

MAMA SITA

**FEED ME #1
MAMASITA CLASSICS
\$59 PP**

MAMASITA CLASSIC HITS

**FEED ME #2
CHEF'S BANQUET
\$82 PP**

THE BEST OF MAMASITA

**HORA FELIZ
WEEKDAYS, 3.30 - 5.30PM
\$6 TACOS
\$10 HALF MARGARITAS**

WHILE YOU'RE DECIDING

PICKLED SEASONAL VEGETABLES Chef Mario's mothers recipe from Mexico	9.5
TORTILLA CHIPS AND SALSAS Diabla , tomatillo, mango habanero	12
FRIJOLES (VG) Black turtle beans dip , smoked chili oil	14
GUACAMOLE (VG) Smashed avocado, pico de gallo, tortilla chips	16
PACIFIC OYSTERS (2/6) w. Mango habanero salsa, coriander, lime <u>OR</u> w. Clamato, valentina, finger lime	12/32

BEACH N' STREET FAVES

ELOTE (V) Sweet corn on the cob, chipotle mayo, queso	8PP
CHILLI CHEESE FLAUTAS (V) (2PC) Fermented green chilli, papas, oaxaca queso	14
SQUID INK FLAUTAS (2PC) Jalapeno crema, pecorino	15
BRAISED CHICKEN FLAUTAS (2PC) Salsa roja, pecorino	15
KINGFISH CEVICHE Grapefruit, habanero, totopos	29

TOSTADAS

TOPPED 4" FRIED TORTILLA (2 PER SERVE)

MUSHROOM Confit shitake mushroom, cashew cream	18
TUNA TARTARE Furikake, avocado salsa	20
CEVICHE PRAWN mango pico , habanero, queso crema	21

ACCOMPANIMENTS

CHEF'S DAILY SALAD	16
HAND-CUT PASILLA POTATOES	12
SMALL BOWL OF TORTILLA CHIPS	6
BAG OF HOUSE-PRESSED TACOS	8

HOUSE-PRESSED TACOS

PREPARED AND PRESSED TO ORDER (2 PER SERVE)

ZUCHINI FLOWER Corn truffle mayo, queso fresco taco	18
CERVEZA BATTERED FISH Chipotle, jalapeno mayo	19
SLOW BRAISED CHICKEN Salsa macha, jalapeno mayo	19
CRISPY PORK BELLY Salsa diabla, pickled fennel	19
LAMB BIRRIA Braised lamb, Oaxacan cheese, tomatillo, consome	21
TACO SEMENA Chef's weekly taco	MP

CHEF'S SHARE PLATES

SERVED WITH HOUSE PRESSED TORTILLAS
AND HOUSE CONDIMENTS

AXIOTE BUTTER CAULIFLOWER (V) Slow roasted cauliflower, mole verde, charred peppers	36
PORK BELLY CHICHARRON Crispy-skinned pork belly , padrons toreados , salsa negra	40
ASADA CLASSICA 12-hr marinated 250gm O'Conner Porterhouse, pico de gallo	45
BRISKET BARBACOA Slow-braised O'Connor brisket, rojo chimichurri, pickled onion	47

SOMETHING SWEET TO FINISH

SWEET CORN ICE CREAM IN A CONE	8
TAMARIND CHEESECAKE Mixed berry compote, praline	16
TOASTED MARSHMALLOW (V) Espresso ice cream, Licor 43 syrup	12

Our food is naturally free of gluten. If you have other dietary preferences, please let your server know. While all care is taken by our kitchen team, we can't guarantee other dietary requests won't have cross-contamination.

10% surcharge weekends, 15% public holidays

COCKTAILS

MARGARITA

CLASSIC	21
NO DO Tequilana blanco, triple sec, agave, lime, salt rim	
TAMARIND	23
Peloton mezcal, triple sec, tamarind, lime, chipotle salt rim	
TOMMY'S	26
Corralejo reposado tequila, agave, lime, half salt rim	
MEZCAL	23
Peloton mezcal, triple sec, agave, lime, salt rim	
YUZU	23
NO DO Tequilana blanco, triple sec, yuzu, lime, chili salt rim	
CUCUMBER JALAPEÑO	22
Estanciaraicilla, cucumber, lime, jalapeño, chili salt rim	

AGAVE SPIRIT PARING

\$49 PP

MEZCAL MATCHED
WITH EACH COURSE

WINE PARING

\$49 PP

VINO MATCHED
WITH EACH COURSE

MAMASITA CLASSICS

\$59 PP

MAMASITA CLASSIC HITS

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

BRAISED CHICKEN FLAUTA

Salsa roja, Pecorino

BRISKET BARBACOA

Slow-braised O'Connor brisket, rojo chimichurri,
pickled onion

SERVED WITH HAND PRESSED TORTILLAS
AND HOUSE CONDIMENTS

HECHAS A MANO

ALL TORTILLAS HAND ROLLED
AND PRESSED TO ORDER

CHEF'S BANQUET

\$82 PP

THE BEST OF MAMASITA

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

BRISKET BARBACOA

Slow-braised O'Connor brisket, rojo chimichurri,
pickled onion

SERVED WITH HAND PRESSED TORTILLAS
AND HOUSE CONDIMENTS

CHEF'S SALAD

PASILLA POTATOES
