



# Menu



## FOR A START

### PINTXO VL 9€

Grilled Manchego, prosciutto, fig jam, cream cheese.  
Contains two of the same pintxos and toasted bread.  
Gluten free bread + 1€

### VEGAN PINTXO VEG 9€

Vegan skågen, caviarti and vegan "shrimp".  
Contains two of the same pintxos  
Gluten free bread + 1€

### OVEN BAKED FETACHEESE L, (G) 10,50€

Oven baked feta cheese with tomato salsa and freshly baked pita bread

### TACO VEG 10,00€

Spicy fried vegan "duck", pico de gallo and aioli.

### GAMBAS L, (G) 14,50€

Sizzling tiger prawn in lemon-garlic butter, basil flavored labneh cheese and freshly baked pita bread.

### PATATAS BRAVAS VEG, G 8,50€

Spanish fried potatoes, mojo sauce and aioli.

### SESAME SEED SALMON L, G 11,50€

Sesame seed salmon, fennel salad, lime mayonnaise and fried capers.

### CHISTORRA L, G 10,00€

Sizzling iberico pork chorizo sausage, mustard mayonnaise.

### GARLIC CHEESE BREAD VL 13,50€ for two

House garlic cheese bread and tzatziki.





## BOWLS

### CHILITOFU & VEGANFETA VEG, (G) 22,50€

Maranga's sticky chili tofu, marinated feta sheesh, fresh lettuce, sesame cucumber, avocado-mango salsa, pomegranate, herb hummus, gremolata yogurt, kalamata olives and freshly baked pita bread.

### PARMESAN CHICKEN L, (G) 23,50€

Parmesan fried chicken, parmesan cheese, fresh lettuce, sesame seed cucumber, avocado-mango salsa, pomegranate, parmesan mayonnaise, tzatziki, kalamata olives and freshly baked pita bread.

## MAIN DISHES

### SOUVLAKI & HALLOUM L, (G) 73,00€

For two

Beef sirloin, chicken souvlaki, fried halloumi cheese, roasted vegetables, fresh salad, freshly baked pita bread, garlic herb fries, aioli and herb hummus.

### SEAFOOD PAELLA L, (G) 65,00€

For two

Paella with mussels, octopus, salmon and tiger prawns. Served with freshly baked pita bread and aioli.

### GARLIC, GARLIC, GARLIC L, G 42,00€

160g beef tenderloin, red wine sauce, garlic butter, creamy garlic potatoes, grilled vegetables and roasted garlic.

### BRAISED LAMB L, G 36,00€

Braised lamb roast, creamy garlic potatoes, tzatziki, feta cheese and salad.

### SEAFOOD STEW L, (G) 27,50€

A Portuguese seafood stew made with tomatoes, salmon, mussels, octopus, tiger prawns and roasted chorizo. Served with freshly baked pita bread and smetana.

### SALMON L 29,00€

Fried salmon, potato gnocchi in a spinach sauce, fennel salad and crab foam.

### MARANGA BURGER L, (G) 21,90€

Lamb meat patty served on a brioche bun with mozzarella cheese, avocado-mangosalsa, aioli with a side of Maranga's garlicherb potatoes and tzatziki.





**POTATOES GNOCCHI VEG 24,00€**

Potato gnocchi in a spinach coconut sauce, fresh spinach broccolini and fried tofu.

**CHICKEN SOUVLAKI L, (G) 23€**

Juicy chicken souvlaki, garlic herb fries, fresh salad, tzatziki and pita bread.

**CHICKEN GYROS PITA POCKET L,(G) 22,50€**

Spicy chicken gyros, piri-iri sauce and mozzarella cheese baked in pita bread pocket, lettuce, pickled cucumbers, red onions and tzatziki. Served with greek lemon potatoes and feta dip.  
Gluten free bread +2€

**VEGAN GYROS PITA POCKET VEG,(G) 22,50€**

Spicy vegan gyros, piri-iri sauce and sheese baked in a pita bread pocket. Served with lettuce, pickled cucumbers and red onions, aioli and hummus. Served with greek lemon potatoes and gremolata yogurt.  
Gluten free bread +2€

**FOR KIDS**

**KIDS BURGER (L,G) 8,50€**

Beef patty served on a bun with cheddar cheese and ketchup. Served with french fries.

**HAPPY FISH L,G 10€**

Fried salmon, smetana, roasted potatoes and vegetables.

**LOVELY CHICKEN L, G 9,50€**

Fried parmesan chicken, roasted potatoes and mayonnaise.

**(G)= Gluten free by request**

**G= Gluten free**

**L= Lactose free**

**VEG= Vegan**

**Ask your server for more dietary information.**





## SWEETS

### THASSOS VEG, G 11,00€

Moist carrot cake and roasted caramel nuts.

### MADRID L 11,00€

Spanish cinnamon churros, espresso chocolate sauce and salted caramel mousse.

### BALI L, G 11,00€

Zesty lemon cake, lemon curd and Italian meringue.

### SORBET VEG 6,50€

Blood orange sorbet and marinated berries.

### ICE CREAM 6,50€

Different varieties, ask your server for more information.

## AVEC

### Dow's 10 Year Old Tawny Port, Portugali 8cl 10,90€

Soft yet full bodied, fruity and toasty

### Torres Floralis Moscatel Oro, Espanja 8cl 9,50€

Abundant with fruity, floral and spice aroma.  
Perfectly balanced.

### Irish Coffee 12,00€

Jameson

### Monte Cristo Coffee 12,00€

Cointreau, Kahlua

### Espresso Martini 14,00€

Smirnoff, Kahlua

### Coffee 3,20€

### Brewed Tea 4,50€

### Espresso 3,90€

### Espresso Doppio 4,50€

### Cappuccino 5,00€

### Café Latte 5,50€

