



*JAN 1-FEB 29*



*15\$ Lunch Table d'hôte*



*Course 1 (choice of)*

*Mistletoe Salad~Fresh greens, parmesan, tomatoes in balsamic honey dressing*

*Course 2 (choice of)*

*The Ivy Hamburguesa ~ 8 oz grade A beef patty with swiss cheese, tomato, onion, iceberg lettuce, guacamole and pineapple, served on a square focaccia*

*Sweet Dreams Margarita Pizza~ Tomato sauce, mozzarella cheese and basil served with sweet potato fries ( 1/2 pizza)*

*Three Kings Fajita Quesadillas~ Choice of fajita marinated beef, chicken, or vegetables served in a flour tortilla with mozzarella cheese, sautéed onion, peppers, topped with sour cream, and pico de gallo*

*Sparkling Tagliatelli Pasta~Cream pesto sauce, fresh basil and bread*

*Course 3 (choice of)*

*Frosty Fruit Sorbet*



*20\$ Lunch Table d'hôte*



*Course 1 (choice of)*

*Mistletoe Salad~Fresh greens, parmesan, tomatoes in balsamic honey dressing*

*Winter Soup of the day*

*Course 2 (choice of)*

*Saint Nick Pulled Pork Burrito~Pulled pork, asiago cheese, Latin rice, slice tomato and avocado*

*Deck the Halls Sandwich~Open faced sandwich, sliced strip loin, green pepper demi-glaze, asiago cheese, sliced tomato, and arugula*

*Nutcracker Pizza- Chorizo, pineapple, black forrest ham, pickled jalapenos, corn, mozzarella and cilantro*

*Auld Lang Tagliatelli Pastas~ Grilled chicken sun dried tomato pesto, black olives and bread*

*O Tannenbaun Vegetable Lasagna~Layered grilled vegetables lasagna with mozzarella cheese served with salad and naan bread*

*Course 3 (choice of)*

*Frosty Fruit Sorbet*

*Herald Angels Pecan Pie~Served with chocolate and kahlua whipped cream*



### 30\$ Dinner Table d'hôte



#### Course 1 (choice of)

**Ensalada Fresca:** spring mix, fresh tomatoes, parm, caramelized cranberries, carrot curls & honey balsamic vinaigrette

**Winter Soup** of the day

#### Course 2 (choice of)

**Sweet Gnocchi & Steak:** Sweet potato gnocchi tossed on a mushroom cream sauce topped with a grilled 6oz sirloin and roasted walnuts

**Suprema de Pollo:** 9oz chicken supreme glazed with curry & mint chicken gravy served with smashed sweet potato and veg

**Salmon Papillote:** 6oz salmon steamed and served on white wine, lemon, asparagus, Brussels sprouts, onion, red peppers, rosemary, dill

**Vegetable Lasagna:** layered grilled vegetables lasagna with mozzarella cheese served with salad and naan bread

#### Course 3 (choice of)

**Frosty Fruit Sorbet**

**Sugar Pecan Pie**



### 40\$ Dinner Table d'hôte



#### Course 1 (choice of)

**Chorizo & Spinach Warm Salad:** Sautéed onions and peppers, kalamata olives, caperberries, goat cheese naan bread,

**Winter Soup** of the day

#### Course 2 (choice of)

**Salmon Papillote:** 6oz salmon steamed and served on white wine, lemon, asparagus, Brussels sprouts, onion, red peppers, rosemary, dill

**Sirloin Oscar:** 5oz grilled sirloin, 6 oz lobster tail, white wine butter garlic steamed green onions topped with chipotle hollandaise

**Confit Duck:** Duck leg confit, glazed on our home made guajillo BBQ sauce served with vegetables, roasted potatoes and grilled corn

**Vegetable Lasagna:** layered grilled vegetables lasagna with mozzarella cheese served with salad and naan bread

#### Course 3 (choice of)

**Pecan Pie** with Sweet potato, raisins & rum ice cream

**Snowflake Dulce de Leche**



*Let us love winter, for it is the spring of genius. ~Pietro Aretino*

Mambo, 77 Clarence St. Ottawa, Ont. K1N 5P5 Tel. 613.562.2500 info@mambonuevolatino.com



JAN 1-FEB 29



**LUNCH \$15.00**

**COURSE I**

**WINTER ASIAN GREENS**

MESCLUN MIX, BEAN SPROUTS, ASIAN SLAW WITH A ORIENTAL SESAME DRESSING

**COURSE II**

**HOLLY VEGGIE MAKI**

NASUBI KARAI (6 PC)/YOGA ROLL(6 PC)

**JOLLY NIGIRI/MAKI**

ASSORTED NIGIRI (4PC)/CALIFORNIA ROLL(6 PC)

**NUT CRACKER PAD THAI**

YOUR CHOICE OF BEEF, CHICKEN OR TOFU WITH SAUTEED VEGETABLES IN A RICH THAI PEANUT SAUCE WITH RICE NOODLES

**NOEL'S NIRVANA**

SAUTEED BEEF, CHICKEN, OR TOFU WITH VEGETABLES IN A IN A GINGER-GARLIC SOY SAUCE TOSSED WITH CHOW MEIN NOODLES

**COURSE III**

**FROSTY FRUIT SORBET**



**LUNCH \$20.00**

**COURSE I**

**SNOWFLAKE SOUP**

CREAM OF SWEET POTATO AND CHINESE FIVE SPICE TOPPED WITH OUR SKI HI MIX

**WINTER ASIAN GREENS**

MESCLUN MIX, BEAN SPROUTS, ASIAN SLAW WITH A ORIENTAL SESAME DRESSING

**COURSE II**

**NOEL'S NIRVANA**

SAUTEED BEEF, CHICKEN, OR TOFU WITH VEGETABLES IN A IN A GINGER-GARLIC SOY SAUCE TOSSED WITH CHOW MEIN NOODLES

**POLAR EXPRESS STIR FRY**

STIR FRIED CHICKEN WITH VEGETABLES IN A TERIYAKI-BLACK PEPPER SAUCE SERVED WITH STEAMED RICE

**SWEET DREAMS SUSHI PIZZA**

SUSHI RICE CRUST, TOPPED WITH CHEFS CHOICE OF TUNA OR SALMON WITH CRABSTICK AND AVOCADO TOPPINGS

**JOLLY NIGIRI/MAKI**

ASSORTED NIGIRI (4PC)/CALIFORNIA ROLL(6 PC)

**COURSE III**

**FROSTY FRUIT SORBET OR SMALL ELVES DESSERT**





**DINNER \$30.00**



**COURSE I**

**SNOWFLAKE SOUP**

CREAM OF SWEET POTATO AND CHINESE FIVE SPICE  
TOPPED WITH OUR SKI HI MIX

**WINTER ASIAN GREENS**

MESCLUN MIX, BEAN SPROUTS, ASIAN SLAW WITH A  
ORIENTAL SESAME DRESSING

**COURSE II**

**THE IVY NIGIRI-MAKI MORIWASE**

CHEF'S CHOICE OF MAKI AND NIGIRI, 12 pieces  
(Vegetarian Available)

**THREE KINGS CHICKEN**

TEMPURA CHICKEN STRIPS WITH A RICH THAI PEANUT  
SAUCE SERVED WITH STEAMED RICE, SAUTEED BOK  
CHOY AND FINISHED WITH ROASTED PEANUTS

**SANTA BABY SNAPPER**

PAN SEARED RED SNAPPER WITH A XO SAUCE, SERVED  
WITH CINNAMON STEAMED RICE AND ROASTED  
BRUSSEL SPROUTS

**GOOD SHEPHERD RIBS**

SAPPORO-MIRIN BRAISED SHORT RIBS SMOTHERED IN  
LEMON BBQ SAUCE WITH TOGARASHI CHIPS, AND  
MIDORI GREENS

**COURSE III**

**FROSTY FRUIT SORBET OR SMALL ELVES DESSERT**



**DINNER \$40.00**



**COURSE I**

**SNOWFLAKE SOUP**

CREAM OF SWEET POTATO AND CHINESE FIVE SPICE  
TOPPED WITH OUR SKI HI MIX

**WINTER ASIAN GREENS**

MESCLUN MIX, BEAN SPROUTS, ASIAN SLAW WITH A  
ORIENTAL SESAME DRESSING

**COURSE II**

**THE IVY NIGIRI-MAKI MORIWASE**

CHEF'S CHOICE OF MAKI AND NIGIRI 12 pieces  
(Vegetarian Available)

**GOOD SHEPHERD RIBS**

SAPPORO-MIRIN BRAISED SHORT RIBS SMOTHERED IN  
LEMON BBQ SAUCE WITH TOGARASHI CHIPS, AND  
MIDORI GREENS

**DECK THE HALLS HALIBUT**

PAN SEARED ATLANTIC HALIBUT WITH A SAKE, MISO  
SAUCE, GARLIC MASH POTATO AND SAUTEED  
VEGETABLES

**HEROLD ANGELS DUCK**

SEARED MAGRET DUCK BREAST WITH CRANBERRY,  
PEAR, GINGER CHUTNEY, CINNAMON STEAMED RICE  
AND GRILLED ASPARGUS

**COURSE III**

**FROSTY FRUIT SORBET OR SMALL ELVES DESSERT**



**One kind word can warm three winter months. ~Japanese Proverb**

**Kinki Restaurant / 41 York Street/ Ottawa/ ON/ T. 613-789-7559/[www.kinki.ca](http://www.kinki.ca)**