

CONTINENTAL BREAKFAST

Homemade banana bread or toast with your choice of butter, peanut butter or marmalade,
Raisin Bran cereal & milk, fresh fruit, Orange juice, Coffee or tea.

..... À LA CARTE

MAMBO SMOOTHIES

Your choice of delicious and healthy banana,
pineapple or papaya smoothies.
A great way to start your day!

6

GOLDEN PANCAKES

Light and fluffy, served with maple syrup,
marmalade and fresh fruit.
With bacon or sausage.

10

GOLDEN BANANA-CHOCOLATE PANCAKES

Light, fluffy and very decadent.
Served with maple syrup and fresh fruit.
With bacon or sausage.

10

CINNAMON FRENCH TOAST

Served with maple syrup, marmalade
and fresh fruit. With bacon or sausage.

10

TWO EGGS YOUR WAY

Any style served with choice of bacon
or sausage, toast or homemade flour tortillas
and fresh fruit.

10

HUEVOS RANCHEROS

Served with authentic Ranchero sauce,
refried beans and flour tortilla.

With bacon or sausage.

12

MATACHICA'S FAMOUS

VEGGIE OMELET

With fresh vegetables, herbs and melted
cheddar, served with flour tortillas.

With bacon or sausage.

12

MAMBO SAUTÉED

MUSHROOM OMELET

With fresh herbs and melted cheddar,
served with flour tortillas.

With bacon or sausage.

12

MATACHICA'S

WESTERN OMELET

Sautéed garden vegetables and ham,
served with flour tortillas.

With bacon or sausage.

12

CRISPY ORIGINAL

BELGIAN WAFFLES

Topped with homemade pineapple
marmalade. With bacon or sausage.

12

CHOCOLATE ORIGINAL

BELGIAN WAFFLES

Belgian waffles with choice of pineapple
or banana topping. With bacon or sausage.

12

ANY EXTRA SIDE ORDER WILL BE CHARGED

HAM \$3.00

BACON \$3.00

SAUSAGE \$3.00

AVOCADO \$3.00

..... BREAKFAST IS SERVED FROM 7:00 A.M. UNTIL 10:30 A.M.

ALL PRICES ARE IN US DOLLARS. 12.5% GOVERNMENT TAX AND
15% SERVICE CHARGE WILL BE ADDED. VISA, MASTERCARD AND AMEX ACCEPTED.

LUNCH

MATACHICA CHOPPED

CAESAR SALAD WITH JERK CHICKEN

Island-style Caesar salad, crisp chopped lettuce, garlic croutons and Parmesan cheese. Served with tender and juicy grilled jerk chicken.

14

MEDITERRANEAN SALAD

WITH GRILLED SHRIMP

Baby leaf lettuce served with mixed grilled vegetables, crumbled goat and Parmesan cheese, sliced olives, then tossed with roasted-garlic herbed vinaigrette.

Served with spicy grilled island shrimp.

16

HOMEMADE GAZPACHO

Delicious chilled gazpacho, fresh tomatoes, cucumber, onions, red pepper and a hint of cilantro.

Served with tortilla chips.

8

FISH & CHIPS

Fresh Caribbean snapper, deep-fried in a parsley beer batter served with fries and our flavored cayenne pepper tartar sauce.

14

GRILLED CHICKEN SANDWICH

Grilled tender chicken breast with balsamic vegetables and melted cheese. On toasted sliced home-baked bread.

12

BLACKENED GROUPER SANDWICH

Served with Dijon, lettuce, tomato and red onion.

Accompanied with small house salad.

VEGGIE QUESADILLAS

Two homemade flour tortillas filled with seasoned sautéed vegetables, grated mozzarella

and cheddar, topped with cilantro.

12

With tender grilled chicken. 14

Sautéed beef or Calypso shrimp. 16

CLASSIC MEXICAN FAJITAS

A classic, prepared Belizean-style.

Spicy roasted vegetables, cool tangy sour cream.

Fabulous with tender grilled chicken 14

or

Calypso shrimp 16

CHEF REYNALDO'S

SPECIAL SEAFOOD SALAD BURRITO

Grilled seafood with pineapple-lime marinade, then rolled in flour tortilla with sour cream, crisp lettuce, tomato, avocado and cilantro.

18

PIZZA MARGHERITA

Mozzarella cheese, tomatoes and basil... an Italian thin-crust classic.

14

PIZZA DIABLO

Black olives, hot peperoncino, anchovies, capers, pinch of oregano, garlic and mozzarella cheese.

16

PIZZA JARDINIÈRE

Pesto, grilled balsamic vegetables, chopped tomatoes, garlic, goat and Parmesan cheese.

16

PIZZA FRUTTI DI MARE

Scallops, shrimp, calamari, anchovies, chopped tomatoes, roasted garlic, capers, Parmesan and mozzarella cheese.

14

GRILLED SNAPPER ON SKEWERS

Strips of fresh grilled snapper fillet with homemade tortillas, tomatoes and onions, served with a salsa fresca.

15

SEAFOOD CEVICHE WITH HOMEMADE CHIPS

Chopped shrimp and scallops marinated in lime juice and zests with diced tomato, onions, mango, cucumber and cilantro.

15

20

TEQUILA FISH TACOS

Chipotle chiles in adobo sauce, olive oil, lime juice, cilantro, red onions and tomatoes on a snapper fillet mix sprinkled with a zest of tequila served with handmade flour or corn tortilla.

14

. LUNCH IS SERVED FROM 12:00 P.M. UNTIL 3:00 P.M.

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APPETIZERS

AUTHENTIC ITALIAN BRUSCHETTA

Crispy home-baked bread topped with fresh tomatoes, fresh garlic and extra-virgin olive oil. Served with a small mixed green salad.

8

MIXED CHOPPED GARDEN SALAD

Crisp lettuce, tomatoes, avocados, red onions, julienne carrots, cucumbers, peppers, sprinkled with chopped pecans drizzled with a choice of herbed balsamic dressing or creamy blue cheese dressing.

10

TENDERLOIN CARPACCIO

Thinly sliced filet mignon, marinated with lime and drizzled with basil olive oil and topped with capers and Parmesan wedges.

16

MATACHICA SPRING ROLL

Sautéed strips of chicken and shrimps with fresh ginger, sesame and cilantro, rolled with Thai-style vegetables, served with Hoisin chili dipping sauce.

14

MATACHICA VEGETARIAN SPRING ROLL

Thai-style vegetables, fresh ginger, rolled in rice paper, served with Hoisin chili dipping sauce.

10

SEAFOOD CEVICHE WITH HOMEMADE CHIPS

Chopped shrimp and scallops marinated in lime juice

FRESH HOMEMADE RAVIOLI

Our fresh homemade ravioli stuffed with zucchini, eggplant and ricotta cheese, served in a tomato basil sauce, with a Parmesan cheese sprinkle.

14

SPICY GAZPACHO

Delicious mix of fresh tomatoes, onions, cucumber, red pepper with a hint of cilantro and a Caribbean kick!

8

MAMBO CARPACCIO

Thinly sliced fresh snapper marinated in lime and soy dressing then drizzled with sizzling toasted sesame oil.

14

LIGHT AND CRISPY ISLAND

SHRIMP TEMPURA

With a soy lime dipping sauce with a hint of white wine and a touch of Belizean honey.

Accompanied with a julienne of avocado, carrots, cucumbers and red bell peppers.

15

FIERY MANGO SHRIMP

Caramelized island shrimp flambéed with tequila, served with cucumber, green onion and tomato salad.

15

CALAMARI FRITTI

Squid dusted in seasoned flour then gently fried to perfection, served with a homemade marinara sauce.

14

and zests with diced tomato, onions,
mango,
cucumber and cilantro.

14

CAPRESE SALAD

Slices of tomatoes and fresh bufola
mozzarella, drizzled with olive oil on a bed
of baby spinach, oregano and rosemary.

14

LOBSTER TEMPURA

Dipped in a coconut milk Belikin beer batter
served

with our Mambo secret sauce
in a julienne of tender coconut.

20

..... DINNER IS SERVED FROM 6:30 P.M. UNTIL 9:00 P.M.

ENTRÉES

PENNE A LA CARBONARA

Penne pasta sautéed with bacon, garlic, cream and fresh Parmesan cheese in white wine
22 / with shrimp 26

CHICA FRESH FETTUCCINE

Simply Italian... our fresh, homemade pasta topped with tantalizing tomato sauce and sprinkled with fresh Parmesan cheese and basil.
22

FETTUCCINE FRUTTI DI MARE

For the seafood lover! Island shrimp, tender scallops, calamari and lobster (in season), sautéed garlic butter and white wine topped with our homemade marinara sauce.
30

JERK-SEARED SEA SCALLOPS (WHEN AVAILABLE)

Nestled in a plantain guacamole, presented with plantain chips over a citrus beurre blanc.
32

CURRIED ISLAND SHRIMP

Sautéed and served with a purée of yucca, and sprinkled with a corn, rum and papaya chutney.
28

PECAN-CRUSTED CHICKEN BREAST

Served with a delicious and colorful salad of cho-cho, tomato, red onion and bell peppers.
A real Caribbean fusion!
24

CHAR-GRILLED PORK CHOP

Served with roasted garlic mash potato and a white wine creamy mushroom sauce.
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26

MAMBO GARLIC LOBSTER (IN SEASON)

Garlic white wine grilled lobster served with a cilantro risotto rice, Grilled potatoes, zucchini, mushrooms, carrots and onions on a bed of sliced avocados.
32

VEGETABLE STIR-FRY MAMBO-STYLE

For veggie lovers. Sautéed mixed vegetables with tofu and cashews. Served with rice and Chef Reynaldo's secret Belizean sauce.
24

SLOW-ROASTED LIME GROUPE

Fresh grouper prepared with paprika, garlic, olive oil and lime zest. Served with roasted red pepper, mashed potatoes and char-roasted local corn.
28

GRILLED WHOLE SNAPPER

Fresh from the sea, whole snapper fish brushed with lemon and herbs, then thrown on the grill. Simple. Fresh. Delicious. The way it's supposed to be!
Served with fresh grilled vegetables and coconut rice.
28

MANGO-PINEAPPLE ISLAND CHICKEN

Tender herbed chicken breast served in a spicy mango-pineapple sauce. Served on a pilaf of ginger rice with red and yellow bell peppers, fresh pineapple and mango.
24

DEEP BLUE

Experience a taste of everything!
Fresh grilled snapper, shrimp, scallops, calamari, lobster (in season), fresh vegetables and an array of sauces.
34

PESCE AL CARTOCCIO

Foil-wrapped, oven-baked fresh fish with shrimps and vegetables, in a white wine rosemary sauce, served with capers and coconut rice.

28

CRABMEAT-STUFFED GROUPER

Fresh grouper prepared in a skillet and stuffed with crabmeat, red and yellow peppers, parsley and onions, then sprinkled with fresh Parmesan. Served in a white wine sauce on a pilaf of mushroom risotto.

30

CHAR-GRILLED PEPPERCORN

FILET MIGNON

Served with roasted baby potatoes and string beans and caramelized balsamic onions, drizzled with red pepper coulis and basil oil.

28

MAMBO RIB AND REEF

A delicious duo of pepper-crusteD filet mignon and mango-marinated grilled seafood skewer, served with a sautéed mushroom and green bean couscous.

32

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DESSERTS

CARAMEL FLAN

Exquisitely creamy, vanilla rum flan, Belizean-style.
Served with ice cream.

10

BANANA COCONUT RUM FOSTER

Crisp tostadas stacked and
layered with caramelized local bananas.

10

HOMEMADE KEY LIME PIE

Perfect taste for the Caribbean.

10

PECAN PIE... A CARIBBEAN FAVORITE

Warm, sweet and crunchy, served
with a rum caramel sauce.

12

WARM CHOCOLATE SOUFFLÉ

Decadent molten chocolate cake with melted center.
Absolutely incredible. Served with homemade
Manelly's vanilla macadamia nut ice cream.
(Please allow 20 minutes – it's worth it!)

16

PINEAPPLE CREAM PIE

Sweet tropical treat, topped with coconut flakes
and served with grilled pineapple.

10

FROZEN KIWI KEY LIME PIE

Fused with kiwi flavors, sprinkled with lime zest
And garnished with fresh kiwi slices.

10

TROPICAL FRUIT PLATE

Assortment of local fruits served with
fresh mint and a rum essence.

6

ICE CREAM

Two scoops of homemade Manelly's ice cream
in a chocolate sauce with crushed pecan sprinkle.

6

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