



DINNER MENU

Mangos Restaurant

APPETIZERS

CUNUCU SALAD

Local greens with dragon fruit, mango and cucumber served with citrus vinaigrette sauce

or

SOPI DI SEAFOOD

A delicious Aruban inspired creamy seafood soup

MAIN COURSE

All Aruban dishes are served with plantain, funchi and vegetable market

MOCHI DI PISCA

Crispy fried Snapper with marinated onions and mango relish

or

CABRITO STOBA

Casserole style braised lamb stew, local spice and curry

VEGAN CHICK STIR-FRY

In teriyaki sauce with onions, bell peppers, carrots and mushrooms

DESSERTS

QUESILLO

Sweet caramelized flan

or

BOLO DI CASHUPETE

A creamy cashew nut cake with a scoop of pistachio ice cream

WE HOPE YOU'VE ENJOYED YOUR DINING EXPERIENCE WITH US.
PLEASE LET US KNOW YOUR FEEDBACK WITH A REVIEW ON  tripadvisor®

THREE-COURSE
DINNER

\$40