now you can get





Maki Rolls:

Kappa: cucumber \$7 Tekka: tuna \$8

Avocado: avocado \$7 Sake: salmon \$8 Negi hamachi: yellowtail with green onions \$8

California Dreaming: kanikama, avocado, cucumber, masago and sesame seeds \$10 ~ 6 pc El Diablo: smoked salmon, jalapeno filled with cream cheese, avocado, kanikama & green onions \$13 ~ 6 pc Ring of Fire: spicy mayo, green onions, with the choice of tuna, salmon or yellowtail \$11 ~ 6 pc

Mango Unagi: grilled fresh water eel, cucumber, topped with mango sauce \$12 ~ 6 pc

Hidden Shrimp: tempura shrimp, cucumber, avocado, green onion, tobiko, spicy mayo & sesame seeds \$12 ~ 5 pc Surf's Up: tempura, soft shell crab, avocado, cucumber, green onions \$12 ~ 5 pc

Sandra's Naughty Tiger: panko breaded shrimp, avocado, salmon, hamachi and spicy mayo \$13 ~ 5 pc

Kinki: tuna, salmon, shrimp, tamago, masago, green onions, sesame seeds flash fried & drizzled with a sweet sauce \$14 ~ 6 pc Yam Yam: tempura yam, avocado, green onions, topped with fresh salmon \$11 ~ 6 pc

Black Pearl: lightly braised scallop, masago, spicy mayo, avocado and tempura bits \$13 ~ 5 pc

Rainbow: sliced tuna, salmon, red snapper, shrimp, avocado laid on top of a California Roll \$13 ~ 6 pc Tsunami: tempura, red snapper, cucumber topped with karai tuna and spicy mayo \$12 ~ 6 pc

Sky Hi: spicy tuna, tempura bits, cucumber, avocado and Kanikama with a spicy mayo layered on top \$12 ~ 6 pc Evil Eye: assorted fish wrapped around carrots, spring onions, tobiko, sesame seeds and rice. Tempura and flash fried served with chef's sauce \$13 ~ 6 pc Crispy Crunch: spicy hamachi, avocado, cucumber, rolled in tempura flakes and tobiko \$12 ~ 6 pc

Mains:

Diem Phoquin Gud: grilled beef tenderloin with prawns in an organic tamari sauce served with shitake risotto \$31 Tibet Halibut: served with pancetta in a red Miso sauce \$29 Chan's Chicken: tempura chicken in a chili sauce with bok choy, bean sprouts and Thai chilies, topped with peanuts \$26 Kontiki Gnocchi: served with shrimp and shredded kanikama on top with a tomato cream sauce \$24 The Three Samaurais: tenga tuna, maguro delight and maguro karai. The best of three sashimi tuna in one meal \$30

Kinki's Sweet Endings: Cake of the Day \$7

Sorbet: choice of flavours, ask your server \$7 Boca Negro: almond roche (decadent brownie) \$8 Molten Lava: chocolate cake with chocolate sauce interior \$8 Tempura Ice Cream: flash-fried gelato served on bamboo leaf \$8 Geisha Dessert Platter: chef's choice assortment of desserts for two \$16

41 york street . ottawa www.kinki.ca



Sushi:

Nigiri - 2 pieces per order / Sashimi - 3 pieces per order Kanikama: crab \$6 Saba: mackerel \$6 Ebi: shrimp \$6 Ika: squid \$6 Ikura: salmon roe \$6 Hotategai: scallop \$6 Tai: red snapper \$6 Sake: salmon \$6 Albacore: white tuna \$6 Hotategai Braised: braised scallop \$7 Tako: octopus \$7 Maguro: red tuna \$7 Hamachi: yellowtail tuna \$7 Unagi: grilled fresh water eel \$9

Tobiko or Masago: flying fish roe or capelin roe \$5

Chef's Specialties:

Nigiri Maki Moriawase: chef's choice of our best maki and nigiri \$28 ~ 16 pc

Chef's Moriawase: chef's creation of nigiri, sashimi and one specialty maki \$44 ~ 24 pc

Sushi Pizza: sushi rice crust, topped with chef's choice of tuna or salmon with crabstick and avocado toppings \$12 Chirashi Zushi: assorted sashimi served over a bowl of seasoned rice \$14

Maguro Karai: tuna loin rolled in oak smoked paprika, tograshi, pan seared and sliced with a sake vinaigrette \$16 Maguro Delight: oriental crusted herb tea tuna, seared and sliced, served with sweet sake vinaigrette \$16

Veggie Maki Rolls:

Tattoo Roll: asparagus, baby bok choy, cucumber and sweet red pepper \$11 ~ 6 pc Yoga: tempura asparagus, avocado, cucumber and ancho sauce \$10 ~ 6 pc

Veggie Kinki: asparagus, white radish, bok choy, carrots, spinach, sesame seeds, green onions and flash fried and drizzled with sweet sauce \$13 ~ 6 pc

Salads:

Mixed Asian Greens: with a sweet miso dressing in a crispy bowl \$7 add tofu \$9 Wakame Salad: sesame dressed seaweed served over a bed of greens \$9 add soft shell crab \$14

Soups:

Miso Soup: enoki mushrooms, green onions, dried wakame, tofu and ramen noodles \$8 Hot and Sour Duck Soup: crispy duck, bamboo shoots, vegetables and ramen noodles \$9 Thai Me Up Soup: Thai coconut curry, vegetables and ramen noodles \$9

Starters:

Edamame: lime, sea salt, black & white sesame seeds with Japanese chili oil \$8 Agi Dashi Tofu: crispy tofu served in a zen dashi broth \$8 Seiza Gyoza: choice of vegetable or pork and shrimp dumpling with garlic-chili soya sauce \$11 Imperial Spring Rolls: 3 spring rolls served with sweet & tangy dipping sauce \$8 Duck Spring Rolls: 2 spring rolls served with an apricot sauce \$8 Shrimp Spring Rolls: 3 spring rolls served with a

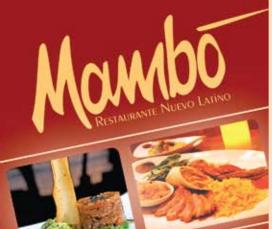
tangy dipping sauce \$9

Sumo tempura:

Mixed: vegetables, shrimp, scallop & white fish \$15 Assorted Vegetables & Sweet Pickles \$13 Chicken \$14 Shrimp \$16 Kara Age: battered flash-fried chicken morsels served with spicy mayonnaise \$13

Delivery restricted to the Ottawa Core • \$10 Delivery fee on orders under \$40 • Need 30 minute notice for take-out, and 1 hour notice for delivery. Please advise us of any allergies you may have when placing order • Items and prices subject to change without notice • Inquire about our Full Office Catering Services

get mambo on the move!



take out & delivery

77 clarence street . ottawa www.mambonuevolatino.com 613-667-3430

Lunch

Lunches served with a choice of mixed greens or sweet potato fries Hamburguesa Argentina: grade A beef patty grilled to order with swiss cheese and accompaniments \$13

Romeo Pulled Pork Sandwich: with melted asiago and pickles \$14

Monte Cristal Sandwich: open faced with ham, melted swiss cheese and chipotle mayonnaise \$13

Rio's Pizza: choice of vegetarian or grilled chorizo pizza with melted cheese \$13

Jo-sexy Wrap: with grilled chicken, bacon, parmesan, sweet pesto drizzle and chipotle mayonnaise \$13

Fajita Quesadillas: choice of fajita marinated beef, chicken or vegetables served in a flour tortilla with mozzarella cheese, grilled onion, peppers, topped with guacamole, sour cream and pico de gallo \$14

Dinner

Dinners served with Herbed Seasonal Vegetables and choice of Latin Rice or Mash

Salmon Luna: Salmon Filet with Sweet Pesto Drizzle topped with Crushed Plantain \$22

Savory Tilapia: Pan Seared with Tropical Salsa \$23

Camarones Al Ajillo: Sautéed Tiger Shrimp, Garlic, Chilies, Capers and Olives \$23

Arroz Pablito: Latin fried rice with Garlic, Onions, Peppers, Chorizo and Mixed Seafood (Vegetarian Option) \$24

Lomito Primavera: 6 oz. Grilled Flatloin Steak with Tomatillo Sauce \$26

Pollo Aphrodisiac: Smoked Jalapeno Chicken Breast with Shrimp and a Roasted Red Pepper Coconut Sauce \$24

New Zealand Lamb Rack: served with Chickpea curry \$26

Chef's Surf & Turf: 6oz. Grilled Flatloin Steak served with Catch of the Day \$27

Matador Filet Mignon: "Au Poivre" \$28

Los Chico's "tapas"

Siesta Nachos: piled high with roasted tomato and garlic salsa, mixed cheese, corn, beans, cilantro and topped with guacamole sour cream \$11 add chicken, beef, shrimp +\$4

Mambo Guacamole & Chips: fresh ripe avocados, jalapeno, red onion, garlic and a touch of lime juice \$9 Elotes: two corn on the cob with mayonnaise, cheese and hot peppers \$8

Peruvian Empanades: choice of Meat: ground beef, egg, olive, onion, seasoning Vegetarian: olive, peppers, onion, tofu, raisins \$10

Tamales: choice of Chicken: ground corn baked with tasty chicken, egg, olives and herbs wrapped in a banana leaf served with tomato salsa Vegetarian: ground corn baked with chick peas, cilantro and cheese wrapped in a banana leaf served with tomato salsa \$11

Chorizo Tostado: spicy sausage with red wine, capers, onions, olives and roasted red pepper served with herbed naan bread \$10 Camarones De Costa: sautéed shrimp with an herbed garlic cream sauce \$13

Rollos de Pollo: shredded chicken and Spanish seasonings served in a crisp flour tortilla with pice de gallo and sour cream \$12 Marinated Carne Asada: Soft Shell Tacos served with tomatillo sauce \$12

Mare-Calamari: dusted in seasoned flour, served with tamarind and mango-aji dipping sauces \$11

Soups

Sopa del dia ~ Soup of the day \$8

Chili Soup spiced tomato broth with diced tomatoes, corn, green chili peppers, red kidney beans and onions, topped with tortilla chips, sour cream and mixed cheeses \$9

Ensalada "featured salads"

Lolita Salad: mixed greens, poached pears, blue cheese \$9 Mambo Cuban Cobb Salad: ham, egg, olives, beans, corn, bacon, mixed cheese & tomato \$12

Ensalada Verde: house green salad with fresh greens, parmesan, tomatoes, aged balsamic vinaigrette \$8 Add Chicken, Beef or Shrimp +\$4

Sides - all for \$4

Mixed Greens Salad Guacamole Grilled Naan Potato Mash Soup of the Day Corn on the Cob

Latin Fried Rice Mambo Salsa **Mixed Seasonal Vegetables Sweet Potato Fries** Mambo Chile

Amores Dulces ~ Sweet Endings

Dessert of the Day \$8 Cheesecake of the Day \$8 Vanilla Bean Ice Cream & grappa infused fruit \$7 Amored Dulces Platter: for 2, chef's assortment \$14

Brunch Sun 10am - 4pm

Plato Caribena for 2: an assortment of fresh fruit, cheese, marmalades and bread \$16

Plato Macho for 2: an assortment of meats (chorizo, ham and bacon) cheeses, marmalades and bread \$18

Huevos Rancheros: two fried eggs, ham and gouda cheese served with pico de gallo, beans and bread \$12 Waffles Tropica: with fresh assorted fruit, crème anglaise and maple syrup \$13

French Toast Sticks: served with berry compote and crème anglaise \$13

Huevos al Fidel: poached eggs on bread with salmon and roasted red pepper sauce served with fruit and sweet potato fries \$13 Sierra Wrap: roasted red pepper, scrambled eggs, sweet pesto drizzle and parmesan salad with mixed greens \$13 Hamburguesa Argentina: grade A beef patty grilled to

order with swiss cheese and accompaniments \$13 Fajita Quesadillas: choice of fajita marinated beef, chicken or vegetables served in a flour tortilla with

mozzarella cheese, grilled onion, peppers, topped with guacamole, sour cream and pico de gallo \$14