



Gastronomy

Blue Mango - Restaurant & Bar



Introduction

Great food is only part of the story!

Blue Mango – Restaurant & Bar, was conceptualised when our founders recognised the need to create a unique dining experience for our patrons by offering authentic Indian food at affordable prices in a comfortable yet euphoric atmosphere.

Ever since our opening, we have been committed to offering our guests a refreshing change from the ordinary and without resting on our laurels, we continue to raise the bar for Indian dining.

The element of authenticity is ingrained in our core and forms the very basis of our foundation. Our Chefs have been iconic to our business competence as it is their creation that reflects our commitment to serving high-quality food with unique twists. Another reason for our success has been our décor. Our interiors are modern, trendy and comfortable, creating an ambience of high energy and fun.

Finally, our success is substantially attributable to our friendly, welcoming and knowledgeable staff, who personify our commitment to unparalleled service.

So whether it's a party or a light meal or just a quick drink, you'll always find something great at Blue Mango.

Coriander has strong antibacterial properties. The seed is an aromatic stimulant, appetizer and digestant; stimulating the stomach and intestines.



Set Menus

Executive Banquet

Minimum two persons £24.95 per person

Starters

Mixed Platter of Starters

Chicken Haryali Tikka, Gilafi Seekh Kebab, Paneer Tikka and Salmon Tikka

Served with spiced onions, mango chutney, mint sauce & tamarind chutney.

Main Course

Please select main dish from the following or let the chef decide.

Chicken Tikka Masala

We present our exclusive recipe of succulent chicken tikka in a smooth sauce.

Lamb Rogan Josh

Rogan Josh gets its name from the rich red appearance, which in turn is derived from the fresh tomatoes, paprika and ground red chillies.

Karahi Chicken

Exquisite Punjabi country fare of tender chicken stir-fried in an iron karahi with a spicy masala of garlic, onions and tomatoes with a tempering of crushed coriander seeds and crispy red chillies.

Goan Fish Curry

Cubes of Monkfish slow cooked with raw mangoes, fresh coconut, curry leaves and spiked with kokum.

Palak Paneer

Creamed spinach and homemade Indian cottage cheese cooked with cumin seeds and garlic.

Rice and Vegetables

All the dishes are served with vegetable of the day, pulao rice and naan bread.

Desserts

Please choose one per person from the Desert Selection.

Additional dishes can be added at normal menu prices.

Imperial Banquet

Minimum two persons £29.95 per person

Salad

Char-Grilled Tandoori Chicken Salad

Fresh green leafy salad with warm chicken fillet & garlic coriander croutons.

Starters

Mixed sizzler of Starters

Lahsooni Jhinga, Salmon Tikka, Tandoori Chicken Tikka, Paneer Tikka and Lamb Chops.

Served with spiced onions, mango chutney, mint sauce & tamarind chutney.

Main Courses

Please select main dish from the following or let the chef decide (one main dish per person)

Chicken Korma

A bite size chicken cooked in onion and cashew nut gravy flavoured with creamy saffron.

Kori Gassi

Smooth kori (chicken) dish from the coastal Karnataka (southern India) region, flavoured with roasted coriander seeds and fresh grated coconut for a hint of sweetness.

Masala Gosht Tak-a-Tak

Cube of tender spring lamb cooked in a robust blend of spices. A tangy blend of tomatoes sauce with capsicum, onion & ginger.

King Prawn Tak-a-Tak

King Prawns cooked on "Tawa" with coarsely chopped onions, fresh coriander and finished with ajwain.

Malai Kofta

Light vegetable and cottage cheese dumplings in a creamy saffron, tomato and cashew nut sauce.

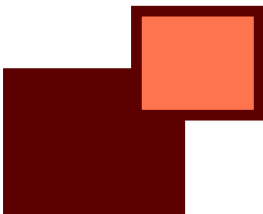
Rice and Vegetables

All the dishes are served with vegetable of the day, pulao rice and naan bread.

Desserts

Please choose one per person from the Desert Selection.

Additional dishes can be added at normal menu prices.



To Start With

Blue Mango offers a fine selection of starters which are light and appetising. Our selection features mouth-watering delights from the grill and the tandoor, which are perfectly healthy options. Snacking before and after meals is a national pastime; almost a sport in India, so please do indulge...

Char-Grilled Chicken Salad) £4.75
Crispy green leafy salad with warm char grilled chicken and mint coriander croutons.

Aloo Tikki) £4.75
Pan fried potato patties served with yoghurt and tamarind dressing.

Onion Bhaji) £4.75
World famous snack of crisp onions deep-fried in a coating of gram flour batter.

Punjabi Samosa) £4.75
Dough pastry stuffed with spiced potatoes served with green peas, hung curd and tamarind sauce.

Dosa) £4.95 / £7.95 (MAIN)
Wafer thin and crispy rice flour crêpes served with spicy potato or chicken tikka as filling along with fresh coconut and tomato chutney.

This is a typical South Indian dish taken as breakfast or dinner. It is first noted in the Sangam Literature of Tamil language dated to the Christian era.

Chicken Malai Tikka) £5.95
Bite-sized chicken tikka marinated with cream, cheese, royal cumin and cardamom, delicately grilled on charcoal, served with Kafrial Dip.

Tandoori Chicken Tikka)) £ 5.95
A traditional Punjabi style char-grilled marinated chicken.

Chicken Haryali Tikka)) £5.95
Bite sized chicken tikka cooked in specially imported charcoal ovens marinated in Coriander, mint and raw mangoes. To balance these unusual flavours the dish has been mastered for years before being presented on your plate.

Gilafi Seekh Kebab)) £6.95
Skewered char-grilled lamb mince rolled with chopped onions, fresh coriander and bell peppers.

Lamb Boti Kebab)) £7.95
Bite sized marinated spring lamb slow cooked in clay oven.

Lamb Chops)) £8.95
Lamb Chops marinated with traditional Indian spices and char grilled to perfection, served with cumin roasted crushed potatoes and sautéed greens.

Salmon Tikka) £8.95
Prime cubes of Scottish salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey and a trace of mustard, served with sautéed greens.

Lahsooni Jhinga)) £8.95
Jumbo King Prawns marinated in a rich blend of garlic, cream, cheese and yoghurt with caraway seeds cooked in charcoal clay oven served With cumin and fresh coriander polenta and sautéed asparagus.

Steamed Sea Bass) £8.95
Marinated fish fillet with asparagus and tamarind water.

Paneer Tikka Pavalova)) £6.95
Marinated homemade cottage cheese with pineapple & pepper cooked in tandoor.

Vegetarian Tandoori Salad)) £6.95
Marinated fresh seasonal vegetables cooked in clay oven.



"Cardamom is renowned as a beneficial health giving spice: it assists digestion, helps to alleviate high blood pressure and keeps the breath fresh."

For Mains

Blue Mango has an exquisite selection of main meals. These delightful speciality dishes are the fruition of the labours of our chefs who have journeyed here from different regions of India. Their specialist touch is born from years of experience and each dish bears the signature taste of the master chef. In each of these delicacies you are bound to find something original to enjoy.

In addition we also present a new section with TAWA TAK-A-TAK dishes cooked on the Flat griddle (The Tawa). The taste sensation is both bold and refined, so whether you try a completely new dish or opt for an old favourite, be prepared for a delicious experience.

Chicken Korma £8.95

Chicken pieces seared and slow cooked in smooth creamy gravy flavoured with cardamoms. We recommend the peshawari Naan to enrich the taste sensation.

Karahi Chicken £8.95

Exquisite Punjabi country fare of tender chicken stir-fried in an iron karahi with a spicy masala of garlic, onions and tomatoes with a tempering of crushed coriander seeds and crispy red chillies.

Chicken Tikka Masala £8.95

We present our exclusive recipe of succulent chicken tikka in a smooth sauce.

Butter chicken £8.95

From the street-side eateries of Punjab; a dish of chicken tikka simmered in a satin smooth tomato gravy with a redolent of kasoori methi.

North Indian Garlic Chilli Chicken £8.95

Barbecued chicken pieces cooked in fresh garlic and chilli sauce with caramelised onions.

Kori Gassi £8.95

Smooth kori (chicken) dish from the coastal Karnataka (southern India) region, flavoured with roasted coriander seeds and fresh grated coconut for a hint of sweetness.

Lamb Rogan Josh £8.95

Rogan Josh gets its name from the rich red appearance, which in turn is derived from the fresh tomatoes, paprika and ground red chilli.

Nihari Lamb £9.45

Cubed lamb in velvety, ginger laced, brown gravy. Fragrant with sunflower seeds, mace, green cardamom and kewra essence.

Hydrabadi Nalli Gosht £9.95

Slow cooked lamb shanks cooked with mild smooth nutty gravy.

Keema Mutter £8.95

Mince of lamb cooked with freshly ground ginger garlic and onion tomatoes with green peas.

Butter, Pepper and Garlic Lobster £21.95

The Mangalorean Christians delicacy of fresh lobster chunks stir-fried in a tamarind and butter sauce finished with freshly ground black peppers.

Dum Ki Biryani £11.95

(Choice of Lamb, Chicken or Vegetarian)

Basmati rice cooked on dum (Slow cooking in sealed pots) with saffron, cardamom and mint, served with roast garlic flavoured yoghurt and gravy. Tastes delicious in tandem with a katchumber salad.

King Prawn Gassi £10.95

Mangalorean style king prawns cooked with coconut milk and spices finished with a tangy blend of raw mango and chopped ginger.

Goan Fish Curry £9.95

Cubes of monkfish cooked in a gravy spiked with use of kokum. Ideally served with steamed basmati rice.

Char-grilled Mixed Meat Platters £21.95 (Serves 2)

These healthy and exciting dishes are all served to your table on sizzler platters, and come with two dips perfect for two people.

"Historically known as the 'King of Spices', Pepper has been moved westward from India for 4,000 years. Once a trading standard akin to coin, it was greatly valued and a single peppercorn dropped on the floor would be hunted like a lost pearl."



Tawa Tak-a-Tak

These healthy and semi-dry dishes are all served to your table on a traditional tawa. we employ the iron griddle for cooking, using the tak-a-tak method; so called due to the sound

Chicken Tak-a-Tak »	£11.95
Strip of chicken breast marinated and basted in tandoor and sautéed iron tawa fresh meele of pepper, tomatoes and fresh green chilli.	
Masala Gosht Tak-a-Tak »	£12.95
Cubes of tender spring lamb cooked in a robust bland of spices. A tangy blend of tomato sauce with capsicum, onion & ginger.	
King prawn Tak-a-Tak »	£14.95
King prawns cooked on tawa with coarsely chopped onions, fresh coriander and finished with ajwain.	
Paneer Tak-a-Tak »	£11.95
Home made cottage cheese cooked with capsicum, ginger and green chilly in tangy blend onion and tomatoes gravy.	

Vegetarian

Indians are particularly fond of their vegetarian dishes. Every dinner table, royal or otherwise, should have a vegetarian delicacy that adds variety and gives a different slant to the food that you are enjoying. Our Master Chef has a vast range of produce to work with. Hence our selection of vegetarian dishes is a true spree of colours, aromas, textures and flavours. Indian vegetables are served either as an accompaniment to a main course or as a full vegetarian option.

Choose any dish as a side from £4.95

Bhindi Masala)	£7.95
Okra cooked with onion and tomatoes and tempered with cumin seeds & ginger	
Baingan Bharta »	£7.95
A charcoal smoked aubergine delicacy cooked with onions and tomatoes.	
Malai Kofta)	£8.95
Light vegetable and paneer dumplings in a creamy saffron, tomato and cashew nut sauce.	
Mixed Vegetable Jalfrezi »	£7.95
Striped sized seasonal vegetables cooked with onion and tomatoes	
Palak Paneer)	£7.95
Creamed spinach and homemade Indian cottage cheese cooked with cumin seeds and garlic.	
Dal Makhani)	£6.95
Black lentils, fresh tomato purée and ground whole spice paste cooked overnight to extract full flavours and tempered in butter to give this lentil stew its name. Ideal with traditional naan bread.	
Jeera Aloo)	£5.95
A delicacy of cumin tempered boiled potatoes cooked with tomato, onion and a homemade spice mix.	
Gobhi Adraki »	£7.95
A healthy vegetable dish of stir-fried cauliflower delicately spiced with fresh ginger.	
Tarka Daal)	£5.95
A channa daal and red lentil preparation made into an exotic dish with garlic, cumin seeds and whole red chillies.	

Breads & Rice

Mushroom & Jeera Rice	£2.95
Aromatic and sumptuous, the finest fragrant Basmati rice tempered with fresh mushrooms and cumin.	
Steamed Basmati Rice	£2.45
Finest basmati rice.	
Pulao Rice	£2.75
Saffron flavoured rice steamed with all the goodness of cardamom, cinnamon, cloves and bay leaves.	
Coconut Rice	£2.95
Sweet scented with the flavours of fresh coconut and curry leaves.	
Peshawari Naan	£2.50
Saffron, nuts and sweet cherry naan.	
Keema Naan	£2.50
Naan stuffed with spiced lamb mince.	
Pudina Parantha	£2.50
An exotic mint flavoured multi-layered bread.	
Traditional Naan	£1.95
Buttered leavened bread.	
Garlic Naan	£2.25
Garlic and coriander naan	
Tandoori Roti	£1.75
Whole wheat flavoured unleavened bread.	
Kulcha Naan	£2.50
Naan bread stuffed with a fine chopped mixture of onion, potato and chillies.	
Roomali Roti	£2.50
Roomali Roti is suggestive of the scarf or handkerchief like appearance of this shaped without rolling on a convex iron griddle , this bread is wafer bread, thin and unleavened.	
Blue Mango Bread Basket	£5.99
Peshawari Naan, Kulcha Naan, Pudina Parantha	

Condiments to complement

Poppadoms with a tray of chutneys & pickles	£0.95
Traditional serving of freshly prepared poppadoms served with spiced onions, mango chutney, mint sauce & tamarind chutney.	
Tossed Green Salad	£1.95
Masala Chips	£1.95
Fried chips with an Indian twist.	
Raita	£1.75
A cool combination of yogurt and cucumber.	

Desserts Menu

Desserts

India is a nation with a penchant for sweets. This is not a recent phenomenon but as ancestral one, dating back to ancient times. The obsession with sumptuous sweets and puddings has been preserved throughout the ages by traditional sweet makers. A revered group called 'halwais'. Try a dessert and experience a taste of delicious wisdom.

Tiramisu **£3.95**

Tiramisu is a cool. Refreshing Italian dessert that once tasted, leaves an indelible impression on you, our home speciality with a wild berries coulis.

Rasmalai **£3.95**

Small cake balls made from milk and cottage cheese cooked in cream and served cold. Garnished with pistachio and saffron.

Steamed Chocolate Ginger Pudding **£4.25**

Our house speciality of a delicious chocolate and ginger pudding served with English custard and strong vanilla bean ice cream.

Hollander Apple Tart **£4.25**

Baked royal red apples arranged on almond cream and served with a scoop with vanilla ice cream and vanilla sauce.

Seasonal Fruit Cheese Cake **£3.95**

Changing every mouth of a new fruit cheese cake intends to lure your palate every time you visit Blue mango.

Chocolate Mousse **£3.95**

Smooth and rich blend of Belgian chocolate served in Tuille basket topped up with fresh seasonal fruits.

Gulab Jamun **£3.95**

A classical dessert from North Indian with deep fried milk balls soaked in sugar syrup. Served with a cardamom flavoured rabri.

Fresh fruit Platter **£3.95**

Seasonal fruits served dabbed with white rum.

Assorted Ice Cream **£4.25**

A choice of vanilla, chocolate, and rum & resin ice cream scoop served with fruit jelly and garnished with almond tulis.



We endeavour at all times to provide a full menu but occasionally ingredients may be seasonally affected; making some items unavailable. All our dishes are prepared in a open plan kitchen and we cannot guarantee the nut content, all dishes may contain traces of nut, please ask about alternatives if you have an allergy. We welcome your comments, please write to BLUE MANGO Comments, 5 Regency Wharf, Gas Street Basin Broad Street, Birmingham B1 2DS. Alternatively, e-mail us: info@bluemangorestaurants.co.uk