

APPETIZER

*All bread and pastry is freshly
baked daily*

Garden Salad 12

A mixed salad of freshly picked vegetables from Gaïa's culinary organic garden. Tossed in a lime vinaigrette with croutons.

Mediterranean Mushrooms 12

White button mushrooms poached in white wine and a blend of spices, served with sundried tomatoes and pickled vegetables.

Summer Roll 14

Sautéed chicken, shrimp, fresh ginger, sesame, lettuce and cilantro, rolled with Thai style vegetables and served with homemade chili dipping sauce.

Tenderloin Carpaccio 18

Thinly sliced filet mignon, marinated with lime and olive oil, capers, cherry tomato and parmesan shards.

Lobster Ravioli 18

Homemade pasta stuffed with a spicy lobster filling. Served with a red Recado sauce, parmesan shards, mint and basil.

Tuna Tartar 20

A mix of fresh tuna and avocado, toasted sesame, habanero and lime. Served with a sesame avocado mousse and grilled ciabatta crostini.

All prices are in US dollars. 12.5% Government tax and 15% Service charge will be added.
Visa, mastercard and amex accepted. Mambo is a smoke-free environment.

MAIN COURSE

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Pork Chop 24

Grilled pork chop finished with a red wine reduction. Served with creamy polenta, steamed vegetables and a pineapple salsa.

Curry Shrimp 26

Locally sourced shrimp, poached in a curry sauce served with a carrot purée, glazed carrots and a pineapple chutney. Served with a rice pilaf.

Pesce Cartoccio 28

Fresh snapper fillet, shrimps, vegetables and herbs wrapped in a banana leaf and oven baked.

Belizean Grouper “En Croûte” 28

Local grouper fillet seared and then topped with thinly sliced viennois bread. Served with fresh spinach and dollops of tomato ragout in a ginger infused butter sauce.

Seafood Fettucine 36

Fresh fettuccine topped with seared shrimp and scallops, lobster, fresh tomatoes, garlic and white wine.

Filet Mignon 38

Char grilled USDA 8 oz. filet mignon in a red wine demi-glace. Served with spicy smashed potatoes, steamed broccoli and pickled vegetables.

Deep Blue 40

Fresh seared scallops, jerk shrimp, calamari, spicy crab cakes and grilled lobster in a vanilla beurre blanc. Served with fresh vegetables and crispy shallots.

Rib & Reef 40

Char grilled USDA 4 oz. filet mignon in a red wine demi-glace and half lobster tail served with steamed vegetables and quinoa.

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DESSERT

House Churned Ice Cream 6

Vanilla - Honey - Mocha Crunch - Bananas Foster - Seasonal Sorbet

Chef Stephen's Key Lime Pie 12

Graham cracker crust, lime curd, lime mousse, burnt locally harvested honey chantilly, lime gel.

Mocha Tart 12

Pecan praline crunch, milk chocolate ganache, coffee mousse, homemade coffee infused chocolate cream.

Brioche Perdue 14

Cinnamon swirl brioche, flambéed bananas, caramelized pecans, kettle corn, caramel sauce, served with homemade banana foster ice cream.

Coconut Dream 14

Lime gel, coconut mousse, toasted coconut meringue, coco "Rocher", toasted coconut sponge and a coconut gel.

Coffee

Espresso 3 - Double espresso 5 - Macchiato 5 - Cappuccino 6 - Latte 6

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