

# mangoes

RESORT & RESTAURANT

## DINNER MENU



### TO START

- Warm olives in rosemary and garlic infused EVO oil (V | GF | DF) 1150
- Herbed polenta discs served with smoked paprika aioli and shaved parmesan (V | GF) 1100
- Salt and pepper squid on a bed of leaves, served with garlic aioli 1500
- Edamame beans, with sea salt flakes (V | GF | DF) 900
- Grilled seasonal island veg salad with lettuce, feta cheese, toasted pumpkin seeds and a lemon vinaigrette (V | GF) 1200
- Lightly toasted garlic bread 850

### TO FILL

- Sous vide Santo beef tenderloin on buttery kumala mash, seasonal veg and a rosemary and red wine jus (GF) 3950
- Creamy garlic, herb and white wine prawn spaghetti, with crispy capers and caramelized lime to squeeze served with a chard of garlic bread 3600
- Asian-style grilled freshly caught red snapper, on a wasabi potato puree and island greens 3000
- Melanesian fish salad, "our ceviche" local red snapper, marinated with freshly squeezed lime juice tossed in fresh herbs and finished with a splash of coconut milk served in half a coconut on added off lettuce (GF | DF) 2850
- The Mangoes' aromatic island style fish and veg coconut curry, served with fragrant Jasmin rice 3000

- Lemon and herb marinated chicken and red onion kebabs served on savory yellow rice with a fresh garden salad (GF | DF) 3200
- Island cabbage wrapped, herb stuffed poached chicken breast, on kumala mash, served with seasonal veg and a coconut turmeric sauce 3850
- Local herb pesto penne pasta with sun dried tomatoes and peas (V) 2200
- Tropical pan fried Vanuatu red snapper on green pawpaw and island greens salad, topped with a salsa of tropical fruit, chili and fresh coriander 2800
- Slow cooked pulled beef, soft shell tacos with black beans, corn, jalapeños, shredded lettuce, cheddar cheese, sour cream and chipotle sauce 3000

### TO FINISH

- Chocolate, coconut and almond tart topped with black salt (V | GF) 1600
- Local Tahitian lime cheesecake and berry coulis 1500
- The Mangoes, Tanna coffee and chocolate brownie, served with a scoop of vanilla bean ice-cream 1500
- Vanuatu Trio of sorbet (Mango, lemon and berry) 750

### SIDES

- Chips, Aioli (V) | 700
- Garden Salad with Lemon Vinaigrette (V | GF | DF) | 1050
- Market Steamed Vegetables (V | GF | DF) | 900

V - Vegetarian | DF - Dairy Free | GF - Gluten Free