

MAMASITA MEXICAN

To Start

- Chargrilled corn (v) w cheese, lime, chipotle mayo -
In a bowl (esquites) per person 5 On the cob (elote) 6.3
Crispy fried whitebait, Valentina mayo, pickles 11.5
Chicken wings 🌿 confit morita, saltbush, salsa caballero 13
Tortilla chips (v) guacamole, salsa, frijoles 13 +grated queso fresco +2

FEED ME 10 dishes to share and enjoy 67pp

MATCHES Cocktail banquet +50 Wine +50 Premium mezcal +75 Mezcal +50

Antojos

- Mole burrata (v) mole 'el Ray' 🌿 handmade fresh cheese, baby corn, puffed rice 22
Nut chorizo tostada (vgn), cashew crema, pico de gallo 14
Ceviche tostada 🌿 cured mussels, prawns and salmon, 'Acapulco' sauce, guac 16
Chicken 'tinga' tostada, chipotle, frijoles, queso fresco, crema, lettuce 14
Barbacoa beef tostada 🌿 pickles, crema, tomatillo salsa 13

Tacos and more

- Veggie tacos (2) (v) huitlacoche, mushroom, enoki, crema 14
Grilled fish tacos (2) achiote, Xni-Pec, pineapple 15
Fried fish tacos° (2) pico de gallo, jalapeño, mayo, cabbage 15
Carnitas tacos (2) salsa costeña, onion/cori, chicharrón 15
Lamb rib chops (2) 🌿 pulparindo salsa, tortillas 18
Lengua tacos (2) 🌿 braised ox tongue, arbol salsa, crema 15
Squash flower quesadilla* (v) (2pcs) spring veg, cheeses 15
Cochinita pork quesadilla* (2pcs) 🌿 cheeses, Xni-Pec, cotija 15

Familia

- Grilled veg (v) 🌿 cascabel, green almond salsa, cotija 22
Kingfish collars 🌿 'top-shelf' spice, pistachio habanero crema 28
Chicken pipián, pepitas, sesame, peanuts, piquín 27 / 39
Mole rojo pork neck, smoked crema, almonds, ancho 31

Veg salad (v) 🌿 jalapeño, seasonal garnishes 8 / 12
Roasted beets (v) 🌿 smoked cauli, plantain, cascabel oil 12.5
Bravas potatoes paprika crema, cotija 8 / 15
Arroz a la Mexicana rice, tomato, coriander, jalapeño 6
Tortillas (4) 3
Guacamole, pico de gallo 6

🌿 staff favourite vegan options available *gluten free on request °no gluten free option
please advise staff of any dietary requirements

CLASE AZUL - TEQUILA OF THE MONTH

Plata - white pepper, cooked agave, smooth 17
Reposado - toffee, vanilla, light oak 19
20th Anniversary - sherry notes, light oak, smooth 30
Anejo - oak, caramel, lingering finish 75
Flight - a taste of each 48

DESSERT

Sweetcorn icecream cone* caramel popcorn 7.5
Flan de caramelo 🌿, dulce de leche, ancho, cream 12
Sopapilla cheesecake, mango mezcal coulis, icecream° 14
Chocolate gordita, almond crumb, blood orange sorbet 15
Seasonal sorbet cone* (v) 7
Espresso martini – vanilla bean-infused Herradura añejo, coffee, chocolate 19

Primitivo Quiles Moscatel Alicante, España 10 / 45
Romate PX 'Cardenal Cisneros' Jerez, España 14
Pereira D'Oliveiras Tinta Negra Meio Doce 5yo, Madeira, España 14

Ancho Reyes, ancho chile liqueur, Mexico 14
Ancho Reyes Verde, poblano chile liqueur, Mexico 14

Delirio añejo, Matatlán, Oaxaca 20
Del Maguey Crema de Mezcal, San Luis del Rio, Oaxaca 🌿 14
Arette añejo, Tequila, Jalisco 16
Arette Suave añejo, Tequila, Jalisco 23
Arette Gran Clase extra añejo, Tequila, Jalisco 33
Corralejo añejo, Penjamo, Guanajuato 16
Gran Corralejo añejo, Penjamo, Guanajuato 🌿 20
Herradura añejo, Amatitán, Jalisco 15
Herradura Selección Suprema extra añejo, Amatitán, Jalisco 52
Siete Leguas añejo, Atotonilco El Alto, Jalisco 22
Siete Leguas extra añejo, Atotonilco El Alto, Jalisco 73
Tapatío añejo, Arandas, Jalisco 15
Tapatio extra añejo, Arandas, Jalisco 52
Tromba añejo, Los Altos, Jalisco 16

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