

IT'S JUST LUNCH

(Available from 11:00 a.m. to 4:00 p.m. only)

SPECIALTIES OF THE HOUSE

Classical Enchiladas	Soft golden baked tortillas served with rice and black beans	
	Shredded Chicken – Chihuahua cheese & tomato jalapeño sauce.....	9.95
	Portabella Mushroom – With chihuahua cheese & tomato jalapeño sauce.....	9.95
	Queso Only - Chihuahua cheese & tomato jalapeño sauce.....	8.95
Flautas de Puerco	Three flautas filled with shredded pork & potato, Chihuahua cheese & guacamole	6.50
Classical Mexican Quesadillas	Chicken, shredded pork or grilled portabella mushroom	7.95
	Shrimp and Chipotle	9.95
	Lobster & Queso Blanco with roasted corn.....	10.95
Tostadas	Fried corn tortillas topped with black bean sauce, roasted chicken, queso fresco & cilantro sour cream.....	9.95
Nachos	Tri-color corn chips, jalapeño peppers, cheddar cheese, guacamole, black beans pico de gallo& sour cream	8.95
	with chicken	9.95

TORTAS (Sandwiches)

Cuban Steak	Thinly sliced steak grilled on homemade Cuban flat bread with red onions, sliced peppers, Chihuahua cheese & chimichurri sauce on the side	8.25
Mambo Chicken	Grilled spiced chicken with red onions, roasted chili peppers & chipotle mayo served on homemade ciabatta bread	7.95
Grilled Vegetale Torta	Seasonal fresh grilled vegetables layered with queso fresco with chimichurri sauce on homemade ciabatta bread	7.95
Mambo Burger	Eight ounce grilled chopped sirloin with chipotle mayonnaise, bacon, cheddar cheese & guacamole served on an onion bun.....	8.25
Guava Pork Torta	with side of guacamole served on an onion bun.....	7.50
Burritos	Vegetarian – Chihuahua cheese , mushrooms, fresh vegetables and beans	7.95
	Mambo Chicken – Chihuahua cheese spicy chicken, tomato, onions and beans	8.50
	Steak – Chihuahua cheese spicy beef, tomato, onions and beans	9.50
Media Noche	Traditional Cuban sandwich with ham, roasted pork & melted Chihuahua cheese served with lettuce and tomato on an onion bun.....	7.95
Ropa Vieja	This Puerto Rican recipe is shredded beef, sautéed green & red peppers with onion and simmered in a jalapeño tomato sauce served on homemade ciabatta.....	8.95
Soft Tacos	served with guacamole and black beans, lettuce and Chihuahua cheese.	
	Grilled portabella taco with pico de gallo.....	7.95
	Mambo Chicken tacos with onion, cilantro and salsa roja.	7.95
	Spicy Beef tacos with tomato-guajillo sauce	8.50
	Seafood tacos Vera Cruz style with the fresh catch of the day & cilantro onion.....	9.50
BLT Cubano	Bacon, shredded lettuce & tomato and avocado served on homemade ciabatta bread & chipotle mayo	7.95

APERITIVOS (Appetizers)

Traditional Chips and Salsa	tri-color corn tortilla chips with salsa del árbol	3.95
Guacamole	with tri-color corn tortilla chips & salsa del árbol	6.95
Pollo Empanada Panama Style	Turnovers stuffed with sautéed chicken , Chihuahua cheese, cilantro, onions & tomatoes.	9.95
Vegétale Empanada	Flaky turnovers stuffed with roasted corn, mushrooms, onions , cheese & cilantro and served with jalapeño tomato salsa and guacamole on the side.	8.95
Shrimp and Avacado Coctel	Four chilled tiger shrimp served with a Latin cocktail sauce in an avocado boat	10.95
Tilapia Fritas	Deep fried and crispy tilapia filets served with a fresh lime-tequila an mint dipping sauce	8.95
Dominican Bombas de Camarones	Fried croquettes made from potato & stuffed with shrimp , chipotle peppers, cilantro, and shrimp, served with pineapple mango salsa.	8.50
Tiritas	Fried calamari served with jalapeño sauce & mambo tartar.	6.95
Mariquitas	Crispy plantain chips with pineapple mango salsa and black bean sauce for dipping.	5.95
Ceviche de la Casa	House specialty of marinated seafood and vegetables changing daily.	9.95
Brazilian Steak Kabobs	Four marinated skirt steak and pineapple skewers grilled and served over our Brazilian salsa.	7.95
Hongo Relleno	Sautéed portabella cap layered with a mushroom mix, pico de gallo, salsa del arbol, sweet corn salsa, and Chihuahua cheese.	6.95
Taquito De Pollo	Crisp rolled chicken taco served with poblano cream and pico de gallo.	6.95

SOPA (Soups)

		cup	bowl
Sopa de Frijoles	Cuban black bean soup garnished with sour cream and tortilla chips.	2.95	3.95
Sopa de Tortilla	Chicken, tomato and golden fried tortillas pureed & garnished with diced chicken, chopped cilantro and onions.	2.95	3.95

DE EL LADO (On the side)

Arroz con Frijoles Negro	Black beans and rice.	2.95
Papas Fritas with Chimichurri sauce	Thin potato fries served with chimichurri sauce.	2.95
Plántanos Maduros	Sweet plantains sautéed in butter, brown sugar and honey.	3.50
Mambo Mashed Potatoes	Jalapeno and garlic mashed potatoes.	2.95
Boniato Gratin	Cuban sweet potatoes mashed & baked with seasoned bread crumbs.	4.50
Sweet Potato Puree	with cinnamon, butter and a touch of cream.	3.95

POLLOS y CARNES (Chicken and Meat)

- Guava Glazed Pollo** Tender young **roasted chicken** with a Cuban flair that is marinated in a guava glaze and served with coconut rice & roasted corn salsa **15.95**
- Pan-Seared Chicken** Cornmeal crusted **chicken breast** served with poblano cream sauce, white rice & guacamole. **12.95**
- Pollo con Salsa de Coco y Limón** Caribbean style slow **roasted half chicken** with onion, garlic, jalapeno peppers, tomato, cilantro, coconut milk & lime juice served on rice. **15.95**
- Fricassee de Pollo** **Chicken breast** marinated with lime juice, garlic and cumin which is roasted in the same Dominican style stew with onions, peppers, bacon, cilantro, potato, carrots and white wine served with rice. **14.95**
- Pollo Pibil** Marinated **breast of chicken** with annatto seeds, black peppercorns, cloves, citrus juices and garlic; baked in a banana leaf as in the Yucatan and served with a roasted habanero salsa (mucho caliente) and fried ripe plantains. **15.95**
- St. Lucian Jerk Chops** Two eight ounce jerk style **pork chops** pan seared and baked with a sweet and spicy glaze served over mashed sweet potatoes and pineapple mango salsa **19.95**
- Crispy Roast Pork** Jalapeno mashed potatoes topped with a crispy roasted pork and surrounded with roasted creamed corn. **14.95**
- Costillitas de Cerdo con Guava Barbeque** This Latin American version features tender **baby back ribs** slow cooked with fresh herbs and our special guava barbeque sauce served with sweet mashed potatoes. **17.95**
- Lomo Horneado con Mango Chutney** Glazed and baked **pork loin** with chipotle rub, sweet potato and mango chutney & served with a pineapple glaze. **17.95**
- Filete de Palomilla** Tender **eight ounce Filet Mignon** grilled to order and served with sautéed red onions and jalapeno garlic mashed potatoes. **22.95**
- Argentinean Mixed Grill** **Ten ounce Sirloin Steak**, grilled to order with red and green peppers, onions, portabella mushrooms, mango & eggplant with chimichurri sauce on the side. **23.95**
- Carne Asada** Grilled **Skirt Steak** served with rice & black beans, tomato guajillo sauce & guacamole. **17.95**
- Tequila Marinated Skirt Steak** Charcoal grilled and served with skinny malanga and potato fries. in a chimichurri sauce **17.95**

ENSALADAS (Salads)

Ensalada Mambo	Crunchy lettuce, jícama and plantain chips with cilantro honey vinaigrette.	5.50
	with chicken	7.95
Chopped Salad	with Mambo marinated chicken & diablo sauce with tri-color corn tortilla chips.	7.95
Caesar Salad	with jalapeño croutons in a creamy lemon dressing.	5.50
	with chicken	7.95
	with calamari	8.95
Latin Cobb Ensalada	Chopped iceberg & romaine lettuce with roasted corn & red peppers, jícama, black beans and avocado with mojo de mango rum vinaigrette.	6.95
Ensalada de Aguacate y Mango	Avocado, ripe mango slices, red onion over baby greens and drizzled with a citrus vinaigrette.	6.95
Ensalda Salmon	Grilled salmon filet served atop of mixed field greens, jícama, red onion & tomato and drizzled with a honey cilantro dressing	10.95
Ensalada de Palmitos with Citrus Vinaigrette	Hearts of palm marinated in a citrus vinaigrette, nestled on baby greens and roasted red peppers	6.95
Ensalada de Nopalitos	Tender cactus with tomato, onion, jalapeño peppers, cilantro, lime juice and olive oil over baby greens sprinkled with farmer's cheese.	7.50

VEGETARIANOS (Vegetarian)

Vegétarian Paella	Roasted seasonal fruits & vegetables baked in a saffron infused rice.	14.95
Chili Rellenos	Mild Anaheim pepper stuffed with three cheeses & portabella mushrooms over roasted sweet corn and tomatillo salsa.	11.95
Vegétale Grilleados	Grilled vegetable medley of portabella mushrooms, eggplant, onion, red and green peppers, mango and pineapple and served with chimichurri sauce.	12.95

MARISCOS (Seafood)

Chipotle Shrimp	Sauteed shrimp served in a chipotle, honey and white wine sauce accompanied with deep fried bacon wrapped plantains	16.95
Moqueca de Camaron	A Brazilian recipe of shrimp sautéed with poblano and jalapeño peppers, onions, tomatoes, cilantro, lime juice and coconut milk served over coconut rice.	15.95
Plantain Crusted Halibut	Marinated halibut encrusted with crushed plantain chips & served over sweet potato puree with a mild jalapeño cream sauce.	23.95
Coconut-Curried Tilapia	Fresh tilapia with a touch of Brazil; marinated in garlic, lime juice and olive oil with fresh herbs then gently sautéed and topped with a sauce of onion, garlic, green and red peppers, tomato, cilantro, curry & coconut milk served with coconut rice.	17.95
Caribbean Barbecued Salmon	Marinated salmon in a smoky citrus sauce with jalapeño garlic mashed potato & pineapple salsa.	16.95
Mambo Combo Paella	Chicken leg, chorizo, mussels, shrimp and calamari all roasted in a saffron infused rice.	16.95