

Mamasita Banquet

Botanas

Guacamole – onion, lime, coriander, chili, tortilla chips +
scallop ceviche

Elote - Sweet corn – Street style

Antojito

Selection of Tostaditas

Pork belly al pastor taco, charred pineapple, guacatillo, white
onion and coriander

Birria taco, oyster mushroom stem, salsa arbol, white onion and
micro coriander

Platos – choice of main

Mixed Seafood in squid ink, sautéed leeks and crispy sweet
potato

Or

Beef Cheeks en Mole – Braised Beef Cheeks, Chichilo mole,
Hominy Purée

Ensalada

Watercress and rocket salad, with pear, palm hearts, crispy
quinoa and citrus dressing

Postre

Coconut with blackened pineapple, coconut espuma and
toasted oats

Menus are subject to seasonal change without notice

Staff Favourites Banquet

Botanas

Guacamole – onion, lime, coriander, chili, tortilla chips

Elote - Sweet corn – Street style

Antojitos

Scallop ceviche - tomatillo, onion, jalapeño, coriander

Selection of Tostaditas

Pork belly al pastor taco, charred pineapple, guacatillo, white onion and coriander

Birria taco, oyster mushroom stem, salsa arbol, white onion and micro coriander

Grilled fish, achiote, cucumber pico de gallo, cabbage, chipotle mayonnaise, coriander

Platos – choice of main

Mixed Seafood in squid ink, sautéed leeks and crispy sweet potato

Or

Beef Cheeks en Mole – Braised Beef Cheeks, Chichilo mole, Hominy Purée

Ensalada

Watercress and rocket salad, with pear, palm hearts, crispy quinoa and citrus dressing

Postre

Coconut with blackened pineapple, coconut espuma and toasted oats

Menus are subject to seasonal change without notice

Celebrations Banquet

Premium Cava or Champagne on arrival

Organic Wapengo Oyster with habanero salsa and lime
(1 each - add +\$5 each)

Botanas

Guacamole – onion, lime, coriander, chili, tortilla chips

Elote - Sweet corn – Street style

Antojitos

Scallop ceviche - tomatillo, onion, jalapeño, coriander

Selection of Tostaditas

Pork belly al pastor taco, charred pineapple, guacatillo, white
onion and coriander

Grilled fish, achiote, cucumber pico de gallo, cabbage,
chipotle mayonnaise, coriander

Birria taco, oyster mushroom stem, salsa arbol, white onion and
micro coriander

Platos – choice of main

Mixed Seafood in squid ink, sautéed leeks and crispy sweet
potato

Or

Beef Cheeks en Mole – Braised Beef Cheeks, Chichilo mole,
Hominy Purée

Ensalada

Watercress and rocket salad, with pear, palm hearts, crispy
quinoa and citrus dressing

Postre

Coconut with blackened pineapple, coconut espuma and
toasted oats

Menus are subject to seasonal change without notice

Mamasita Vegan Banquet

Botanas

Guacamole – onion, lime, coriander, chili, tortilla chips

Elote - Sweet corn – Street style

Antojito

Selection of Tostaditas

Birria tacos, oyster mushroom stem, salsa arbol, white onion
and micro coriander

Platos

Cauliflower steak, burnt cauliflower puree, salsa macha,
pickled red cabbage, pepitas

Ensalada

Watercress and rocket salad, with pear, palm hearts, crispy
quinoa and citrus dressing

Postre

Coconut with blackened pineapple, coconut espuma and
toasted oats

Menus are subject to seasonal change without notice

Mamasita Pescatarians banquet

Botanas

Guacamole – onion, lime, coriander, chili, tortilla chips

Elote - Sweet corn – Street style

Antojitos

Scallop ceviche - tomatillo, onion, jalapeño, coriander

Selection of Tostaditas

Grilled fish, achiote, cucumber pico de gallo, cabbage,
chipotle mayonnaise, coriander

Birria taco, oyster mushroom stem, salsa arbol, white onion and
micro coriander

Plato

Mixed Seafood in squid ink, sautéed leeks and crispy sweet
potato

Ensalada

Watercress and rocket salad, with pear, palm hearts, crispy
quinoa and citrus dressing

Postre

Coconut with blackened pineapple, coconut espuma and
toasted oats

Menus are subject to seasonal change without notice