



MANGLE
RESTAURANT



mangleholbox

RESERVATIONS
+52 984 875 2167



Dinner

TO SHARE

Mexican Tapa 3 pcs 120g \$240

Shrimp-stew sopes (thick corn base) with onion, garlic and green chili. Served with pico de gallo, creamy avocado and fresh green salsa.

Crispy Pork Shank Tacos 3 pcs 120g \$240

Fried and served with roasted green salsa, sour cream and fresh cheese.

Cheese & Cream Taco 1pc 120g \$180

Corn tortilla with a touch of sour cream, panela cheese and salsa martajada.

Fresh

Arugula & Quesón 120g \$290

Arugula salad with berries, pecan brittle, quesón, fresh cheese and local honey. Truffle oil and serrano ham.

Smoked Salmon 120g \$320

Fresh tomato sauce with olive oil and grated garlic. Served with arugula, smoked salmon and rustic bread.

Tuna Tiradito with Pumpkin seeds 300g \$380

Thinly sliced fresh tuna served with cucumber, cherry tomatoes. With a pumpkin seed, ginger, chile de árbol and sesame oil sauce with a touch of lime.

 Vegetarian

 Gluten free

 Nut free

SOUPS & PASTAS

Milpa Soup 300 ml \$200

Corn, squash, squash blossom, chili and herbs. Served with panela cheese cubes and Oaxaca cheese in chicken or vegetables (vegan) broth.

Lime Soup 180g \$260

Grilled chicken breast, sautéed vegetables. Chicken broth with fresh lime juice.

Clam & Mussel Cream soup 300g, 350ml \$320

Clams, mussels, saffron, sour cream and garlic. Served with herb croutons, grated cheese, a touch of truffle and ash.

Lobster ravioli 2 large pcs 200g \$650

Filled with lobster, mushrooms and spinach. In butter sauce with cherry tomatoes and capers. Grated parmesan and rustic bread.

Roasted sweet potato & carrot risotto 200g \$360

Arborio rice with white wine, sweet potato purée, parmesan cheese and sautéed baby carrots. Served with sourdough bread.

EXTRAS

Chicken 180g.	\$96
Shrimp 180g.	\$260
Lobster	\$4 x gr.
Octopus 180g.	\$205
Mussels 200g.	\$96
Skirt steak 200g.	\$305

Dinner

MAINS

Catch of the Day
200g

Grilled fish fillet served with
peperonata and sautéed asparagus

\$470

Butter Salmon
200g

Grilled with butter and white wine
sauce, baby vegetables and rustic
mashed potatoes

\$540

Octopus & turf
380g

Zarandeado-style marinated
octopus, beef fillet wrapped in
bacon, served with vegetables,
creamy avocado and roasted
onions.

\$750

Mussels in white wine
500g

Mussels in shell with white wine,
butter sauce and Edam cheese.
Served with sourdough bread.

\$385

Rib Eye
300g

Medium cooked, served with glazed
grilled mushrooms. Accompanied by
a red wine and huitlacoche sauce.

\$650

Foil-Baked Lobster
250g

Slow-cooked lobster with potatoes,
cherry tomatoes, shrimp and mussels.
Served with butter sauce.

\$950

Seafood Platter
280g

Seasonal seafood with zarandeado
dressing. Served with fresh green salsa
and roasted onions.

\$850

Grilled Chicken Breast
220g

Grilled Chicken Breast with baby
vegetables and rustic mashed potatoes.

\$330

SOFT DRINKS

Soft Drinks coke family
355ml

\$85

Natural Coconut

\$150

Fresh Soda
473ml

\$120

Mango, tamarind, horchata,
strawberry or hibiscus flavored
sparkling water

Perrier
330 ml

\$90

BUI Water
473 ml

\$75

BUI Sparkling Water
473 ml

\$75

BUI Water
946 ml

\$150

BUI Sparkling Water
946 ml

\$150

COFFEES

Americano

\$85

Espresso

\$85

Double Espresso

\$100

Capuccino

\$90

Latte

\$90

Chai Latte

\$90

Frapuccino

\$110

Mokaccino

\$110

BEER

National Beer
355ml

\$85

Craft Beer
355ml

\$150

Glass of Ojo Rojo

\$50

Glass of Michelado

\$50

Glass of Chelado

\$40

DESSERTS

Cheese cake

\$240

With berries compote

Seasonal creme brulée

\$200

Made with seasonal fruits

Pecan brownie

\$210

Served with ice cream and berries

Chocolate cake

\$260

Seasonal mousse

\$220

Crepes

\$180

Milk caramel and Nutella

Churros

\$250

Milk caramel, Nutella or passion fruit

Seasonal tart

\$230

Seasonal ice cream

\$150

Prices in Mexican pesos with 16% VAT included.
If you suffer from any type of allergy, please
inform member of our staff.