

# MAMASITA

**¡FEED ME!**  
TENGO HAMBRE

10 DISHES TO SHARE  
& ENJOY 67<sup>PP</sup>

MATCHED MEZCAL +50  
MATCHED WINE +50

## TO START

<b>Tortilla chips, guac, salsa (v)</b>	12
<b>Los tres (v)</b>	16
tortilla chips, frijoles, guac, salsa	
<b>Crispy school prawns *</b>	11
fried whole, cascabel mayo, pickle	
<b>Chargrilled corn (v)</b>	
queso, lime, chipotle mayo	6.2
cob	7.5
bowl (esquites)	

## SIPPERS

<b>Oaxaca Espadín/ joven/ silver –</b>	
Del Maguey - Vida	11
Nuestra Soledad - Sto Matatlán	11
Xicaru - silver	11
Montelobos	13
Alipús San Baltazar	14
<b>Aged -</b>	
Los Danzantes - Reposado	15
Don Amado - Añejo	18
Mina Real Reposado	15
Mezcal Eterno Añejo	18
<b>Varietals -</b>	
Bruxo #2 - Pechuga	14
El Jolgorio - Mexicano	18
Vago - Mexicano	18
Del Maguey Wild Tepextate	19
<b>Puebla</b>	
De Leyenda – Cenizo	15
<b>Durango</b>	
Lágrimas de Dolores - Cenizo	15
<b>Jalisco</b>	
Estancia - Raicilla	14
La Venenosa - Étnica Tutsi	23

## BEACH & STREET

<b>Gordita (v)</b>	9
cactus, red peppers, cotija	
<b>Ceviche</b>	17 / 30
melons, gusano, tiger's milk	
<b>King prawns (2)</b>	16
morita confit, salt bush, tortillitas	
<b>Chicken wings</b>	13 / 23
agave chipotle	
<b>Ibérico jamón</b>	16
mizuna, cotija, on fried masa	
<b>Lamb rib chop</b>	9ea
pulparindo salsa	

## TOSTADITAS

<b>Mushroom &amp; poblano (v)</b>	14
blackeyed beans, huitlacoche, cotija	
<b>Mariscos</b>	18
shellfish, morita peanut mayo, squash	
<b>Grilled chicken</b>	15
yellow mole, refrieds, shallot, sesame	
<b>Braised beef</b>	16
whitebean, habanero, pickled onion	

## TACOS

<b>Autumn veg (v)</b>	6.5
smoked eggplant, salsa de ajo	
<b>Grilled market fish</b>	7.5
achiote, onion salsa, chipotle mayo	
<b>Fried fish †</b>	7.5
mustard crema, squid ink, dragonfruit	
<b>Pibil-style pork hock</b>	7.5
chicharrón, pickled onion, pineapple	
<b>Chorizo</b>	7.5
braised hominy, cactus, mizuna	
<b>Tongue</b>	7
árbol salsa, crema	

## QUESADILLAS

<b>Squash blossom * (v)</b>	17
three cheeses, kale, habanero crema	
<b>Lamb birria *</b>	17
queso Oaxaca, crema, serrano, mint	

## SALSAS (v)

<b>Cascabel mayo</b>	4
<b>Chipotle mayo</b>	4
<b>Guacamole (seasonal)</b>	5
<b>Lime-habanero mayo (hot!)</b>	4
<b>Mustard crema</b>	3
<b>Orange arbol</b>	4
<b>Salsa roja</b>	3
<b>Serrano salsa</b>	3

## SHARED MAINS

<b>White corn masa (v)</b>	25
cascabel-veg, cauliflower purée, cotija	
<b>Blue-eye Veracruz</b>	30
dill olive crema, Brussels, beans	
<b>Mole verde chicken</b>	
pepitas, sesame, almonds	27
half	39
whole	
<b>Braised pork belly</b>	
pickled jalapeño, chicharrón, beetroot	31
for two	49
for more	

## ACOMPÑAMIENTOS

<b>Shoestrings</b>	10
<b>Salad greens, limón</b>	8
<b>Pulse salad, tajin yoghurt</b>	10
<b>Bravas potatoes, crema</b>	8 / 14
<b>Baked blackbeans, cheese</b>	6
<b>Green rice, hominy</b>	6
<b>Tortillas (4)</b>	3

## DESSERTS

<b>Sweetcorn icecream cone *</b>	7.5
salted caramel popcorn	
<b>Avocado natilla *</b>	12
mezcal jelly, dragonfruit, lemon balm	
<b>Tres leches cake †</b>	13
three-milk sponge, stonefruits, raspberry	
<b>Chocolate gordita *</b>	15
almond crumb, crème fraiche icecream	
<b>Seasonal sorbet cone* (v)</b>	7

## LIQUID DESSERTS

<b>Espresso martini</b>	19
vanilla-infused Herradura añejo, coffee, El Diezmo coffee liqueur	
<b>Romate PX Cardenal Cisneros</b>	14
JEREZ, ESPAÑA	
viscous & sweet, liquid christmas cake	
<b>Primitivo Quiles Moscatel</b>	10 / 45
ALICANTE, ESPAÑA	
dried apricot, mango & pawpaw	
<b>Tromba añejo</b>	16
chocolate, caramelised apple & peach	
<b>Delirio añejo</b>	20
honey, smoked pear, cinnamon, oak	
<b>Herradura Suprema</b>	52
toffee, roasted nuts, sandalwood	

**¿UN TACO?**



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\*\*\* WWW.MAMASITA.COM.AU \*\*\*

🌿 Staff favourite

\* Gluten free on request

† No gluten free option

vegan options available

Please advise staff of any dietary requirements

Please note 10% Sunday surcharge