

Starters

Homemade soup of the day

Daily prepared with the freshest ingredients

Chunky Homemade seafood chowder

A rich creamy fish volute with today's finest seafood

Cajun spiced prawns

Fresh prawns pan-fried with Cajun spice and butter served with mango and balsamic reduction.

Our famous seafood cocktail

Selection of fresh and smoked fish with garden fresh salad with homemade cocktail sauce with a hint of brandy Oak smoked salmon and crabmeat Achill island oak smoked salmon with fresh crabmeat served with fresh garden leaves and Mango's famous dressing.

Salad a la mangos

Selection of fresh salad with feta cheese and fried mushrooms with mango sauce

Garlic mushrooms

Button mushrooms stuffed with cream cheese and garlic served with garden fresh salad and garlic mayo

Fresh oysters (6)

Served natural on a bed of ice

Traditional black pudding

Black pudding served with potatoes and balsamic sauce

Main Course Seafood

Fillet of Cod (healthy style)

Fresh cod fillet poached and served with orange mango and tomato salsa.

Fillet of cod

Fresh fillet of cod oven baked with Cajun sauce

Poached salmon (healthy style)

Darne of salmon poached and served with a light tomato and chilli sauce

Pan-fried salmon

Grilled marinated fillet of salmon served with hollandaise sauce

Seafood combo

Selection of fresh seafood and shellfish cooked in white wine chilli and homemade tomato sauce served with rice

Fish duet

Scallops in garlic and chilli and Monkfish in white wine sauce

Fillets of fresh hake

Baked fillets of hake topped with sundried tomatoes and herb crust

Lemon sole

Pan-fried lemon sole with lemon & lime butter

Crab toes and chilli prawn

Lightly coated chilli prawns with crab claws in garlic butter

Seafood salad

Selection of smoked fish and shellfish on a bed of salad All seafood dishes are served with potatoes and vegetables or salad

Main course meats and poultry**Grilled sirloin steak**

Prime Irish beef grilled to perfection served with pan-fried onions and mushrooms with pepper sauce or garlic butter

Local lamb cutlets

Grilled local lamb marinated in olive oil, rosemary and fresh thyme. Served with semisweet gravy.

Duck

Roast ½ of duckling served with honey & ginger sauce

Chicken flamboyant

Grilled marinated breast of chicken cooked in port wine sauce with apple and almonds

Chicken Americana

Breast of chicken southern fried on a bed of stir-fried vegetables served with a creamy pepper sauce

Chicken a la mangos

Breast of chicken stuffed with mango crabmeat and Brie lightly coated in breadcrumbs and shallow fried

Spicy Cajun chicken

Pan seared breast of chicken in a creamy Cajun sauce
All meat dishes come with potatoes and vegetables or salad

Pasta dishes**Scallops and chilli prawn tagliatelle**

Lightly coated chilli prawns with scallops and white wine served on a bed of tagliatelle

Goats cheese with stir-fry

Blue bell falls goats cheese on rich tomato sauce with stir fried vegetables and tagliatelle