

MEZZE MAMBO

M E N U

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Welcome to our culinary journey along the historic Silk Route, where flavours intertwine and cultures collide to create a symphony for your senses. At Mezze Mambo, we invite you to embark on an extraordinary expedition, tracing the ancient trade routes that connected the East and the West.

Our menu is a vibrant tapestry woven with spices, aromas, and tastes from the diverse lands that once thrived along the Spice Trade Route. Each dish tells a story, a tale of merchants, explorers, and the exchange of culinary treasures that transcended borders.

From the spice bazaars of Istanbul to the fiery meats from Azerbaijan, Iran and Afghanistan, to the nostalgic flavours of the pre - partition recipes to robust grills of the North West frontier cuisines to subtleness of the coastal flavours from the Maritime Silk Route, savour the essence of this historical journey through every dish.

The food at Mezze Mambo revolves around a spread of delicious dishes, a room full of love, laughter, a gazillion different conversations overlapping each other, and of course friends & family! The dishes tick every box - from fiery grilled kebabs to subtly spiced cooling dips, from freshly baked breads to crunchy salads to indulgent stews and tagines, we have you covered!

We hope you enjoy your time at Mezze Mambo!
Please do ask for the chef, in case you need any help with your order or if you just want to compliment the food!

Love
Chef Megha Kohli
& Team Mezze Mambo

Small Plates

MINT FALAFEL ● ₹595

Mint, Coriander, Tzatziki, Fermented Raw Mango & Chilli Shatta

HAZELNUT - BROWN BUTTER BROCCOLI ● ₹525

Toasted Almonds & Hazelnut, Chilli, Olives, Garlic

GRILLED BRIE ● ☀ ₹625

Toasted Hazelnuts, Cherries & Grapes, Curry Leaf Dukkah & Spiced Honey

CHEESE & KIMCHI ARANCINI ● ☀ ₹595

Arancini In The Mediterranean Or Kubba In The Middle East - This Dish Has Won Hearts Everywhere!

Pair This With One Of Our Signature Cocktails And You're Guaranteed A Happy Time!

Kimchi & Cheese Stuffed Arancini, Parsley & Coconut Chutney

SPICED PLANTAIN KEBABS ● ☀ ₹595

Vine Leaf Wrapped Pan Seared Kebabs, Served With Tomato Chutney, Celery & Onion Salad

FATAYER STYLE DIMSUMS ● ₹595

Spinach, Chilli & Cheese Stuffed Dimsums

FRONTIER FRIED FISH ● ☀ ₹850

Chef Megha's Grandfather's Recipe From Pre-Partition India!

Spicy & Crispy Sole Fish Flavoured With Carom Seeds.

Served With A Raw Mango & Chilli Shatta

WHITE WINE GARLIC PRAWNS ● ₹795

White Wine, Olives, Cherry Tomatoes, Roasted Garlic, Rosemary, Chilli

**You May Request Your Server For This Dish To Be Made In Chicken.*

MAMBO'S FRIED CHICKEN ● ₹650

Crispy Fried Chicken, Chilli, Garlic, Za'atar, Tzatziki

SHAWARMA SPICED CHICKEN DIMSUM ● ₹650

Steamed Dumplings With Our In House Shawarma Spice. Served With Harissa & Tahini Jhol

TABAK MAAZ ● ₹675

Wazwan Style Fried Mutton Ribs, Labneh, Spiced Onions

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HUMMUS BEIRUTI ● ₹495

Crispy Garlic, Chillies, Parsley, Evoo, Pita

MAMBO'S HUMMUS ●👨 ₹525

House Made Chilli & Peanut Crunch, Paprika Oil, Lavaash Crisps

CAPONATA HUMMUS ● ₹525

Chickpea Hummus Topped With Sun-dried Tomato & Olive Caponata, Sumac, Lavaash Crisps

CORN & CHILLI HUMMUS ●☀ ₹525

An absolute summer favourite inspired from Liban Mais - a Lebanese street style corn on cob

Chickpea Hummus Topped With Corn & Chilli Muddle, Crispy Corn Rib & Pita

PESTO HUMMUS ●☀ ₹525

Chickpea Hummus Topped with Basil & Kalimpong Pesto, Goats Cheese, Pita

KIMCHI HUMMUS ●☀ ₹525

From Chef Shridula's Ferment Station - the house made kimchi makes a surprise appearance on our summer menu, paired with a brand new take on our signature hummus!

Purple Cabbage Hummus, Spicy Kimchi, Chilli Oil & Boba Crisps

PODI CHICKEN HUMMUS ● ₹555

Chickpea Hummus Topped With Fried Chicken Tossed In Spicy Podi, Shatta, Chilli Butter, Tadka & Pita

SPICY LAMB HUMMUS ● ₹595

Spiced Mince Lamb, Evoo, Pita

CURED HUMMUS ●👨 ₹595

Pork Pepperoni, Toasted Sesame Butter, Pita

Dips

SMOKED LABNEH ●👨 ₹550

Chef Megha's signature recipe of Greek labneh smoked with coal and secret spices!

Smoked Greek Yogurt, Blistered Cherry Tomatoes, Confit Garlic, Pita

SUMMER LABNEH ● ☀	₹550
Smoked Greek Yoghurt, Sambal, Togarashi, Basil Mango & Cucumber Ceviche, Pita	
BABAGANOUSH ●	₹475
Roasted Eggplants, Garlic, Tahini, Lemon, Lavaash Crisps	
GAZAN GUAC ●	₹695
<i>Guacamole But Make It Middle Eastern !</i> Smashed Avocados, Greek Yoghurt, Sesame, Jalapenos, Pita	
M'HAMMARA ●	₹595
Red Pepper, Pomegranate Molasses, Chilli, Walnuts, Lavaash Crisps	

Salads

FATOUCHE ●	₹525
Avocados, Cucumbers, Bell Peppers, Tomatoes, Onions, Olives, Labneh, Kalamata Olive Tapenade, Feta	
EZME BURRATA ● 🍽	₹650
<i>Tomatoes are a prized ingredient across the Levant.</i> <i>We serve ours in the form of a Turkish Ezme-</i> <i>sitting somewhere between a salad and a salsa.</i> Rose za'atar Crusted Burrata, Ezme, Grapes, Toasted Almonds	
KIWI & CUCUMBER NAYEH ● ☀	₹675
<i>Nayeh - meaning 'raw', a popular and much loved delicacy</i> <i>from coastal Lebanon regions! This is a vegetarian take on the</i> <i>same served with our signature Mambo Twist!</i> Pistachio, Chillies, Red Onions, Tender Coconut Water	
MAMBO'S MANGO & AVOCADO SALAD ● ☀	₹675
Togarashi & Walnut Crusted Avocado, Mangoes, Pickled Cucumbers, Citrus, Spicy Soy Dressing	
TROPICAL CHICKEN SALAD ● ☀	₹675
Curry Spiced Chicken, Ripe & Raw Mango Chunks, Greens, Fresh Coconut, Pomegranate, Tender Coconut Jelly, Lemon Sumac Dressing	

Mambo's Sofras

The Turkish word 'sofras' literally translates to a table or platter for serving food, or in an extended sense - a kind of a meal! Mambo's sofas are a selection of our favourite mezzes, breads and pickles on beautifully set platters!

VEGETARIAN MEZZE PLATTER ● ₹1900

Hummus Beiruti, Tzatziki, Babaganouj
M'hammara, Falafel, Fatouche, Olives, Pickles, Pita

NON-VEG MEZZE PLATTER ● ₹2900

Paprika Spiced Chicken Hummus, Spicy Lamb Hummus,
White Wine Garlic Prawns, Mambo's Fried Chicken,
Babaganouj, Fatouche, Olives, Pickles, Pita

Lahmacuns

Paper Thin Turkish Flatbreads.

HERBED FETA & ONION LAHMACUN ● 🍽 ₹625

Marinated Feta, Evoo, Fresh Herbs, Nuts, Spiced Onions, Olives

FARM VEGGIES & PESTO LAHMACUN ● ₹675

Roasted Vegetables, Fresh Basil, Pesto

FALAFEL LAHMACUN ● ☀ ₹675

Crumbled Falafel, Feta, Blistered Cherry Tomatoes,
Sumac Onions, Parsley & Tahini Sauce

ALONG THE SILK ROUTE ● ₹675

Sun-dried Tomato, Jalapeño & Olive Caponata,
Capers, Goat's Cheese, Chilli Oil, Nuts

HARISSA SPICED CHICKEN ● ₹775

Lahmacun
Harissa Spiced Chicken, Jalapeños, Parsley, Feta

ADANA LAHMACUN ● 🍽 ₹775

Spiced Lamb Mince, Fresh Herbs, Pickled Onions,
Marinated Feta, Cilantro

PEPPERONI LAHMACUN ● ₹795

Pork Pepperoni, Jalapeños, Pickled Chillies

Kebabs & Grills

This Section Of Our Menu Celebrates Bazaars Across The Silk Route, Traders & Spices , That Have Travelled Miles To Finally Make It To Our Plates & Palates !

Available From 12:30 To 3:30 P.m. And 7 P.m. Onwards

JACKFRUIT KEBAB ● ₹695

Roasted Garlic Labneh, Lavaash, Olive Oil, Garlic Muddle

NA'AMA'S CHARRED SHROOMS ● 🍽️ ₹795

Char Grilled Mushrooms, Persian Spice, Chilli, Soy Glaze

RAJMA KAFTA KEBAB ● 🍽️ ₹595

Spice smoked Kidney Beans Kebab, Za'atar Spiced Manakeesh, Coriander & Garlic Salsa, Goats Cheese

COTTAGE CHEESE SHISHTAWOOK ● ₹750

Spice Marinated Cottage Cheese Kebabs, Chillies, Garlic Yogurt

SEVAN STYLE FISH ● 🍽️ ₹950

Garlic, Dill & Olive Oil Marinated Sole, Cilantro Muddle, House Made Pickle

KHYBER KEBAB ● ₹795

Minced Chicken Kebabs Stuffed With Cheese, Served With Roasted Chilli & Garlic Chutney, Sumac Onions

HOT PAPRIKA CHICKEN ● ₹895

Chicken marinated in smoked paprika, garlic & olive oil, served with labneh

CHICKEN JUJEH KEBAB ● ☀️ ₹795

A popular grill from the bazaars of Tehran, Persia!

Saffron marinated chicken, sumac onions & tzatziki

CHICKEN & JALAPENO KOOBIDEH ● ₹795

Ground Chicken Skewers, Tzatziki, Sumac Onions, Pickle, Lavaash

CHICKEN MUSAKHAN ● ₹895

The Best Kind Of Roast Chicken ! This Is Considered To Be The National Dish Of Palestine ! Sumac & Garlic Marinated Chicken Legs, Pickled Onions, Apricot & Pickled Chilli Salsa, Spiced Naan.

KEBAB KOOBIDEH ● 🍴 ₹895

Ground Lamb Skewers, Tzatziki, Spiced Onions, Chillies, Lavaash

SILAI KEBAB ● 🍴 ₹895

Tender lamb sewed on skewers, poppy seeds and mace spice rub

Pides

BAKED BREAD BOATS FILLED WITH RUNNY EGGS & CHEESE!

EGG & CHEESE PIDE ● ₹650

ROASTED VEGETABLE & CHEESE PIDE ● ₹695

HARISSA SPICED CHICKEN PIDE ● ₹725

SPICY LAMB MINCE PIDE ● ₹795

BACON PIDE ● 🍴 ₹795

Tagines, Curries & Pilaf

ROSE HARISSA & BEAN TAGINE ● ₹750

Pumpkin, Black Bean, Rose, Harissa & Tomato Gravy, Greek Yoghurt

PRAWN SAGANAKI ● ₹890

Prawns, Tomato & Lime Stew, Roasted Garlic, Olives, Parsley, Feta

COCONUT & SOUR MANGO CURRY ● ☀️

Mambo's Secret Spice Mix, Raw Mango, Chillies, Coconut Milk & Curry Leaves
Choice Of Vegetables/ Chicken/ Prawn

₹750/₹850/₹890

MOROCCAN LAMB TAGINE ● ₹995

Succulent Lamb, Ras El Hanout, Spiced Lamb Broth

CHELOW KEBAB ● 🍽️ ₹1200

Some Say It's Enough To Serve Two People But If You've Got A Heart (& Appetite) As Big As Ours, This Platter Is Just For You!

Iranian Lamb Kebab, Saffron Chicken Kebab, Buttered Saffron Rice, Charred Tomatoes, Fried Egg

Pastas & Risottos

MEZ AGLIO E OLIO ● ₹750

Garlic, Olive Oil, Chilli, Za'atar, Toasted Sesame,
Feta & Lemon

ERISTE - TURKISH PASTA ● 🍴 ₹750

Linguine, Tomato Harra, Goats Cheese, Garlic Chilli Crumble
Add On : Burrata ₹85

LEMON & PISTACHIO LINGUINE ● ☀️ ₹750

Pistachio And Lemon Sauce, Curry Leaf &
Pistachio Dukkah, Linguine

JEWELLED CHEESE MANTU ● ₹750

An Afghan Style Stuffed Pasta

Sun-dried Tomatoes, Pickled Chillies, Water Chestnuts,
Confit Garlic & Cream Cheese Stuffed Pasta,
Tossed In Brown Butter, Olives, Capers, Cherry Tomatoes & Chillies

MUSHROOM & WILD RICE RISOTTO ● ₹750

Parmesan cheese, water chestnuts, goats cheese, Truffle oil

MATBUCHA & BEAN RISOTTO ● ₹750

*A sweet - smoky Moroccan dish of slow cooked
tomatoes & peppers, with a subtle chilli heat!*

Confit garlic, charred beans, edamame
& chillies

PEPPER LAMB RIGATONI ● ₹895

Pulled black pepper lamb ragout, rigatoni , goats cheese, basil

Sides

LAVAASH BREAD	₹100
MATNAKASH BREAD	₹250
PITA - 2 PIECES	₹150
MANAKEESH	₹220
STEAMED RICE	₹220
SAFFRON PILAF	₹250

Desserts

TABRIZI YOGHURT CAKE ● 🍷 ₹595

Sitting somewhere between a cake, a pudding and a soufflé, this is a popular dessert from Tabriz, North East Iran, traditionally served with fresh seasonal fruits & syrups.

Lemon, pastry cream, berry compote & cherries

CHOCOLATE & PISTACHIO MOUSSE ● ☀️ ₹595

70% dark chocolate mousse, pistachio cream, toasted pistachios, crispy kataifi

HAZELNUT AND COFFEE SUNDAE ● ₹595

Coffee Gelato, Hazelnut Gelato, Brown Butter Cookie Chunks, Nutella

MAMBO'S HOT CHOCOLATE FUDGE ● ₹595

Boozy Fudge Sauce, Bailey's Gelato, Fudge Bits, Brown Butter Cookie, Toasted Nuts

MAMBO'S MESS ● ₹595

Sumac spiced meringue shards, vanilla custard cream, berry compote, mangoes