

CLASSIC BURGER \$280

Home-made bread, classic house recipe with lettuce, tomato, onion, bacon, pickles and manchego cheese.

SHRIMP BURGER \$330

Lettuce, tomato, onion, pickles, roasted pineapple, avocado, and surimi dressing.

CLUB SANDWICH \$250

Chicken, bacon, cheese, ham, and fried egg with french fries.

*All burgers and club sandwich are served with french fries.

GRILL

SHRIMPS WITH TAMARIND |GF \$410

Served with baby vegetables, wild rice and tamarind and chipotle reduction.

FISH FILLET IN BUTTER |GF \$360

Served with sauteed peppers and with olives and capers butter.

GRILLED SALMON \$420

Marinated with salmoriglio, couscous with almonds and parsley and sautéed baby vegetables.

"ARRACHERA" BEEF STEAK ON THE GRILL |GF \$440

Accompanied with broccoli pure and grilled corn

RIB EYE |GF \$560

With oven potato, roasted cherry tomatoes and baby vegetables, accompanied with mustard or passion fruit chimichurri.

GRILLED CHICKEN BREAST |GF \$280

Marinated in salmoriglio, with rustic mashed potato and baby vegetables.

PIZZAS

CLASSIC MARGARITA \$300

Pesto dough, cherry tomato and basil.

MEDITERRANEAN PIZZA \$320

Pesto dough, salami, gorgonzola cheese, sautéed peppers and balsamic reduction.

MANGROVE PIZZA \$400

Pesto dough, serrano ham, cream cheese and arugulas lined with olive oil.

TRADITIONAL LOBSTER PIZZA \$950

Chef's seasoned lobster and tomato pasta.

VEGETARIAN \$300

Tomato paste, mushrooms, cherry tomato, olives, peppers and spinach.

MEXICAN \$320

Chistorra, onion, serrano chili, Oaxaca cheese, bean dots with chipotle and cilantro.

DESSERT

ICE CREAM NF	\$150
CHURROS WITH CAJETA OR CHOCOLATE	\$200
CRÈME BRULÉE GF NF <i>Scented with thyme.</i>	\$200
WALNUT BROWNIE <i>With ice cream and fresh fruits.</i>	\$210
CHOCOLATE CAKE NF <i>With ice cream and fresh fruits.</i>	\$240
CHEESE CAKE NF <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 = VEGETARIAN

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

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

**Room service has a 15% extra charge of the total bill in service charge.*



@flamingosholbox
@mangleholbox

Room Service