

BREAKFAST

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

ONLY SCRAMBLED OR SUNNY SIDE UP EGGS

Served with choice of bacon

or sausage and refried beans on the side.

Toast or homemade flour tortillas.

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.*
14

GRILLED SNAPPER ON SKEWERS
*Strips of fresh grilled snapper fillet
with homemade tortillas, tomatoes and onions,
served with a salsa fresca.*
15

SHRIMP & CONCH CEVICHE WITH
HOMEMADE CHIPS
*Chopped shrimp and conch marinated in lime juice
and zests with diced tomato, onions, mango,
cucumber and cilantro.*
15

TEQUILA LIME LOBSTER BLT
*Tender chunks of lobster sautéed in a tequila lime mix,
crisp Smoked bacon, tomatoes, lettuce and avocado.*
18

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
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 pepperoncino, 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.*
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

BELIZEAN SHRIMP TACOS
*Sauteed with Belikin Beer, Belize's Marie Sharps hot sauce,
onions, tomatoes and cilantro served with an avocado,
garlic and lime sauce. Flour or corn torilla.*
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

VEGETARIAN OPTION AVAILABLE

10

COCONUT JERK FISH CAKES

Diced grouper fillet mixed with bell peppers and breaded with coconut flakes. Served with a Ginger- Sriracha sauce.

14

SHRIMP & CONCH CEVICHE WITH HOMEMADE CHIPS

Chopped shrimp and conch marinated in lime juice 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

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 homemade marinara sauce.

14

LOBSTER TEMPURA

Dipped in a coconut milk Belikin beer batter served with our Mambo secret sauce in a julienne of tender coconut.

20

CONCH TEMPURA

Sautéed with diced ginger, garlic and coconut and served with our Mambo Secret Sauce.

15

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

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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

CARIBBEAN CURRIED SHRIMP

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

27

SEAFOOD COCONUT COMBO

Fresh shrimps, scallops, calamari and lobster sautéed in a creamy coconut sauce with bell peppers, onions and cilantro. Served with coconut rice.

34

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

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

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

**BLACKENED CREOLE SHRIMP OR
BLACKENED BELIZEAN FRIED SNAPPER**
A Belizean favorite. Our authentic Belizean coconut Rice and Beans on a bed of avocado with blackened shrimps and our chipotle Pico de Gallo.

28

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

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ENTRÉES

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.

34

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

DEEP BLUE

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

34

MAMBO'S SNAPPER FILLET

Fresh snapper fish fillet, blackened and grilled served with homemade guacamole, grilled vegetables, corn on the cob and ginger coconut rice.

30

GRILLED CARIBBEAN TUNA

Served with an asparagus cashew rice pilaf with slices of avocado and a tossed salad on the side.

32

CHAR-GRILLED PORK CHOP

With a white wine creamy mushroom sauce served with sautéed broccoli, brushed with olive oil, sweet corn on the cob, sauteed baby potatoes.

26

CHAR-GRILLED PEPPERCORN FILET MIGNON

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

32

MAMBO RIB AND REEF

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

34

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

Add Chicken 26/ Shrimp 28

VEGAN CARIBBEAN QUINOA SALAD

Quinoa, lettuce, sliced avocados, steamed carrots, broccoli and black bean topped with a green chile cilantro sauce whisk, extra virgin olive oil, slices of grapefruit or orange and sprinkled with tender corn.

24

BAKED EGGPLANT & ZUCCHINI

With sautéed onions, garlic and tomatoes, baked in a special marinara sauce with hints of oregano and sprinkled with parmesan cheese and olives.

24

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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

COFFEE COCKTAILS

ESPRESSO MARTINI

1 oz Espresso, 1 ½ oz Kahlua, 1 oz vodka, splash simple syrup.

15

BELIZEAN KISS

*1 ½ oz Vanilla vodka, 1 oz Godiva, 1 oz espresso, 4 oz hot chocolate
Mixed in shaker, served in a martini glass garnished with grated white chocolate.*

18

ESPRESSO NOIR

*1 oz. Espresso mixed in cocktail shaker, filled with ice with
1.5 oz Grey Goose vodka, splash of cherry, 1.25 oz Disaronno and
a dash of simple syrup and garnished with grated espresso beans.*

18

CLOUD NINE COFFEE

*4.5 oz. coffee Americano mixed with Jameson Irish whiskey,
2 oz. Frangelico hazelnut liqueur and 0.5 oz chocolate syrup,
Topped with whipped cream and chocolate shavings.*

16

COFFEE ROYAL

*4.5 oz. Coffee Americano mixed in a cocktail shaker, filled with ice with
1.5 oz Patron XO coffee liqueur and 1.5 oz Godiva chocolate liqueur,
Topped with whipped cream and shaved chocolate.*

18

WAKE UP CALL

*Espresso macchiato shaken with ice and mixed with
2 oz vodka and 1.5 oz triple sec, topped with white chocolate shavings.*

12

VIRGIN AFFOGATO COCONUT CARAMEL

*Two scoops of Coconut ice-cream "drowned" with a double shot of hot espresso,
topped with whipped cream and grated caramelized coconut meat.*

12

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