

A decorative border surrounds the central text, featuring various tropical elements. At the top left, a toucan with a large yellow and orange beak is perched on a branch. The border is composed of green palm fronds, broad green leaves, and bright yellow flowers. A large green coconut is visible on the left side, and another is on the right side. The background is a solid light green.

mangÓbiche

Cocina con alma y tradicion

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Welcome to Mangobiche!

In the heart of Palma de Mallorca, Mangobiche was born as a little piece of Colombia, crafted with love. More than a restaurant, it is a journey into our roots – where every dish carries tradition, warmth, and soul.

We cook with the spirit of home, honoring our culture and choosing ingredients with care. Every dish, every bread, every sauce holds the affection and diversity that make Colombia so magical.

Thank you for being part of this story of love in every dish.

A few Colombian words you'll see on this menu

Arepa – Colombian corn cake • *Patacón* – crispy fried green plantain •
Hogao – Colombian tomato & onion sauce • *Arequipe* – Colombian
caramel

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PARA EMPEZAR CON GANAS

Huevos de la Abuela

10€

Eggs cooked to your liking, served with a warm arepa and fresh Latin cheese, accompanied by Colombian coffee or traditional hot chocolate.

Calentado Paisa

12€

Eggs cooked to your liking, served with a traditional homemade mix of rice and beans, crispy pork belly, juicy chorizo, sweet plantain, and a golden arepa. A true taste of Colombian mornings.

Huevos Rancheros

11€

Eggs prepared your way, served with Colombian chorizo, rice, and crispy patacón. Includes coffee or Colombian hot chocolate for a flavorful start to the day.

El Poder del Campo

11€

Freshly made huevos pericos, homemade-style sausage, warm arepa, and Latin cheese, served with Colombian coffee or hot chocolate. A generous breakfast inspired by the countryside.

Pan Ecológico con Tomate

3.8€

Toasted organic bread topped with freshly grated tomato.

Pan Ecológico con Tomate y Aguacate

6€

Homemade organic bread topped with grated tomato, fine slices of fresh avocado.

Alma Colombiana

11€

Golden arepa filled with melted cheese, crispy pork belly, and eggs prepared to your liking. Served with your choice of freshly brewed coffee or Colombian hot chocolate.

Extra Huevos

2.5€

Choose between scrambled eggs, fried eggs, or traditional huevos pericos with tomato and onion.

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LO RICO PRIMERO...

Salchipapa Mangobiche

13€

A vibrant explosion of flavor: crispy fries topped with sausage, shredded beef and chicken, crispy pork belly, sweet plantain, melted cheese, potato crisps, and our signature house sauces.

Papa Rellena

6€

Golden potato filled with slow-cooked shredded beef, boiled egg. Crispy on the outside, rich and comforting inside.

Arepa con Queso

6€

Warm corn arepa served with Latin cheese and butter.

Arepa de Chócolo

8€

Sweet and tender corn arepa served with fresh grated cheese and melted butter. A delicate Colombian classic that feels like home.

Arepa Rellena Mixta

11.5€

A generous golden arepa filled with crispy pork belly, juicy chicken, slow-cooked shredded beef, melted cheese, and our artisanal house sauces. A true celebration of textures and flavor.

Arepa Rellena de Carne

11€

Golden arepa filled with tender shredded beef, grated cheese, and our homemade sauces.

Arepa Rellena de Pollo

10€

Golden arepa filled with tender shredded chicken in a rich homemade sauce, finished with grated Latin cheese and our signature house dressings.

Arepa Rellena de Chicharrón

10€

Crispy pork belly, grated cheese, creamy avocado, pickled onion, and house sauces inside a perfectly golden arepa. A fusion of textures that wins you over.

Arepa con Chorizo

8€

House-made corn arepa served with Colombian chorizo, grilled to perfection.

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LO RICO PRIMERO...

Empanada de Carne o Pollo

2€

Golden and crispy corn pastry filled with a homemade stew of beef or chicken and potato. A beloved Colombian classic.

Arepa con Chicharrón

9€

Crispy Colombian-style pork belly served with traditional arepa. A simple and iconic combination that honors our roots.

Patacón con Carne Desmechada

10€

Crispy fried green plantain topped with slow-cooked shredded beef, fresh lettuce, grated cheese, guacamole, and house sauces.

Patacón con Pollo Desmechado

10€

Crispy fried green plantain topped with shredded chicken, fresh lettuce, guacamole, grated cheese, and our house sauces.

Marranitas

10€

Four pieces of sweet plantain filled with crispy pork belly, served with our homemade sauce.

Yuca Frita con Hogao Mangobiche

8€

Golden fried cassava served with our traditional Colombian hogao and house sauce. Crispy, rustic, and full of flavor.

LO DELICIOSO SE COMPARTE...

Canastas de Patacón

10€

Crispy plantain baskets filled with shredded chicken, shredded beef, and a flavorful pork belly ceviche. A small Colombian treasure in every bite.

Pataconada

15€

Ten crispy patacones ready to enjoy with shredded chicken, shredded beef, crispy pork belly, homemade hogao, and fresh guacamole. Perfect for sharing and creating your own combinations.

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COCINA CON ALMA Y TRADICIÓN

Bandeja Paisa

20€

The queen of Colombian cuisine: homemade beans, seasoned ground beef, crispy pork belly, Colombian chorizo, white rice, sweet plantain, arepa, and a fried egg.

Cazuela de Frijoles Mangobiche

17€

A comforting bowl of traditional Colombian beans enriched with crispy pork belly and chorizo, served with sweet plantain, arepa, avocado, and homemade hogao.

Entrecot Mangobiche

20€

Grilled entrecôte steak, juicy and cooked to perfection, served with our house chimichurri, roasted potato with sour cream, and corn.

Chuleta Valluna

15€

Classic breaded pork cutlet from Valle del Cauca, crispy on the outside and tender inside, served with white rice, fries, and fresh salad.

Maduro Mangobiche

15€

Sweet plantain topped with juicy shredded beef, crispy pork belly bites, creamy guacamole, grated cheese, and our exclusive house sauce. Served with fries.

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COCINA CON ALMA Y TRADICIÓN

Picada Mangobiche (2 personas)

26€

A generous selection of meats and traditional accompaniments, served to share. An authentic Colombian feast designed for two.

Arroz Paiza

16€

Mangobiche-style stir-fried rice with crispy pork belly, pork loin, sweet plantain, artisanal chorizo, and sweet corn, served with fries and fresh salad.

Bistec a Caballo

15€

Beef steak in a rich homemade sauce, served with white rice, fried egg, potatoes, and fresh salad. A timeless Colombian classic.

Sandwich de Pollo Mangobiche

12€

Homemade bread filled with slow-cooked chicken finished on the grill, melted Latin cheese, romaine lettuce, fresh tomato, pickles, and house sauce. Served with fries.

Lasaña Mangobiche

15€

Layers of sweet plantain and seasoned beef with béchamel sauce, gratinated with melted cheese. A unique fusion of Colombian tradition and comfort cuisine.

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POSTRES

Postre Tres Leches 5€

Classic sponge cake soaked in three types of milk. Soft, creamy, and perfectly balanced.

Brevas con Arequipe y Queso 5€

Sweet figs served with Colombian caramel and fresh cheese. A delicate and traditional dessert with a beautiful balance of sweetness and creaminess.

Pastaleria Colombiana

Discover our daily selection at the display counter. Traditional Colombian sweetness, made with care.

BEBIDAS FRÍAS

Agua 1.8€

Agua con Gas 2€

Coca-Cola 3€

Coca-Cola Zero 3€

Fanta Naranja 3.2€

Aquarius Naranja / Limón 3.5€

Fuze Tea Limón / Maracuyá 3.2€

Tónica 3.2€

Postobón 3.5€

Uva, manzana, tamarindo or colombiana.

Pony Malta 3€

Aguapanela 3€

CALIENTES

Milo con Leche 3.5€

Chocolate Colombiano 3€

Espresso 1.7€

Café Cortado 1.8€

Café Americano 1.9€

Café con Leche 2€

Capuccino 2.5€

Café Bombón 2.5€

Carajillo 3.5€

Infusiones 2.5€

Vaso de Leche 1.5€

ZUMOS

Zumo de Naranja Natural 4€

Colibrí Morado 6.5€

Blackberry, blueberry and strawberry.

Explosión Amarilla 6.5€

A tropical mix of mango and passion fruit.

Limonada Natural 6.5€

Homemade lemonade, fresh and perfectly balanced.

Limonada Cerezada 7€

Fresh lemonade with a sweet cherry touch.

Zumos Naturales 6€

Guanábana, maracuyá, lulo, mora, guayaba, tamarindo, mango, tomate de árbol, fresa, piña or papaya. (in water or milk)

CERVEZAS

CLUB COLOMBIA	4.5€
AGUILA LIGHT	4.5€
POKER	4.5€
CAÑA	3€
CORONA	3.5€
SHANDY	3.5€
HEINEKEN	3.5€

COPAS

COPA BAILEYS	6€
COPA HIERBAS	6€
COPA WHISKEY	6€

COPAS DE VINO

TINTO	
Ari Goitia Rioja	
Copa	4€
Botella	16€
BLANCO	
Ari Goitia Verdejo Blanco	
Copa	4€
Botella	16€

LICORES

CHUPITOS	
Aguardiente	4€
Ron Viejo de Caldas	4€
Whiskey	4€
Tequila	4€
Jägermeister	4€

Typical Colombian drink

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PANADERÍA

Almojábana

Buñuelo

Mini Buñuelo

Pandebono

Pan Leche

Palito Queso Hojaldre

Pan Dulce Guayaba

Pan Dulce Arequipe

Pan de la Abuela

Pan Hawaiano

Pan Agridulce

Dedo Queso

Chicharrón

Pastel Gloria

Rollo Frío

Pan Grande

Panchocha

Panchocha Mini Arequipe

Pan Trenza

TARTAS

Tartas Personalizadas

Custom cakes for birthdays, corporate dinners, celebrations, and special events. Ask our team – we will be happy to guide you with care.

BIRTHDAYS, CORPORATE DINNERS, EVENTS - BOOK YOUR TABLE.

691 774 657

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**TELL US ABOUT YOUR EXPERIENCE AND
WE'LL TREAT YOU TO A DESSERT!**



**Your feedback matters to us - it helps us keep bringing you the
very best!**



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Cocina con alma y tradicion

THANK YOU!

It has been a pleasure to share our restaurant with you.

May God bless you.

We look forward to welcoming you again very soon.

With love,

The Mangobiche Team.

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