

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) guacamole, salsa	12
Los tres (v) tortilla chips, frijoles, guac, salsa	16
🌿 Crispy school prawns * fried whole, cascabel mayo, pickle	11
Streetstyle corn (v) chargrilled corn, queso, lime, chipotle mayo	
on the cob	6.2
in a cup (esquites)	7.5
ADD SALSAS (v)	
Cascabel mayo	4
Cashew macha	5
Chipotle mayo	3
Guacamole	5
Huitlacoche crema	3
Lime-habanero mayo (hot!)	3
Martajada	3
Mustard crema	3
Orange arbol	4
Salsa roja	3
Serrano salsa	3

BEACH & STREET

🌿 Gordita (v) bean-stuffed masa, local cactus, roasted red peppers, cotija	9
🌿 Ceviche con sandia market fish, melons, sal de gusano jicama, mint, coconut, leche de tigre	17 / 30
Bbq octopus hominy puree, radish, serrano salsa, guajiilo oil	16 / 29
Chicken wings sticky agave chipotle sauce	13 / 23
Jamón huarache Iberico jamón, mizuna, cotija on fried masa	16
🌿 Lamb rib chop pulparindo salsa, fried tortilla crumb	9ea

TOSTADITAS

🌿 Mushroom & poblano (v) blackeyed beans, huitlacoche, cotija	14
Mariscos prawn, smoked mussel, salmon, morita peanut mayo, squash, coriander	18
Guerrero chicken cashew macha, onion, coriander	15
Braised beef refried whitebean, habanero, pickled onion	16

TACOS

Summer veg (v) smoked eggplant, salsa de ajo, tomato, snowpeas, matchsticks	6.5
Grilled market fish achiote, red onion salsa, cabbage, lime, chipotle mayo	7.5
Fried fish † mustard crema, squid ink mayo, dragonfruit pico de gallo	7.5
🌿 Pork hock pibil-style pork hock & shoulder, chicharrón, pickled onion, pineapple	7.5
Roasted lamb shoulder jalapeño, snow pea tendrils, mint crema	7.5
🌿 Lengua ox tongue, árbol salsa, crema, onion, coriander	7

QUESADILLAS

Huitlacoche * (v) three-milk cheese, queso fresco, mushrooms, corn, huitlacoche crema	16
Campechano * chorizo, beef cheek, cactus, roja & martajada salsas, onion, coriander	17

SHARED MAINS

White corn masa (v) cascabel-roasted seasonal veg, smoked cauliflower purée, cotija	25
Pan-seared ocean trout piquin morita broth, squash	29
🌿 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

Roseapple, jicama, starfruit, salad greens, limón vinagreta	10
Pulse salad w chickpeas, blackbeans, corn, tajín yoghurt	10
Bravas potatoes paprika salsa, crema, cotija	8 / 14
Plantain fries, chipotle mayo, cotija, spiced salt	7.5
Baked black beans, cheese	5.5
Green rice, hominy	6
Tortillas (4)	3

LIQUID DESSERTS

🌿 Espresso martini vanilla-infused Herradura añejo, coffee, El Diezmo coffee liqueur	19
Romate PX Cardenal Cisneros JEREZ, ESPAÑA	14
viscous & sweet, liquid christmas cake	
Primitivo Quiles Moscatel ALICANTE, ESPAÑA gls / 375ml	10 / 45
dried apricot, mango & pawpaw	

DESSERTS

Sweetcorn icecream * in a cone w salted caramel popcorn	7.5
Avocado natilla * tuile, orange mezcal jelly, viola, dragonfruit, lemon balm	11
Tres leches cake † three-milk sponge cake, summer fruits, raspberry icecream	12
🌿 Poached camote * choc aero, almond ice cream, dulce de leche	10
Seasonal sorbet * (v) in a cone	6

TEQUILA OF THE MONTH HERRADURA

Plata Sweet agave, mellow oak, walnut	11
Reposado Vanilla, butterscotch, light pepper	13
Anejo Toasted oak, caramel, dry fruits	15
20ml flight	26
30ml flight	38

Ask your server about the secret Herradura stash

**!FEED ME!
TENGO HAMBRE**

10 DISHES TO SHARE
& ENJOY 67PP

MATCHED MEZCAL +50
MATCHED WINE +50



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