

APPETIZER

Garden Salad

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

Mambo Tartine

Grilled homemade ciabatta topped with balsamic glazed mushrooms, garden tomatoes, fresh basil and parmesan.

Summer Roll

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

Tenderloin Carpaccio

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

Lobster Ravioli

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

Tuna Tartar

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

*All bread and pastry are
freshly baked daily.*

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

Pork Chop

Grilled pork chop finished with a red wine reduction. Served with roasted corn succotash, steamed vegetables and a pineapple salsa.

Seafood Fettucine

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

Curry Shrimp

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

Filet Mignon

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

Banana Leaf Cooked Snapper

Fresh snapper fillet, shrimps, vegetables and herbs wrapped in a banana leaf and oven baked. Served with coconut rice and roasted plantain.

Deep Blue

Fried Calamari, seared shrimp and scallops, grilled lobster tail and Caye Caulker crab claw in a lime and vanilla beurre blanc. Served with fresh vegetables and crispy shallots.

Seared Tuna

Seared tuna steak served with a tropical fruit salsa, lemongrass infused rice, lime-ginger sauce and toasted sesame tuiles.

Rib & Reef

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

Vanilla, honey, mocha crunch, bananas foster and seasonal sorbet.

Chef Stephen's Key Lime Pie

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

Pearl's Crunchy Pecan Tart

Pecan tart with oat cookie crust, honey chantilly and served with roasted pineapple coconut ice cream.

Brioche Perdue

Cinnamon swirl brioche, flambeed bananas, caramelized pecans, kettle corn and caramel sauce. Served with homemade banana foster ice cream.

Coconut Dream

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

Coffee

Espresso - Double espresso - Macchiato - Cappuccino - Latte

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