

# BLACK MAMBA

ESTABLISHED 2023

## BRUNCH

Gluten free option available upon request

### Croque Monsieur

Jamón, smoked queso toast  
7.25

### Coco <sup>VG</sup>

Hong Kong French toast with coconut chocolate ganache, coconut crust  
6.75

### Scallion & Cucumber <sup>VG</sup>

Scallion & cucumber smashed edamame toast  
6.75

### PB & J <sup>VG</sup>

Hong Kong French toast with crunchy peanut butter & strawberry compote  
6.25

### Pan con tomate

Rich tomato chutney, furikake toast  
6.25

### Ube & Apricot <sup>V</sup>

Hong Kong French toast with Ube cream cheese, apricot, ube crumble  
6.50

Nestled discreetly in the heart of the city, the clandestine allure of this tapas restaurant is a tantalizing secret shared among those in the know. Behind closed doors, a world of culinary artistry unfolds, tantalizing the taste buds with a symphony of secret recipes and ingredients that remain locked in the vault of the chef's imagination. For those who crave the thrill of culinary espionage, this enigmatic tapas haven beckons, promising an unforgettable journey through the world of gastronomic secrecy.

## Tapas with no boundaries

While you wait ...

### Bread & Dip

#### Bread & Butter <sup>V</sup>

Homemade sesame foccacia, Bang Bang Butter, Chilli Crisp

5.10

*Why not add a Bloody Mary to your brunch for just £7.95?*

### Chip & Dip

#### Smoked Fondue <sup>V</sup>

Smoked cheddar with chilli jam

5.95

#### Edamame Puree <sup>DF V GF</sup>

Pickled Ginger, Ewoo, Flakey Salt, Peashoot

4.55

### Tapas & Tipple Wednesdays

2 tapas & a glass of wine/beer

£14

*Why not pair the Red Thai Gambas with the Roku & Yuzu G&T?*

## Mamba Bites

### BEEF SHIN CROQUETA <sup>DF</sup>

Braised Beef Shin, Ssamjang  
7.10

### KIMCHEESEY CROQUETA

Mozzarella, Manchego, Kimchi, Kimchi Mayo  
6.95

### CHORIZO + BLACK PUDDING <sup>LG DF</sup> SPRING ROLL

Chorizo + Black Pudding, Salsa Roja  
5.95

### BIRRIA SPRING ROLL <sup>LG DF</sup>

Shredded adobo beef, rich consume  
5.95

### PATATAS BRAVAS <sup>LG DF</sup>

Crispy Potatoes, Aioli, Sriracha  
5.25

### PATATAS BARBACOA <sup>LG DF VG</sup>

Crispy Potatoes, Korean BBQ Sauce, Scallion (VG)  
4.95

## VEGGIE

### Padron Pepper Poppers <sup>VG DF</sup>

Tempura, Onion Ash  
5.25

### Korean Fried Oyster <sup>DF VG</sup>

#### Mushrooms

Sticky Gochujang Sauce  
6.95

### Furikake Fries <sup>LG DF V</sup>

Nori + Sesame Seasoning, Yuzu Mayo  
4.95

### Avó's Pisto <sup>LG DF VG</sup>

Rich Tomato & Tamarind Stew with Aubergine, Courgette and Peppers  
5.25

### Roasted Butternut

#### Squash <sup>LG DF V</sup>

Honey Chilli Glaze, Whipped tofu  
5.95

### Stir-Fried Greens <sup>LG DF VG</sup>

Long Stem Broccoli, Bean Sprout, Mantroot, Spring Cabbage, Chilli Crisp  
5.25

## Lunch Deal

2 tapas for £9.99

Monday - Friday  
12 - 4pm

## Meat

### Szechuan Flank Steak <sup>LG</sup>

Bang Bang Butter  
9.95

### Caramel Pork Belly <sup>LG</sup>

Spicy Torreznos, Fennel  
8.25

### Mamba Meatballs <sup>DF</sup>

Vietnamese Pork Meatballs, Mamba Bite Sauce  
8.25

*Why not pair our Black Jam cocktail with the Mamba Meatballs?*

### Korean Fried Chicken <sup>DF</sup>

Sticky Gochujang Sauce  
8.50

## FISH

### Tuna Tostada <sup>LG DF</sup>

Spicy Tuna, Crispy Corn Tortilla, Avocado, Sriracha Aioli, Pickled Ginger  
6.95

### Bacalaito Baskets <sup>DF</sup>

Cod Fritter, Sambal Romesco, Citrus Slaw  
6.50

### Sole Rolls <sup>LG</sup>

Rolled Lemon Sole, Dill Oil, Wasabi Cream  
9.50

### Red Thai Gambas <sup>DF</sup>

King Prawn, Fragrant Thai Broth, Toasted Almond  
8.25

## Dessert

### Banoffee Split <sup>V</sup>

Banana fritter, miso toffee, whipped cream, cherry  
6.25

### Crema Catalana <sup>V LG</sup>

White chocolate & yuzu  
6.25

### Strawberry Spring Roll <sup>DF LG</sup>

Warm chocolate ganache  
6.25

See reverse for dessert cocktails

*Maybe spring onion nests!*

*Spring onion*

*Korean BBQ*

*Beef Shin Croquette*



The Beef Shin Croqueta features succulent braised beef shin enveloped in a crispy coating, complemented by a rich and savory Korean BBQ sauce. For a fusion of cultures, the Kimcheesy Croqueta combines the tangy zest of kimchi with the creaminess of mozzarella and manchego, topped with a zesty kimchi mayo, all packed into a bite-sized treat.

All of our dishes are prepared in a small kitchen where all allergens are present. If you have an allergy or intolerance to certain foods, please speak to a member of our staff about the ingredients used in our meals. We cannot guarantee that our dishes are completely "free from" allergens.

**LG** LOW GLUTEN **DF** DAIRY-FREE AVAILABLE **V** VEGETARIAN **VG** VEGAN



Pictured: 141 Nethergate as the former Chequers in 1981

# TAPAS WITH NO BOUNDARIES

Dundee, a city known for its rich history and vibrant culture, is about to witness a gastronomic revolution with the grand opening of Black Mamba. This exciting new restaurant is set to redefine the culinary landscape of the city, offering an unforgettable experience that combines tantalizing tapas, innovative cocktails, and an atmosphere that resonates with energy and style. Black Mamba promises a culinary journey like no other, with a menu curated to delight the taste buds of every discerning diner.

At the heart of their offerings is an array of unrestricted tapas, showcasing a fusion of flavors that draw inspiration from diverse cuisines. One standout dish is the Tuna Tostada, a mouthwatering creation that combines spicy tuna and creamy avocado atop a crisp tostada, delivering a perfect balance of heat and freshness. For those with a penchant for adventurous flavors, the Mamba Meatballs are a must-try. These succulent delights take a Vietnamese twist, blending traditional flavors with a modern flair. Each bite is a burst of umami, combining the savory goodness of well-seasoned meatballs with the aromatic and exotic notes of Vietnamese cuisine.

Black Mamba takes mixology to new heights with a carefully crafted selection of cocktails that complement the bold flavors of their tapas. The crown jewel of their cocktail menu is the Black Jam, a house specialty that promises to be a sensation for the senses. This unique concoction melds premium spirits with a mysterious jam, resulting in a drink that is as visually stunning as it is delicious. The Black Jam cocktail embodies the spirit of Black Mamba – bold, intriguing, and impossible to resist.

The restaurant boasts an atmosphere that elevates the dining experience. Its sleek and contemporary design creates an inviting space for socializing and indulging in great food and drink. The ambiance is carefully curated to strike a balance between sophistication and warmth, making Black Mamba the perfect destination for a casual catch-up or a celebratory evening.

BLACK MAMBA, 2023

## SNAKELINGS MENU

Main & Side  
7.75

Main, Side & Dessert  
8.75

### Mains

BBQ Chicken Strips  
DF

Mild Veggie Curry  
DF LG V

Meatballs + Tomato Sauce  
DF LG

Mamba Mac (VG)  
VG

### Sides

Greens  
DF LG VG

Fries  
DF LG VG

Garlic Bread  
DF VG

Slaw  
VG DF LG

### Dessert

Vanilla Ice-Cream - Choice of Chocolate or Raspberry Sauce

## DESSERT COCKTAILS

### GRASSHOPPER 2.0

Creme de menthe, creme de cacao, mezcal, heavy cream

8.25

### JAFFA CAKE

Absolut orange vodka, chocolate liqueur, marmalade, orange juice, whipped cream,

7.95

### BANANA OLD FASHIONED

Discarded banana rum, sugar, chocolate bitters

8.25

Goes well with the Banoffee Split dessert!

## Lunch Deal



2 tapas for  
£9.99

Monday - Friday  
12 - 4pm

## Cocktails & Tapas Wednesdays



2 tapas & glass of  
wine/beer

Every Wednesday  
£14.99

## Mambacita Club Every Friday



3 cocktails & 2  
tapas for just  
£27.99!

Kickstart your weekend right with our Mambacita Club every Friday! Join us for an amazing deal that includes 2 delicious tapas and three gorgeous cocktails, all for a fantastic price. Gather your friends and family and come together to have a lovely night of food and drinks - with fantastic options of both cocktails and tapas, you will be spoilt for choice!