

# 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

|   |     |
|---|-----|
| <b>Pozole verde</b>                             | 11  |
| chicken broth w radish, avocado, jalapeño, lime |     |
| 🌿 <b>Streetstyle corn (v)</b>                   |     |
| chargrilled corn, queso, lime, chipotle mayo    |     |
| on the cob                                      | 6.2 |
| in a cup (esquites)                             | 7.5 |
| <b>Tortilla chips (v)</b>                       | 12  |
| guacamole, salsa                                |     |
| <b>ADD SALSAS (v)</b>                           |     |
| Cashew macha                                    | 5   |
| Chipotle mayo                                   | 3   |
| Guacamole                                       | 5   |
| Huitlacoche crema                               | 3   |
| Lime-habanero mayo (hot!)                       | 3   |
| Salsa roja                                      | 3   |

## BEACH & STREET

|   |         |
|---|---------|
| 🌿 <b>Gordita (v)</b>  | 9       |
| bean-stuffed masa, local cactus, roasted red peppers, cotija              |         |
| 🌿 <b>Aguachile</b>  | 17 / 30 |
| rockling, avocado, jalapeño, radish, sesame, lime, herbs, pork chicharrón |         |
| <b>Bbq octopus</b>  | 16 / 29 |
| w hominy puree, radish, árbol, serrano salsa                              |         |
| <b>Chicken wings</b>  | 13 / 23 |
| sticky agave chipotle sauce   |         |
| <b>Jamón huarache</b>   | 16      |
| Iberico jamón, mizuna, cotija on fried masa                               |         |
| 🌿 <b>Lamb rib chop</b>  | 9ea     |
| pulparindo salsa, fried tortilla crumb                                    |         |

## TACOS

|  |     |
|--|-----|
| <b>Milpa (v)</b>   | 6.5 |
| Zucchini, squash, blackened tomato salsa, crema                        |     |
| <b>Market fish (grilled or fried †)</b>                                | 7.5 |
| w achiotte, red onion salsa, cabbage, lime, chipotle mayo              |     |
| <b>Prawn *</b>   | 7.5 |
| fried school prawns, árbol salsa, togarashi, avocado                   |     |
| 🌿 <b>Pork hock</b>   | 7.5 |
| pibil-style pork hock & shoulder, chicharrón, pickled onion, pineapple |     |
| <b>Roasted lamb shoulder</b>   | 7.5 |
| w jalapeño, snow pea tendrils, mint crema                              |     |
| 🌿 <b>Lengua</b>  | 7   |
| ox tongue, árbol salsa, crema, onion, coriander                        |     |

## SHARED MAINS

|  |    |
|--|----|
| <b>Blue corn masa (v)</b>  | 25 |
| w cascabel-roasted spring veg, smoked cauliflower purée, cotija          |    |
| <b>Pan-seared market fish</b>  | 29 |
| coriander-jalapeño broth, guajillo oil                                   |    |
| 🌿 <b>Chicken pipián rojo</b>   |    |
| cut, poached chicken in pepita chilli sauce, peanuts, almonds, coriander |    |
| half   | 27 |
| whole  | 39 |
| <b>Braised pork belly</b>  |    |
| w pickled jalapeño, candy beetroot, chicharrón                           |    |
| for two  | 31 |
| for more   | 49 |

## 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 gls / 375ml                                      |         |
| Dried apricot, mango & pawpaw                                     |         |

## DESSERTS

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

## ACOMPAÑAMIENTOS

|   |        |
|---|--------|
| Roseapple, jicama, starfruit, salad greens, limón vinagreta | 10     |
| Pulse salad w chickpeas, blackbeans, corn, tajín yoghurt    | 10     |
| Bravas potatoes   | 8 / 14 |
| w 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      |

## TOSTADITAS

|   |    |
|---|----|
| 🌿 <b>Mushroom &amp; poblano (v)</b>                               | 14 |
| w blackeyed beans, huitlacoche, cotija                            |    |
| <b>Crab &amp; prawn</b>   | 18 |
| w celery, cucumber, apple guac, lime-habanero mayo, luxury walnut |    |
| <b>Guerrero chicken</b>   | 15 |
| w cashew macha, onion, coriander                                  |    |
| <b>Braised beef</b>   | 16 |
| w refried whitebean, habanero, pickled onion                      |    |

## QUESADILLAS

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

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### MEZCAL OF THE MONTH BRUXO

|  |    |
|--|----|
| <b>Espadín</b>   | 12 |
| Sweet and floral, vanilla, honeysuckle, subtle smoke     |    |
| <b>Pechuga de Maguey</b>                                 | 14 |
| Chocolate, roasted agave, light spice, caramel           |    |
| <b>Ensamble</b>  | 17 |
| Espadín, barril & cuishe                                 |    |
| Vegetal, tropical fruits, sweet peppers, buttery vanilla |    |