

MAMA SITA

FEED ME #1 MAMASITA CLASSICS

A SELECTION OF MAMASITA CLASSICS
(MIN 2 GUESTS)
\$59 PP

FEED ME #2 CHEFS BANQUET

THE BEST OF MAMASITA
(MIN 2 GUESTS)
\$82 PP

MEZCAL MATCHING AGAVE SPIRIT PARING

Our selection of artisanal Mexican distillates
to pair with each course
\$49 PP

WHILE YOU'RE DECIDING

GUACAMOLE (VG) 16
Smashed avocado, pico de gallo, house tortilla chips

PACIFIC OYSTERS (2/6) 12/32
w. Mango habanero salsa, coriander, lime OR
w. Clamato, valentina, finger lime

BEACH N' STREET FAVES

ELOTE (V) 8PP
Sweet corn on the cob, chipotle mayo, queso

CHILLI CHEESE FLAUTAS (V) (2PC) 15
Fermented green chilli, papas, oaxaca queso

BRAISED SQUID FLAUTAS (2PC) 15
Jalapeno crema, pecorino

BRAISED CHICKEN FLAUTAS (2PC) 15
Red salsa, pecorino

KINGFISH CEVICHE 29
Grapefruit, habanero, totopos

TOSTADAS

TOPPED TORTILLA CHIPS (2PC)

MUSHROOM 18
Confit shitake mushroom, cashew cream

TUNA TARTARE 18
Watermelon, furikake, avocado salsa

GRILLED PRAWN 18
Habanero mayo, green apple, pico de gallo

TACOS

2 PER SERVE

ROASTED SWEET POTATO (V) 17
Salsa criolla, pecorino

CERVEZA BATTERED FISH 19
Chipotle, jalapeno mayo

SLOW ROAST CHICKEN 19
Salsa macha, jalapeno mayo

CRISPY PORK 19
Salsa diablo, pickled fennel

LAMB BIRRIA 21
Braised lamb, Oaxacan cheese, tomatillo, consome

FAMILY TIME

SERVED WITH HOUSE CONDIMENTS
AND HAND PRESSED TORTILLAS

ROAST CAULIFLOWER (V) 36
Mole verde, charred peppers

PORK BELLY 40
Crispy skinned, salsa negra

LAMB SHANK BARBACOA 42
12 hour braise, lamb consome

BEEF BRISKET 47
Slow braised, chimichurri, onion and hibiscus pickle

SALAD, SIDES & SALSAS

Chefs Salad 16
Pasilla Potatos 12
Corn Tortillas (4) 5
House tortilla chips 5

Mango habanero 3
Pasilla 3
Tomatillo 3

DESSERTS

SWEET CORN ICE CREAM IN A CONE 8

TAMARIND CHEESECAKE 16
Mixed berry compote, praline

TOASTED MARSHMALLOW (V) 12
Espresso ice cream, Licor 43 syrup

10% surcharge weekends, 15% public holidays

"HECHAS A MANO"

ALL TORTILLAS HAND ROLLED
AND PRESSED TO ORDER

COCKTAILS

MARGARITA

MAMASITA MARGARITA 21

NO DO Tequilana blanco, triple sec, agave, lime, salt rim

CUCUMBER-JALAPEÑO MARGARITA 22

Estancia raicilla, cucumber, lime, jalapeño, chili salt rim

YUZU MARGARITA 23

NO DO Tequilana blanco, triple sec, yuzu, lime, chili salt rim

MEZCAL MARGARITA 23

Peloton mezcal, triple sec, agave, lime, salt rim

TAMARIND MARGARITA 23

Peloton mezcal, triple sec, tamarind, lime, chipotle salt rim

TOMMY'S RESERVA MARGARITA 26

Corralejo reposado tequila, agave, lime, half salt rim

MAMASITA CLASSICS

\$59 PP

THE BEST OF MAMASITA
(MIN 2 GUESTS)

GUACAMOLE

Smashed avocado, pico de gallo, house tortilla chips

ELOTE

Sweet corn on the cob, chipotle mayo, queso

MUSHROOM TOASTADA

Confit shitake mushroom, cashew cream

CHICKEN QUESADILLA

Oaxaca cheese, pickled carrot, fresh herbs

BEEF BRISKET

Slow braised, chimmichurri, onion and hibiscus pickle

SERVED WITH HOUSE CONDIMENTS
AND HAND PRESSED TORTILLAS

CHEF'S BANQUET

\$82 PP

THE BEST OF MAMASITA
(MIN 2 GUESTS)

PACIFIC OYSTERS

Mango habanero salsa, coriander, lime

GUACAMOLE

Smashed avocado, pico de gallo, house tortilla chips

ELOTE

Sweet corn on the cob, chipotle mayo, queso

GRILLED PRAWN TOSTADA

Habanero mayo, green apple, pico de gallo

KINGFISH CEVICHE

Grapefruit, cara cara orange, roasted piquillos sauce

BEEF BRISKET

Slow braised, chimmichurri, onion and hibiscus pickle

SERVED WITH HOUSE CONDIMENTS
AND HAND PRESSED TORTILLAS

CHEF'S SALAD

PASILLA POTATOES

AGAVE SPIRIT PARING

MEZCAL MATCHING

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