

WE TAKE BOOKINGS FOR GROUPS OF ALL SIZES!  
BOOKINGS@MAMASITA.COM.AU



\*\* TRUCK \*\* \*\* EVENTS \*\*  
CATERING@MAMASITA.COM.AU

## TO START

<b>Elote callejero</b> (v) chargrilled corn, queso, lime, chipotle mayo cob bowl (esquites)	5.9pp 6.9pp
<b>Rockling ceviche</b> ají panca, fennel, pomelo, river mint	9 / 17
<b>Crispy school prawns*</b> fried whole, cascabel mayo, pickle	11.5
<b>Chicken wings</b> confit morita, saltbush	13
<b>Chicharrón</b> tacoshop guac, valentina, mulato salt	7
<b>Tortilla chips</b> (v) guacamole, salsa, frijoles +queso fresco	13 2

## ANTOJITOS

<b>Sope</b> (v) local cactus, red peppers, cotija	9.5
<b>Mushroom tostaditas</b> (v) (3) poblano, huitlacoche, cotija	12
<b>Mariscos tostaditas</b> (3) shellfish, morita peanut mayo	15
<b>Braised beef tostada</b> hominy, pickled onion, coriander	13
<b>Huarache 'Papi'</b> Ibérico jamón, mizuna, cotija, fried masa	14

## TACOS AND MORE

<b>Huitlacoche quesadita*</b> (v) (2pcs) three cheeses, shrooms	8.5
<b>Lamb birria quesadita*</b> (2pcs) queso Oaxaca, serrano, mint	8.5
<b>Milpa tacos</b> (2) (v) squash, smoked eggplant, salsa de ajo	14
<b>Fish tacos</b> (2) (grilled/fried†) mustard crema, ink, dragonfruit	15
<b>Lengua tacos</b> (2) braised ox tongue, arbol salsa, crema	15
<b>Carnitas tacos</b> (2) peppers, cashew macha, chicharrón	15
<b>Lamb rib chops</b> (2) pulparindo salsa	18

**¡FEED ME!**  
**TENGO HAMBRE**  
10 DISHES TO SHARE & ENJOY 67PP  
MATCHED WINE +50  
MATCHED MEZCAL +50  
MATCHED PREMIUM MEZCAL +75  
ULTIMATE BEVERAGE MATCH +120

## FAMILIA

<b>Spring veg</b> (v) cascabel-roasted, green almond salsa, cotija	22
<b>Blue-eye tamal</b> Veracruz flavours, prawn pico de gallo	25
<b>Kingfish collars</b> 'top-shelf' spice, pistachio habanero crema	28
<b>Chicken pipián</b> pepitas, sesame, peanuts, piquin	27 / 39
<b>Mole rojo pork neck</b> smoked crema, almonds, ancho	31

## WITH

<b>Roasted beets</b> (v) smoked cauli, plantain, cascabel oil	12.5
<b>Heirloom carrot salad</b> fennel, pickled jalapeño, mizuna	8
<b>Chargrilled cabbage</b> mojo verde, habanero crema	8
<b>Baked blackbeans</b> queso fresco	6
<b>Shoestring fries</b> chipotle mayo, queso fresco	9
<b>Bravas potatoes</b> paprika crema, cotija	8 / 14
<b>Green rice</b> hominy	6
<b>Tortillas</b> (4)	3
<b>Guacamole</b>	6
<b>Orange arbol salsa</b>	3
<b>Morita peanut mayo</b>	4
<b>Huitlacoche crema</b>	3
<b>Pistachio habanero crema</b>	4

## LIQUID DESSERTS

<b>Espresso martini</b> vanilla Herradura añejo, coffee, choc	19
<b>Primitivo Quiles</b> Moscatel Alicante, España	10 / 45
<b>Clase Azul repo 20th aniversario</b> Guadalajara, Mexico	25
<b>Tromba añejo</b> Guadalajara, Mexico	16
<b>Delirio añejo</b> Oaxaca, Mexico	20
<b>Herradura Selección Suprema</b> Guadalajara, Mexico	52

## DESSERTS

<b>Sweetcorn icecream cone*</b> caramel popcorn	7.5
<b>Avocado natilla*</b> mezcal jelly, dragonfruit	12
<b>Sopapilla cheesecake†</b> kiwi, quince, fraiche icecream	14
<b>Chocolate gordita*</b> almond crumb, blood orange sorbet	15
<b>Seasonal sorbet cone*</b> (v)	7

## MEZCAL OF THE MONTH

### TEQUILA ARETTE

<b>Blanco</b> citrus, white pepper, herbal	12
<b>Reposado</b> cooked agave, floral, mineral	14
<b>Añejo</b> subtle oak, caramel, vanilla	16
<b>Flight</b> 20ml of each 30ml of each	27 40