

# MANGO BAY

## DINNER MENU

by Executive Chef Maguette Fofana

### TO START

<b>ACKEE AND SALTFISH EGGROLL</b> @@@@ CALLALOO   SCOTCH BONNET AIOLI   PEPPER JACK CHEESE	19
<b>DIVER SCALLOPS</b> @@@@ RUM SAUCE   MANGO   TROUT ROE   CHIVE OIL	32
<b>POMEGRANATE-GLAZED PORK RIBS</b> @@@@ AVOCADO MOUSSE   POMEGRANATE GLAZE	26
<b>JERK CAESAR SALAD</b> @@@@ JAPANESE CAESAR   PARM   MIXED GREENS   MANGO ADD JERK CHICKEN +9 ADD SUYA JUMBO PRAWNS +13	16
<b>PEPPA SHRIMPS</b> @@@@ JOHNNYCAKE   CHIVES	25
<b>COCONUT GINGER BEER MUSSELS</b> @@@@ COCONUT GINGER BEER SAUCE   TOASTED GARLIC BAGUETTE	35
<b>SWEET PLANTAIN GNOCCHI</b> 24 CURRY GOAT MEAT   SPICED CALLALOO PURÉE @@@@	24
<b>SPICED BUTTERNUT SQUASH SOUP</b> 14 DUCK CONFIT   CRISPY DUCK SKIN   COCONUT MILK	14

### THE MAIN EVENT

<b>TRUFFLE AIOLI BURGER</b> 29 PINEAPPLE BACON JAMMY   3 PEPPER CHEESE   SPICY TRUFFLE AIOLI   FRIES @@@@	29
<b>BRAISED OXTAIL</b> @@ 45 RICE AND PEAS   CARROTS   CIPPOLINI ONIONS	45
<b>LAMB SHANK</b> @@@ 38 GARLIC SWEET POTATO MASH   LAMB JUS	38
<b>SUYA RIB EYE</b> @@@ 65 SAFFRON POTATOES   EPIS AIOLI   CHIMICHURRI   BEEF JUS	65
<b>SALMON ESCOVITCH</b> @@@@ 36 CHIVE BEURRE BLANC   ESCOVITCH	36
<b>RAS &amp; PASTA</b> @@@ 42 SEAFOOD MEDLEY   FRESHLY MADE PASTA   LOBSTER SAUCE   STRACCIATELLA CHEESE   SALMON ROE	42
<b>BRONZINO AU PAPIER</b> @@@ 44 OKRA   ESCOVITCH   SPICED PINEAPPLE PUREE	44
<b>ITAL IS VITAL [VEG]</b> @@ 23 SEASONAL PROVISIONS   COUSCOUS   WEST INDIAN GREENS	23

### TO ACCOMPANY

<b>RICE &amp; PEAS</b> @@ 8	<b>FRIES</b> 7
<b>SWEET PLANTAIN</b> 9	<b>SAFFRON POTATOES</b> 10
<b>MANGO CHOW</b> @@@ 9	<b>CHEF MAGUETTE JOLLOF</b> @@@ 15
<b>COLLARD GREENS</b> @ 7	

# MANGO BAY

## BAR MENU

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### COCKTAILS

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<b>BROOKLYN LOVE</b>	20
DON JULIO BLANCO   AMARETTO   PINEAPPLE   LIME	
<b>BAY BLACKBERRY MULE</b>	20
JACK DANIELS BLACKBERRY WHISKEY   LIME   MINT   GINGER BEER	
<b>DUSSE SIDECAR</b>	22
DUSSE   TRIPLE SEC   LIME	
<b>LYCHEE MOJITO</b>	20
LYCHEE   VANILLA   LIME   SIMPLE   MINT   TEN TO ONE WHITE RUM	
<b>MANGO BAE</b>	20
MANGO   TEN TO ONE DARK RUM   LEMON   BROWN SUGAR CINNAMON   NUTMEG   SPICES	
<b>GRAND BAY</b>	23
DON JULIO REPOSADO   GRAND MARNIER   APEROL   LIME	
<b>SORREL SPRITZ</b>	21
ST. GERMAIN   LILLET BLANC   WHITE WINE   SORREL   LEMON	
<b>PASSIONITA BAY</b>	21
PASSION FRUIT   HERRADURA TEQUILA   LIME   RED WINE FLOAT	
<b>ESPRESSO MARTINI</b>	19
KETTLE ONE VODKA   BROWN CINNAMON SUGAR   KAHLUA   COLD BREW	
<b>THE DOUGIE</b>	19
FRESH FRUIT JUICES   WRAY N NEPHEW   LIME JUICE	
<b>PRETTY RICKY</b>	21
BOMBAY SAPPHIRE   SOURSOP   LYCHEE LIQUOR   GRENADINE	

### MOCKTAILS

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<b>MANGO BABY</b>	12
MANGO   LEMON   BROWN SUGAR CINNAMON   GINGER	
<b>HOUSE MADE SORREL</b>	8
HIBISCUS   WARM SPICES	
<b>HOUSE MADE ICED TEA</b>	8
BLACK TEA   CITRUS	
<b>HOUSE MADE LEMONADE</b>	8
LEMON   VANILLA ESSENCE   BROWN SUGAR	

### BEER

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<b>PRESTIGE</b>	10
<b>RED STRIPE</b>	10
<b>GUINNESS</b>	10
<b>CARIB</b>	10

### WINE

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#### WHITE

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<b>VIGNES DE CHAVIGNOL</b>	22/88
SANCERRE	
<b>ENEMIGO EL</b>	20/80
CHARDONNAY	
<b>TIEFENBRUNNER</b>	16/64
PINOT GRIGIO RED	

<b>CATENA CLASSIC</b>	16/64
CABERNET SAUVIGNON	

<b>ZUCCARDI Q</b>	16/64
MALBEC	

<b>BOURGOGNE</b>	20/80
PINOT NOIR	

#### SPARKLING

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<b>ZARDETTO</b>	16/60
PROSECCO BRUT	

<b>LAURENT PERRIER</b>	60 (375ml)
CHAMPAGNE	

<b>LAURENT PERRIER</b>	120 (750ml)
CHAMPAGNE	