

The GALLERY

Menu

0.1

LEBANESE

Salads

Tabouli	13.50
Parsley, tomato, onion ,bulgur wheat	
Tabouli quinoa	14.00
Parsley, tomato, onion, quinoa	
Feta salad	13.50
Feta cheese, olives, mint, tomato, served with our signature bread	
Moutabal al raheb	7.00
Roasted eggplant, tomato, onion	

Cold Mezza

Hummus	8.00
Blended chickpeas, tahini, lemon	
Hummus with fowl	9.00
Blended chickpeas topped with fava beans	
Shanklish	12.00
Shanklish (Lebanese blue cheese), onion, tomato, parsley	
Mousakaa	11.00
Eggplant, chickpeas, tomato, onion, garlic	
Grape leaves	9.00
Grape leaves stuffed with rice, onion, parsley, tomato, lemon	
Labneh a la Mamba	8.00
Homemade sour cream with olives, tomato, mint, garlic	
Moutabal-caviar d'aubergine	8.00
Chargrilled eggplant mashed with tahini, lemon juice	

Hot mezza

Hummus with meat	11.00
Blended chickpeas topped with diced beef, pine nuts	
Hummus with fish	10.00
Blended chickpeas topped with fish, pine nuts	
Hummus with shrimp	13.50
Blended chickpeas topped with shrimps	
Cheese rolls (6 pieces)	8.00
Pastry rolls stuffed with feta cheese and herbs	
Spicy potato	7.00
Fried potato cubes, garlic, corriander,	
Goat kibbeh	11.00
Goat meat and bulgur wheat stuffed with pine nuts	
Fish kibbeh	10.00
Minced fish and bulgur wheat stuffed with walnut, sumac, chickpea, onion	
Chicken pesto	13.00
Chicken cubes in fresh basil, olive oil	
Meat pesto	13.50
Meat marinated in fresh basil, olive oil	
Sujuk	15.00
Spicy Armenian sausage, onion, tomato	
Makanek	15.00
Lebanese sausage, lemon	
Beef fillet cubes	14.00
Beef cubes, onion, lemon	

Platters for Two

Vegetarian mezza	21.00
Hummus, moutabal, grape leaves, tabouli, spicy potato, falafel, spinach pie	
Mixed grill	26.00
Shish taouk, shish kebab, kafta, hummus, moutabal, tabouli, pickles, olives	

0.2

INTERNATIONAL

Starters

Shrimp cocktail	17.00
Boiled shrimps served with cocktail sauce	
Avocado shrimp	18.00
Boiled shrimps served with avocado slices and cocktail sauce	
Avocado vinaigrette	10.50
Avocado served with vinaigrette	
New York style wings	14.50
Deep fried chicken wings in buffalo sauce	
Fish carpaccio	18.50
Thinly sliced fresh fish, lemon, capers, herbs, onion, served with thin crust bread	
Beef carpaccio	19.00
Thinly sliced beef, lemon, rocca salad, served with parmesan bread	
Shrimp peri peri	18.00
Shrimp in chilli garlic butter sauce, served with toasted baguette	

Soup

Bouillabaisse	12.00
Tomato based seafood soup, served with croutons	
Lentil	10.00
Lebanese style lentil soup, served with toasted Lebanese bread	
French onion	10.00
Onion soup topped with cheese, served with croutons	

Salad

Avocado	12.00
Avocado, onion, tomato, with mayo based dressing	
Greek	15.00
Lettuce, tomato, onion, bell pepper, olives, cucumber, feta cheese with olive oil dressing	
Caesar	12.00
Lettuce, croutons, parmesan, with caesar dressing	
Add chicken	4.00
Add bacon	4.00
Nicoise	15.50
Tuna, lettuce, tomato, olives, potato, green beans, egg, with lemon dressing	
Mamba apple	18.00
Apple, onion, tomato, cucumber, mango, parsley, walnuts, dates, with apple cider vinegar and honey dressing	

Pasta

Bolognese	17.00
Spaghetti with a tomato and meat sauce	
Arrabiata	15.00
Penne with a spicy tomato sauce	
Alfredo	19.00
Fettuccine, chicken, mushroom with a cheese cream sauce	
Chicken parmigiana	20.00
Breaded chicken breast topped with tomato and cheese, served with fettuccine	
Fillet parmigiana	22.00
Breaded meat fillet topped with tomato and cheese, served with spaghetti	
Eggplant parmigiana	18.00
Breaded eggplant topped with tomato and cheese, served with spaghetti	

Sandwiches

All our bread is homemade

Tuna Classic tuna sandwich, served in a sliced bread	14.00
Steak Steak, tomato, onion, lettuce, pickles, served in a baguette	15.00
Smoked salmon & avocado Smoked salmon, avocado, onion, capers, served on rye bread	18.00

Burgers

Our beef burgers are made with prime beef, specially ground by our chefs and served with french fries and coleslaw

Hamburger Beef burger, tomato, pickles, onion	13.00
Cheeseburger Beef burger, cheese, tomato, pickles, onion, cocktail sauce	13.50
Blue cheeseburger Beef burger, blue cheese, tomato, pickles, onion	14.00
Jumbo burger Beef burger, ham, cheese, tomato, pickles, onion, lettuce, topped with a fried egg	15.00
Fish burger Breaded fish, tomato, pickles, onion, with tartar sauce	13.50
Chicken burger Breaded chicken, tomato, pickles, onion	13.50
French fries	5.00

American Style Pizzas

Our pizzas come in two sizes: 10" or 16"

Margherita Cheese	12.00 23.00
Quattro frommagio Mozzarella, cheddar, blue cheese, feta, in quadrants	16.00 29.50
Pepperoni	13.00 27.00
Mushroom	13.00 29.50
Pizza a la Mamba Mushroom, ham	13.00 29.50
Hawaiian Ham, pineapple	13.50 26.00
Vegetarian Mushroom, onion, bell peppers, corn, olives	14.50 28.50
Seafood Shrimp, mushroom, onion	17.00 31.00
Boston special Ham, bacon, pepperoni, onion, mushroom, olives, bell pepper	16.00 31.00
Chili Ground beef, liberian pepper	15.00 28.50
Four seasons Ham, shrimp, chicken, mushroom	17.00 31.00
Extras Add bacon Add ham Add egg Add cheese Add olives Add pineapple	4.00

Seafood

Grilled shrimp Shrimp skewers served with fries	32.00
Garlic shrimp Shrimps cooked in garlic butter sauce	32.00
Shrimp hot sauce Shrimps in a chilli, tomato, onion sauce	32.00
Fish of the day Grilled fish with a choice of tomato, lime or garlic butter sauce	21.00
Fish a la Mamba Grilled fish, tomato, onion, bell pepper, lime, with garlic, butter and coriander potatoes	24.00
Sole fish (on or off the bone) Sole fish, grilled or in butter sauce	22.00
Lobster thermidor Baked Lobster cooked with cheese and mushroom sauce	37.00
Lobster flambe Grilled Lobster with garlic butter sauce	34.00
Salmon au beurre blanc Grilled salmon in white butter lime sauce	28.00

Platters for Two

Seafood mixed grill Shrimp, lobster, calamari, fish	45.00
Mediterranean seafood combo Shrimp, lobster, fish taouk, fish kafta, grilled calamari, grilled octopus	47.00
Meat combo Rack of lamb, shish kebab, kafta, hummus, moutabal, tabouli, french fries, olives	35.00

Sides

Fried plantain - Sweet potato wedges - Extra fried rice	5.00
Extra vegetables	4.00

Chicken

Chicken dinner Half chicken with a hot pepper sauce	19.00
Baked chicken Half chicken served with steamed vegetables and fries	19.00
Boneless grilled chicken Grilled chicken breast topped with garlic sauce	20.00
Chargrilled chicken Half chicken served with garlic, hummus and french fries	20.00
Chicken diavola Grilled chicken marinated with spiced mustard, topped with blue sauce and served with roast potatoes	22.00
Taouk platter 3 taouk skewers, french fries, hummus	20.00

Meat

Chargrilled steak Fillet served with sautéed vegetables	30.00
Fillet au poivre Fillet cooked in black pepper sauce	32.00
Mushroom steak Fillet served with a mushroom sauce	32.00
Blue cheese steak Fillet topped with a blue cheese sauce	31.00
Lamb galaba Sizzling diced lamb, sautéed with vegetables and aromatic spices, served with rice	28.00
Mixed Lebanese grill 1 kafta skewer, 1 kebab skewer, 1 taouk skewer, french fries, garlic sauce, hummus	20.00
Kebab platter 3 kebab skewers, french fries, hummus	22.00

0.3

INDIAN

Starters

Fish Amritsari 14.00
Fish fried with spices

Aloo Chaat 9.00
Potato, onion, green chilli, tomato, mint sauce, chaat masala and Indian spices

Vegetable samosa 9.00
4 pastry parcels filled with potato and peas

Mixed vegetable pakora 9.00
Seasonal vegetables deep fried in gram flour batter

Sweet corn chaat 9.00
Sweet corn marinated in spices, green chilli, tomato, served in masala sauce

Meat samosa 12.00
4 pastry parcels filled with meat and potato

Tandoori prawns 22.00
Prawns cooked in a tandoori oven, with red pepper sauce

Reshmi chicken kebab 14.00
Chicken breast marinated in yogurt, ginger, garlic, spices, cooked with tomato

Lamb chop kandhari 20.00
4 lamb chops, marinated in yoghurt, spices

Tandoori chicken tikka 14.00
Chicken breast marinated in yoghurt, spices, masala, cooked in a tandoori oven

Paneer Tikka 13.00
Cottage cheese, yoghurt, ginger, tomato

Fish Tikka 16.00
Fish cubes marinated in yoghurt, ginger, garlic, spices

Chicken seekh kebab 13.00
Minced chicken, green chilli, ginger, garlic, spices

Mutton seekh kebab 14.00
Minced lamb, green chilli, ginger, garlic, spices

Chicken

Chicken takatak 18.00
Chicken breast marinated in yoghurt, indian spices

Chicken korma 19.00
Chicken in yoghurt and almond spice sauce: mild, medium or hot

Maharaja chicken curry 19.00
Chicken, tomato, onion, chilli, with indian spice sauce

Chicken roohani 18.00
Chicken on the bone, almond, cashew, coconut, ginger, garlic, Indian spices

Butter chicken 20.00
Chicken, cream cheese, yoghurt blended with the chef's own special seasoning

Garlic butter chicken 22.00
Chicken, garlic, butter, green chilli, onion, Indian spices

Tandoori grilled chicken 20.00
Chicken marinated in yoghurt, spices cooked in a tandoori oven

Lamb

Mirch masala gosht 22.00
Lamb pieces, garlic, green chilli, tomato, sweet pepper, coriander, Indian spices

Lamb vindaloo 22.00
Lamb, mushroom, tomato, green chilli, onion, potato, Indian spices

Nawabi mutton masala 22.00
Lamb, onion, whole Indian spice, coconut, amond, cashew

Beef

Beef lobia	22.00
Beef tenderloin, onion, tomato, green beans with ginger, cream and yoghurt topped with fresh tomato	
Beef botti kebab	22.00
8 pieces of sliced beef, marinated in yoghurt and Indian spices	
Beef kali mirch	22.00
Beef, onion, whole Indian spice, ginger, garlic, green chilli, yoghurt	

Seafood

Prawn hariyali	24.00
Shrimp, mint, corriander, garlic, coconut, green chilli, Indian spices	
Prawn sag	24.00
Prawns cooked with pureed spinach, ginger and coriander	
Fish and prawn chali achari	28.00
Prawns and fish cooked with pickles, mixed spice curry leaves and coconut	
Kadai fish	20.00
Fish cubes, onion, tomato, sweet pepper with yellow Indian spice sauce	

Biryani

Biryani with lamb	22.00
Biryani with chicken	20.00
Biryani with prawns	24.00
Biryani with vegetables	14.00

Vegetarian

Bhindi bhajee	15.00
Okra, onion, tomato, mango powder	
Malai kofta	17.00
Potato, cheese, cashew, in tomato and onion sauce	
Sag paneer	15.00
Cottage cheese and creamed spinach in mild chilli sauce	
Tarka dal	13.00
Split lentils cooked with onion, ginger, garlic, tomato, cumin and butter	
Dal makhani	13.00
Black lentil, butter, tomato, onion, ginger, garlic, Indian spices	
Channa massala	12.00
Green pepper, onion, tomato in sour sauce	
Matar paneer	16.00
Cottage cheese, green peas in onion, cashew sauce	
Aloo gobi	18.00
Potato, cauliflower, onion, tomato, cream, cashew with yellow Indian spice sauce	

Sides

Basmati rice	5.00
Pilaou rice	7.00
Rice with cumin and fried onions	
Green peas pilaou rice	8.00
Plain naan bread - Tandoori Rotti	4.00
Garlic naan - Lachha or plain paratha	5.00
Butter naan	4.50
Chapathi	2.50
Raita	5.00
Yoghurt mixed with either: pineapple or cucumber and mint or boondi	

0.4

LIBERIAN FUSION

Chicken

Collard green 15.00

With chicken, served with saffron rice and plantain

Cassava leaf 15.00

With chicken, served with saffron rice and plantain

Meat

Potato greens 17.00

With grilled medallions of steak, served with basmati rice and plantain

Fish

Cabbage stew 15.00

With grilled fish, served with basmati rice and plantain

All dishes are cooked with light vegetable oil and a mild touch of pepper