



# DINNER MENU

## Mango's Restaurant

### appetizers

#### SOPI DI PAMPOENA

Delicious homemade pumpkin soup with a dash of cinnamon sabayon

#### SEAFOOD TEMPERA

Pickled conch meat, fish, crab and squid with marinated onions

#### PASTECHI

Deep-Fried pastry stuffed with Beef served with garlic dip

### entrees

#### PISCA CORA

Red snapper filet dusted in cornmeal and fried to perfection topped with a spicy creole sauce complimented with fried polenta

#### CARNI STOBA

Delicious beef stew made the island way with steamed white rice and fried plantain

#### CALCO HASA

A traditional dish of fried Conch served with a creole remoulade and pan bati (Aruban pan cake)

### desserts

#### RUM TRUFFLE AND SUNCHI

Delicious rum truffle marinated chocolate balls with meringue kisses

#### COCADA

Sampler of colorful coconut candy

#### BOLO DI PONCHE CREMA

Eggnog trifle cake topped with caramelized marshmallow

THREE-COURSE  
DINNER

**\$40**

We hope you've enjoyed your dining experience with us. Please let us know your feedback with a review on

