

# BREAKFAST

*We are proud to source our fruits and vegetables locally from our sister property Gaia Riverlodge and at neighbouring farms in the Cayo District of Belize. Our farmers use both modern and traditional Maya techniques to grow produce organically and sustainably.*

## CONTINENTAL BREAKFAST

Your choice of a daily pastry basket with homemade jams or our homemade granola. Served with fresh fruit, coffee and orange juice. 10

## EGGS

### TWO EGGS YOUR WAY

Served with breakfast potatoes, homemade toast and your choice of bacon or ham. 10

### HUEVOS RANCHEROS

Served with breakfast potatoes, homemade toast and your choice of bacon or ham. 12

### CLASSIC FRENCH OMELET

Your choice of cheese and vegetables. Served with breakfast potatoes and a side of bacon or ham, with toast or homemade tortilla. 14

## TOAST & SANDWICH

### AVOCADO TOAST

Fresh avocado lightly seasoned with local herbs, served on homemade bread with a soft boiled egg. 12

### TANGO BREAKFAST SANDWICH

Eggs, bacon and cheese with a homemade onion marmalade on a freshly baked brioche bun. Served with breakfast potatoes. 12

### FRENCH TOAST

Made with a chocolate chip challah bread, served with honey, fruits and your choice of bacon or ham. 14

## WAFFLES & CRÊPES

### CORN BREAD WAFFLE

Served with your choice of bacon or ham. 12

**Sweet:** Prepared with brown butter. Served with homemade jam and local honey

**Savoury:** Prepared with tomato, parmesan, cilantro, jalapeno. Served with sweet onion marmalade.

### FRENCH CREPES

Served with your choice of bacon or ham. 12

**Sweet:** With homemade jam, dulce de leche and fresh fruit.

**Savoury:** With melted cheddar and ham.

## SMOOTHIE BAR

### REGULAR SMOOTHIE

Blended fresh fruit with your choice of base. 6

**Bases:** Orange Juice, Almond Milk, Coconut Water Milk

### SMOOTHIE BOWL

Smoothie served with homemade granola and fresh fruit. 8

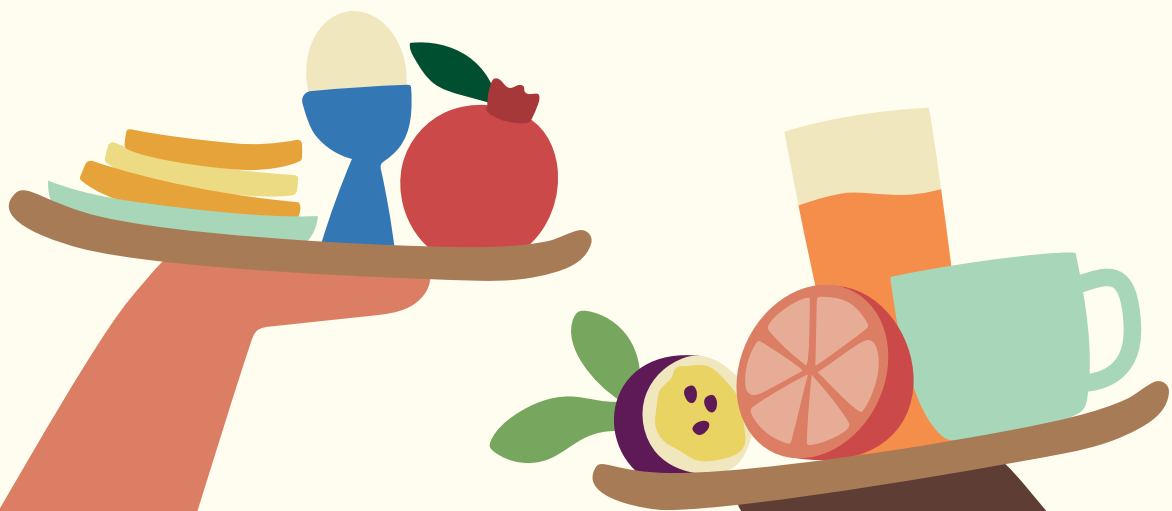
**Fruits:** Pineapple, Banana, Watermelon, Seasonal Fruits (Mango, Passion, Papaya)

## COFFEE

Espresso	3	Double espresso	5	Cappuccino	6
Macchiato	5	Latte	6		



*All bread and pastry is baked in house fresh daily*



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Mambo is a smoke-free environment.

# LUNCH

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**HOMEMADE GAZPACHO**  
Fresh tomatoes, cucumber, onions, red pepper, and a hint of cilantro. Served with tortilla chips. 8

**CARROT SOUP**  
A refreshing chilled soup made from locally sourced carrots and turmeric. Garnished with croutons. 8

**SHRIMP CEVICHE**  
Shrimp marinated in lime, with diced tomato, onion, cucumber and cilantro. Served with tortilla chips. 16

**TACO FLIGHT**  
Your choice of fish, shrimp, pork or chicken. Each prepared with their own unique ingredients. Served on corn tortillas. 16

## SANDWICH


**GRILLED VEGETABLE SANDWICH**  
Grilled eggplant, red pepper, zucchini, tomatoes, lettuce, basil and parmesan on a focaccia bread. Served with homemade potato chips and coleslaw. 12

**GRILLED CHICKEN SANDWICH**  
Grilled chicken, mozzarella, lettuce and tomato with garlic mayo on a brioche bun. Served with homemade french fries and coleslaw. 12

**GROUPEL SANDWICH**  
Fresh grouper with carrots, cucumber, spinach, a curry aioli and Jerk spiced in a home baked bun. Served with french fries and coleslaw. 14

**CUBANO PULLED PORK SANDWICH**  
Pulled pork, mozzarella, slaw and a red onion marmalade on a ciabatta bread. Served with homemade potato chips and coleslaw. 14

**LOBSTER CLUB (IN SEASON)**  
Classic club sandwich with bacon, lettuce, tomato and a caper mayo, and fresh lobster on viennois toast. Served with homemade potato chips and coleslaw. 22

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## SALAD

**MAUDE'S BISTRO SALAD**  
Mixed greens, carrots, purple cabbage, spinach, avocado, cucumber, tomato, radish, zucchini slivers, grilled sweet corn and sweet potato. With chef's daily inspiration of quinoa or couscous, pumpkin seeds, sunflower seeds, flax seeds, pomegranate seeds, toasted walnuts, almonds, edamame.

Simple 16  
Chicken 18  
Shrimp 20

**NIÇOISE SALAD**  
Classic Niçoise salad with seared tuna, hard boiled egg, sliced red onion, red peppers, black olives, tomato, green beans and croutons. Served with a house dressing. 18

**CAESAR SALAD**  
Romaine and mixed lettuce with bacon, croutons, parmesan cheese and Caesar dressing. Served with your choice of jerk chicken or grilled shrimp.  
Chicken 14  
Shrimp 18

**MEDITERRANEAN COUSCOUS SALAD**  
Fresh tomato, cucumber, red onion and mint. Topped with feta cheese. Served with homemade tzaziki and your choice of grilled shrimp or chicken.  
Chicken 18  
Shrimp 20

## COFFEE

Espresso 3      Double espresso 5      Cappuccino 6  
Macchiato 5      Latte 6



# DINNER

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## APPETIZERS

### MIXED SALAD

Fresh from the Gaia Garden. Lettuce, avocado, tomato, cucumber, onion and candied pecans. Tossed with fresh herbs and a lime vinaigrette. 10

### CHICA FRESH CAPRESE

Mozzarella layered with tomato, avocado and sundried tomato. Finished with mint, basil and a balsamic vinaigrette. 12

### SUMMER ROLL

Ginger, sesame and cilantro, rolled with Thai style vegetables and served with homemade chili dipping sauce. 12

### FISH CAKES

Fresh local fish mixed with mushroom, tomato, spring onion, lime zest and peppers. Served with a ginger-sriracha sauce. 12

### TANGO AGNOLOTTI

Homemade agnolotti stuffed with ricotta, eggplant, zucchini and onion. Served in a homemade tomato sauce with a dash of pesto. 14

### MAMBO CALAMARI

Fresh calamari sautéed with tomato, onion, garlic, and caramelized bacon. Finished with parsley and herbs. 16

## MAIN COURSE

### MUSHROOM FETTUCINI

Homemade pasta tossed in a mushroom cream sauce, shards of parmesan and finely chopped parsley. 18

### BELIZEAN PAN-SEARED CHICKEN

Seared chicken breast in a mango pineapple chicken jus and pineapple chutney. Served with a mixed vegetable rice pilaf and steamed asparagus. 20

### VEGETABLE STIR FRY

Mixed vegetables sautéed with pineapple and cashews. With coconut rice and your choice of chicken or shrimp. 22

## PIZZA

### MARGHERITA PIZZA

Our artisanal sourdough with a tomato sauce, topped with fresh buffalo mozzarella, sundried tomatoes and fresh basil. 16

### MAMBO PIZZA

Our artisanal sourdough with a sour cream and chimichurri base, fresh buffalo mozzarella, tomatoes, oregano and basil. 16

## BURGER

### VEGGIE BURGER

Prepared with our very own blend of quinoa and vegetables, topped with sliced eggplant, tomatoes, red onions, lettuce on a brioche bun with a veggie mayo. Served with homemade french fries and coleslaw. 16

### THE BISTRO BURGER

Prepared with a homemade pepper jelly, chimichurri, roasted tomatoes, crispy shallots, cheddar cheese and lettuce on a homemade brioche bun. Served with homemade french fries and coleslaw. 18

## SEAFOOD

### FISH AND CHIPS

Beer battered and Panko crusted snapper lightly fried and served with tartar sauce, homemade French fries and coleslaw. 18

### MANGO SHRIMP

Shrimp prepared in a fiery mango sauce on a bed of spinach, radish, tomato, onion and candied pecans. 22

### SNAPPER FILLET

Simply grilled, fresh from the sea seasoned with a lime caper butter sauce and herbs or Belizean spice rub. Served with rice pilaf and steamed vegetables. 22

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# DESSERT

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**HOUSE CHURNED ICE CREAM**  
Vanilla, Honey, Mocha Crunch,  
Bananas Foster, Seasonnal Sorbet

6

**MAMBO TROPICAL ENTREMET**  
Vanilla sponge cake, pineapple  
brunoise, passion fruit mousse,  
passion fruit glaze, coconut gel.

10

**VANILLA BEAN CRÈME BRÛLÉE**  
Fresh organic vanilla bean  
with crisp caramelized brown sugar.

12

**HONEY HIBISCUS TART**  
Hibiscus compote, local honey  
cream, ground hibiscus.

12

**CHOCOLATE SOUFFLÉ**  
Ecuadorian dark chocolate served with  
your choice of homemade ice-cream.

14

## COFFEE

Espresso	3
Double espresso	5
Macchiato	5
Cappuccino	6
Latte	6



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is baked in house fresh daily*



# Mambo

**BISTRO**

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# SNACKS

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CHIPS AND SALSA	6
TRUFFLE FRIES	8
CHIPS AND GUACAMOLE	10
PORK OR CHICKEN TACOS	12
COCONUT SHRIMP	14
SEARED PORK SKEWERS	14
FRIED CALAMARI	16
CEVICHE WITH TORTILLA CHIPS	16



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*Mambo*

BISTRO