



happy holidays

from all the staff at kinki &

tis the mambo SEASON

We are now accepting bookings for your holiday gatherings. We will do the utmost to ensure your festive event will be filled with great food, warming drinks, and lots of holiday cheer!

KINKI | 41 York St | 613.789.7559 | www.kinki.ca

MAMBO | 77 Clarence St | 613.562.2500 |

www.mambonuevolatino.com

Mambo

NUEVO LATINO



20\$ Gift Certificate

Valid Sunday - Thursday
Minimum Food Purchase 60\$
(before tax)

One Voucher Per Bill
Cannot Combine With Any
Other Discounts
Not Valid on Holidays
Expires Dec 31st 2013

Mambo

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BYWARD MARKET

100\$ Gift Certificate



HAPPY HOLIDAYS

Mambo

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Valid towards your holiday party booking of 400\$ or more (before tax)
This offer cannot be combined with any other promotion or discount
One Voucher Per Party Booking
Not redeemable for cash
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28 \$ Table d'hote

Course I

Latino Miso

Lime, cilantro, sweet shitake, scallion,
rice noodle, and tofu

Bangkok Caesar

Lettuce, crispy tofu, scallion, cucumber, olive,
serrano ham, parmesan, sesame,
miso dijon dressing

Course II

Kinki Burger Special

Grilled beef patty in artisan bread topped with
truffle cream cheese, crispy onion, tonkatsu spicy
mayo, tomatoes, lettuce, served with togarashi
fries and Asian caesar salad

Sultan's Imperial Chicken

Tempura chicken coated in a sweet sour chilli
glaze, served with brown butter veggie stir fry,
baby bok choy, and cumin steamed rice

Mee Goreng Mamak

Classic egg noodle stir fry with mashed tomatoes,
bean sprouts, house turmeric green chilli shrimp
fritters, topped with shredded lettuce
(choice of beef, chicken, or tofu)

Nigiri Maki Moriawase (12 pc)

Chef's choice of our best nigiri and maki

Course III

Kontiki Fruit Sorbet

Small Dessert of the Day



\$38 Table d'hote

Course I

Shanghai Chowder

Scallop, serrano ham, potato, lime, scallion, cilantro,
green chilli, coconut milk

Bangkok Caesar

Lettuce, crispy tofu, scallion, cucumber, olive,
serrano ham, parmesan, sesame, miso dijon dressing

Course II

Shingu Lobster Mac & Cheese

Sambal coated lobster with broccoli, cauliflower, shredded
parmesan, topped with crispy onion (vegetarian option)

Sultan's Imperial Chicken

Tempura chicken coated in a sweet sour chilli glaze,
served with brown butter veggie stir fry, baby bok choy,
and cumin steamed rice

Kansha Braised Beef Ribs

Sapporo beer braised beef short ribs with roasted baby
potatoes, hoisin roasted vegetables, topped with crushed
wasabi peas

Nigiri Maki Moriawase (16 pc)

Chef's choice of our best nigiri and maki

Course III

Molten Lava

Baked chocolate cake with melted center,
vanilla ice cream, cherries

Lychee Creme Brulee

Lychee, caramel, fresh berries

\$48 Table d'hote

Course I

Latino Miso

Lime, cilantro, sweet shitake, scallion, rice noodle, tofu

Bangkok Caesar

Lettuce, crispy tofu, scallion, cucumber, olive,
serrano ham, parmesan, sesame, miso dijon dressing

Course II

Mizu Veggie Dumplings

Veggie dumplings served with bean sprouts, crispy onion,
sesame, chilli oil and citrus gastrique

Kamo Duck Spring Rolls

Duck confit, carrots, mushroom, served
with burned honey sambal

Course III

Takara Honey Sambal Fish

Battered fillet of white fish smothered in a house
burned honey sambal sauce, served with brown butter
baby bok choy and hoisin roasted vegetables

Mee Goreng Mamak

Classic egg noodle stir fry with mashed tomatoes,
bean sprouts, house turmeric green chilli shrimp fritters,
topped with shredded lettuce (choice of beef, chicken, or tofu)

Kansha Braised Beef Ribs

Sapporo beer braised beef short ribs with roasted baby potatoes,
hoisin roasted vegetables, topped with crushed wasabi peas

Nigiri Maki Moriawase (16 pc)

Chef's choice of our best nigiri and maki

Course IIII

Amai roll

Tempura sushi dessert with soy paper, apple compote,
coconut ice cream, chocolate syrup

Molten Lava

Baked chocolate cake with melted center,
vanilla ice cream, cherries

\$28.00 TABLE D'HÔTE

Aperitivos

(Choice of)

House Salad

Mixed greens, tomatoes and parmesan
in a honey cider vinaigrette

Sopa del Dia

Daily fresh soup

Platillos Principales

(Choice of)

Mambo Pasta

Baby shell pasta, garlic, sun-dried tomato,
capers, olives, fresh parsley and grated parmesan

El Macho Churrasco

Grilled strip sirloin and chorizo on a skewer,
pico de gallo, chimichurri sauce and fries

Salmon Asiatico

Grilled salmon, served with mixed greens,
cucumbers, tomatoes, olives and parmesan
in a ginger lime vinaigrette

Queso Pollo

6oz marinated chicken supreme, topped with blue
cheese cream sauce and roasted sliced almonds,
served with garlic butter seasonal vegetables

Dessert

(Choice of)

Dessert of the Day

Vanilla ice cream w/ fruit coulis & berries



\$38.00 TABLE D'HÔTE

Aperitivos

(Choice of)

El Jefe Salad

Baby arugula, tomato petals, heart of palm and
onion frisée, in a honey and ginger lime dressing

Sopa del Dia

Daily fresh soup

Platillos Principales

(Choice of)

Queso Pollo

9oz Marinated chicken breast, topped with
blue cheese cream sauce and roasted sliced
almonds, served with garlic butter seasonal vegetables

Arroz Lolita

Latin rice paella, caramelized onions, garlic,
roasted red pepper, caper, corn, tofu and
portobello mushroom

Las Carnes

10oz NY strip loin topped with demi-glaze sauce, served
with mashed potato and garlic butter seasonal vegetables

El Rio Salmon

6oz Salmon topped with lemon and cilantro butter sauce,
served with garlic butter seasonal vegetables and rustic
mashed potato

Dessert

(Choice of)

Vanilla ice cream w/ fruit coulis & berries

Warm double fudge chocolate brownie

\$48.00 TABLE D'HÔTE

APERITIVOS

El Jefe Salad

Baby arugula, tomato petals, heart of palm and
onion frisée, in a honey and ginger lime dressing

Sopa del Dia

Daily fresh soup

Tostada Lola

Hard shell corn tortillas, mozzarella, pico de gallo, black beans, corn,
sour cream and cilantro, with a side of salsa verde and guacamole

PLATILLOS PRINCIPALES

Na Brasa

Grilled striploin and chorizo on a skewer,
pico de gallo, served rustic mashed potatoes

Pato Echilada

Pan seared duck breast, sautéed onions, bell peppers, portobello
mushroom, olives and cilantro rolled in a grilled flour tortilla,
topped with enchilada sauce and mozzarella cheese

Pasta de la Mama

Baby Shell pasta, smoked salmon, garlic, sun-dried tomato,
bocconcini cheese, capers, olives, fresh parsley and
grated parmesan (vegetarian option)

Mantequilla Halibut

6oz Halibut slow cooked in butter, lemon and cilantro,
served with rustic mashed potato

DESSERT

Coconut Flan

Condensed milk & custard dessert covered with caramel sauce

Brownie and Helado

Warm double fudge chocolate brownie with a
scoop of french vanilla ice cream



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Holiday Season!

A Special Offer from Kinki and Mambo for the Holidays!

With the holiday season fast approaching Kinki and Mambo restaurants would like to extend our restaurants for your festive occasion.

Situated in the heart of the Ottawa Byward Market, both Kinki and Mambo Restaurants offer the latest trends in international cuisine. Boasting sleek interiors, delectable menus and impressive cocktails. We ensure your festive event will be filled with lots of holiday cheer!

At Kinki Restaurant

Kinki's private and Asian influenced party area, holds a capacity of up to 60 guests. For larger receptions, Kinki can comfortably accommodate approximately 200 guests.

At Mambo Restaurant

Mambo's private and Spanish influenced party area, accommodates up to 60 guests. For larger receptions, Mambo can comfortably accommodate approximately 250 guests.

We also offer special services such as holiday decor, seat planning, themed cocktails, DJ's or live entertainment.

Enjoy our Table d'hote menus carefully prepared to offer your group a taste of our most coveted selections.



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