

MAMASITA

🌿 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

TO START

Tortilla chips (v) 12
guacamole, salsa

Los tres (v) 16
tortilla chips, frijoles, guac, salsa

🌿 **Crispy school prawns *** 11
fried whole, cascabel mayo, pickle

Streetstyle corn (v)
chargrilled corn, queso, lime, chipotle mayo
on the cob 6.2
in a bowl (esquites) 7.5

ADD SALSAS (v)

Cascabel mayo 4
Cashew macha 5
Chipotle mayo 4
Guacamole 5
Huitlacoche crema 3
Lime-habanero mayo (hot!) 4
Martajada 3
Mustard crema 3
Orange arbol 4
Salsa roja 3
Serrano salsa 3

**¡FEED ME!
TENGO HAMBRE**

10 DISHES TO SHARE
& ENJOY 67PP

MATCHED MEZCAL +50
MATCHED WINE +50

BEACH & STREET

🌿 **Gordita (v)** 9
bean-stuffed masa, local cactus, roasted red peppers, cotija

🌿 **Ceviche con sandia** 17 / 30
market fish, melons, sal de gusano jicama, mint, coconut, leche de tigre

Bbq octopus 16 / 29
hominy puree, radish, serrano salsa, guajiilo oil

Chicken wings 13 / 23
sticky agave chipotle sauce

Sincronizada † 9
Flour tortillas, ham, swiss cheese, nopales, encurtidos

🌿 **Lamb rib chop** 9ea
pulparindo salsa, fried tortilla crumb

TOSTADITAS

🌿 **Mushroom & poblano (v)** 14
blackeyed beans, huitlacoche, cotija

Mariscos 18
prawn, smoked mussel, salmon, morita peanut mayo, squash, coriander

Guerrero chicken 15
cashew macha, onion, coriander

Braised beef 16
refried whitebean, habanero, pickled onion

TACOS

Autumn veg (v) 6.5
smoked eggplant, salsa de ajo, tomatillo, snowpeas, matchsticks

Grilled market fish 7.5
achiote, red onion salsa, cabbage, lime, chipotle mayo

Fried fish † 7.5
mustard crema, squid ink mayo, dragonfruit pico de gallo

🌿 **Pork hock** 7.5
pibil-style pork hock & shoulder, chicharrón, pickled onion, pineapple

Roasted lamb shoulder 7.5
jalapeño, snow pea tendrils, mint crema

🌿 **Lengua** 7
ox tongue, árbol salsa, crema, onion, coriander

QUESADILLAS

Huitlacoche * (v) 16
three-milk cheese, queso fresco, mushrooms, corn, huitlacoche crema

Campechano * 17
chorizo, beef cheek, cactus, roja & martajada salsas, onion, coriander

SHARED MAINS

White corn masa (v) 25
cascabel-roasted seasonal veg, smoked cauliflower purée, cotija

Pan-seared ocean trout 29
piquin morita broth, squash

🌿 **Chicken mole verde**
cut chicken in pepita chilli sauce, sesame, almonds, coriander
half 27
whole 39

Braised pork belly
pickled jalapeño, candy beetroot, chicharrón
for two 31
for more 49

ACOMPAÑAMIENTOS

Seasonal salad greens, limón vinagreta 8

Pulse salad w chickpeas, blackbeans, corn, tajín yoghurt 10

Bravas potatoes 8 / 14
paprika salsa, crema, cotija

Plantain fries, chipotle mayo, cotija, spiced salt 7.5

Baked black beans, cheese 5.5

Green rice, hominy 6

Tortillas (4) 3

DESSERTS

Sweetcorn icecream * 7.5
in a cone w salted caramel popcorn

Avocado natilla * 11
tuile, orange mezcal jelly, viola, dragonfruit, lemon balm

Tres leches cake † 12
three-milk sponge cake, summer fruits, raspberry icecream

🌿 **Poached camote *** 10
choc aero, almond ice cream, dulce de leche

Seasonal sorbet * (v) 6
in a cone

SIPPERS

WE'RE PROUD TO SHOWCASE SOME OF OUR FAVOURITE TIPPLES FOR THE MONTH OF (MEZCAL) MARCH.

THESE, PLUS DOZENS MORE, WILL BE ON SHOW AT MEZCAL MINIFEST SUNDAY 25 MARCH 4-6PM AT HOTEL JESUS

Oaxaca Espadín/ joven/ silver –
Del Maguey - Vida 11
Nuestra Soledad - Sto Matatlán 11
Xicaru - silver 11

Aged -
Los Danzantes - Reposado 13
Don Amado - Añejo 16

Varietals -
Bruxo #2 - Pechuga 14
El Jolgorio - Mexicano 17
Vago - Mexicano 18

Puebla
De Leyenda – Cenizo 14

Durango
Lágrimas de Dolores - Cenizo 15

Jalisco
Estancia - Raicilla 12
La Venenosa - Étnica Tutsi 23



SIGN UP TO OUR MAILING LIST FOR RECIPES, EVENTS, TASTINGS & MAMASITA EXCLUSIVES

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

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