

MAMASITA MEXICAN

To Start

- Chargrilled corn (v) w cotija, 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) summer 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 *gluten free on request °no gluten free option please advise staff of any dietary requirements

please note a 10% Sunday surcharge applies

***TAPATÍO - TEQUILA OF THE MONTH

- Blanco - white pepper, apple and vegetal notes, smooth 11
Blanco 110 - sweet and savoury peppers, cinnamon toast, sultana 14
Añejo – vanilla sweetness, nutmeg, cinnamon and coco, smooth 15
Excelencia Fran Reserva - oak, grilled green pepper, toffee and orchard fruit, rich creamy finish 27
Flight - a taste of each 20 ml (including limited Reposado) 54

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 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
Clase Azul Reposado, Jalisco 20
Corralejo añejo, Pénjamo, Guanajuato 16
Gran Corralejo añejo, Pénjamo, Guanajuato 🌿 20
Herradura añejo, Amatitán, Jalisco 15
Herradura Selección Suprema extra añejo, Amatitán, Jalisco 52
Siete Leguas añejo, Atotonilco El Alto, Jalisco 22
Tromba añejo, Los Altos, Jalisco 16

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

please note a 10% Sunday surcharge applies