



Menu

Mango Bay

1236 Rue Mackay, Montréal, QC H3G 2H4, Canada | (514) 875-7082

Most Ordered



Rôtis / Roties

Roti wrap filled with choice of ackee, goat, shrimp, or chicken.

CA\$15.00+



2 feuilletés épicés avec sauce / 2 Jamaican Patties with Sauce

Viande hachée cuite dans une pâte de farine de maïs. / Diced meat cooked in cornmeal pastry.

CA\$6.00



Poulet à la Jerk / Jerk Chicken

Char-grilled chicken breast marinated in Jamaican jerk sauce served with rice and peas, plantain and sweet potatoes

CA\$19.00



Queue de boeuf / Oxtail

Queue de boeuf cuit à feu doux avec des épices jamaïcain. / Oxtail cooked slowly with fine Jamaican seasonings served with rice and peas, plantain and sweet potatoes

CA\$24.00



Soup Of The Day

A vibrant blend of vegetables and seafood in a rich, golden broth with hints of sweetness from carrots and a touch of savory seasoning.

CA\$6.50



Chèvre au cari / Curry Goat

Chèvre assaisonné au cari jamaïcain, et cuit à feu doux. / Goat meat cut and seasoned with Caribbean curry, and cooked slowly.

CA\$24.00



Ailes de poulet / Chicken Wings

Chicken wings served with a choice of Mango Bay style or jerk sauce. Available in 8, 16, or 24 pieces.

CA\$8.99

Menu Mango Bay



Ackee et morue salé / Ackee and Saltfish

CA\$19.00

Fruit ackee et morue salé assaisonné aux herbes. / Ackee fruit with cod fish seasoned with natural herbs.

Viande d'accompagnement / Side Meat

CA\$15.00

Choix entre queue de boeuf, chèvre au curry, poulet jerk et poulet à l'étouffée. / Choice of Oxtail, Curry Goat, Jerk Chicken and Stew Chicken

Riz d'accompagnement / Side Rice

CA\$6.00

Steamed white rice, often served as a complementary base for seafood dishes.

Burger

Burger au poulet jerk / Jerk Chicken Burger

CA\$8.50

Grilled chicken seasoned with traditional jerk spices, typically includes lettuce, tomato, and mayonnaise on a toasted bun.

Hamburger végétarien / Vegetarian Hamburger

CA\$8.00

Végétarien. Tofu assaisonnée et marinée avec des épices tropicales. / Vegetarian. Veggie burger, seasoned tofu marinated in tropical spices.

Breuvages / Beverages



Sorrel

CA\$3.75

A refreshing drink made from sorrel, garnished with a cherry and a slice of lemon.

Punch aux arachides / Peanut Punch

CA\$4.00

A creamy beverage traditionally made with peanuts, often enjoyed as a nourishing drink.

Ting

CA\$4.00

A carbonated beverage, often infused with a light grapefruit flavor.

Menu Mango Bay

Tiger Malt

CA\$3.85

A non-alcoholic beverage, often enjoyed for its rich, malted barley flavor.



Boisson gazeuse / Soft Drink

CA\$2.70

Selection of chilled sodas and iced tea including 7 Up, Canada Dry, Coke, Diet Coke, and Ice Tea.

Irish Moss

CA\$5.00

Extrait d'algues marines. / Refreshing seaweed drink.

Jus / Juice

CA\$3.75

Orange juice, freshly squeezed.

Mauby

CA\$3.75

A traditional Caribbean beverage made from the bark of the Mauby tree, often infused with spices.

Boisson tropicale / Tropical Drink

CA\$3.75

Refreshing juice blends with a choice of pineapple, banana, ginger beer, or kola champagne flavors. Ideal for a tropical taste experience.

Eau embouteillée / Bottled Water

CA\$2.50

Bottled water with optional Perrier for enhanced refreshment.

Entrées / Appetizers



Soup Of The Day

CA\$6.50

A vibrant blend of vegetables and seafood in a rich, golden broth with hints of sweetness from carrots and a touch of savory seasoning.

Menu Mango Bay



Ailes de poulet / Chicken Wings

CA\$8.99

Chicken wings served with a choice of Mango Bay style or jerk sauce. Available in 8, 16, or 24 pieces.



2 feuilletés épicés avec sauce / 2 Jamaican Patties with Sauce

CA\$6.00

Viande hachée cuite dans une pâte de farine de maïs. / Diced meat cooked in cornmeal pastry.

Smoothies



Smoothie

CA\$6.95

Mango smoothie with a refreshing tropical taste.

Salade / Salad



Salade du jardin / Garden Salad

CA\$8.50

Salade verte, piments, et tomates. / Tossed greens, and tomatoes.



Salade de poulet jerk / Jerk Chicken Salad

CA\$17.50

Poulet jerk grillé sur charbon, salade verte, et tomates. / Grilled jerk chicken on charcoal, green salad, and tomatoes.

Rôtis & wraps / Rotis & Wraps



Rôtis / Roties

CA\$15.00+

Roti wrap filled with choice of ackee, goat, shrimp, or chicken.

Jerk Chicken Wrap

CA\$8.95

Jerk chicken, wrapped in a soft tortilla.

Accompagnements / Side Items



Plantain d'accompagnement / Side Plantain

CA\$4.00

Crispy fried plantain slices, garnished with red and green bell pepper strips.

Riz d'accompagnement / Side Rice

CA\$6.00

Steamed white rice, often served as a complementary base for seafood dishes.

Sauce au poivre de la Jamaïque / Jamaican Pepper Sauce

CA\$7.99

La sauce au poivre faite maison de Mr.Booms. / Mr.Booms homemade pepper sauce.

Viande d'accompagnement / Side Meat

CA\$15.00

Choix entre queue de boeuf, chèvre au curry, poulet jerk et poulet à l'étouffée. / Choice of Oxtail, Curry Goat, Jerk Chicken and Stew Chicken

Peau de rôti / Roti Skin

CA\$4.00

Crispy outer layer of roti, typically served as an accompaniment to enhance a seafood dish.

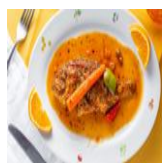
Fruits de mer / Seafood



Poisson / King Fish

CA\$23.00

Frit et cuit dans une légère sauce avec des herbes. / King fish, cooked in rich coconut sauce with tomatoes and assorted herbs served with rice and peas, plantain and sweet potatoes



Poisson rouget / Red Snapper

CA\$24.00

Frit et cuit dans une sauce légère avec herbes. / Cooked in rich coconut sauce with tomatoes and assorted herbs served with rice and peas, plantain and sweet potatoes

Desserts



Gâteau au fromage Mangue / Mango Cheese Cake

CA\$7.99

Creamy cheesecake topped with fresh mango cubes and a sprig of mint.

Plats au poulet / Chicken Dishes

Poulet au cari / Curry Chicken

CA\$16.50

Ragoût de poulet dans une sauce riche au cari. / Tender chicken, stewed in a rich curry sauce served with rice and peas, plantain and sweet potatoes

Poulet sauté / Stir Fry Chicken

CA\$16.50

Chicken Breast mixed with vegetables served with rice and peas, plantain and sweet potatoes

Poulet Négril / Negril Chicken

CA\$18.00

Poulet grillé sur charbon mariné dans une sauce sucrée et épicée. / Char-grilled chicken marinated in sweet and wild Caribbean spice.



Ragoût de poulet / Stew Chicken

CA\$16.50

Poulet frit et cuit à feu doux. / Pan fried chicken slowly cooked until tender served with rice and peas, plantain and sweet potatoes

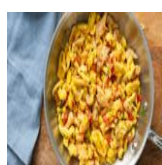
Spécialités de la maison / House Specialities



Queue de boeuf / Oxtail

CA\$24.00

Queue de boeuf cuit à feu doux avec des épices jamaïcain. / Oxtail cooked slowly with fine Jamaican seasonings served with rice and peas, plantain and sweet potatoes



Ackee et morue salé / Ackee and Saltfish

CA\$19.00

Fruit ackee et morue salé assaisonné aux herbes. / Ackee fruit with cod fish seasoned with natural herbs.



Poulet à la mangue / Mango Chicken

CA\$19.00

Poitrine de poulet marinée dans une sauce de mangue. / Chicken marinated in mango sauce served with rice and peas, plantain and sweet potatoes



Poulet à la Jerk / Jerk Chicken

CA\$19.00

Char-grilled chicken breast marinated in Jamaican jerk sauce served with rice and peas, plantain and sweet potatoes



Chèvre au cari / Curry Goat

CA\$24.00

Chèvre assaisonné au cari jamaïcain, et cuit à feu doux. / Goat meat cut and seasoned with Caribbean curry, and cooked slowly.
