

# MAMASITA



## Photos of Every Dish!

Go to [mryum.com.au/mamasita](http://mryum.com.au/mamasita) or scan the QR code with your iPhone camera or Google Lens.

**No QR app required.**

### To Start

Chargrilled corn (v) w cotija, lime, chipotle mayo -

In a bowl (esquites) per person 5.5      On the cob (elote) 6.3

Crispy school prawns, salsa negra, sunflower seed macha, peanuts, pickles 14.5

Chargrilled oyster mushrooms, orange, blackbean aioli, ancho 13

Chicken wings 🍷 agave glaze, Valentina, mulato, szechuan, salsa caballero 15

Guacamole (v) topos, chips, girasol seeds, shallot, garlic 13    w housemade pork chorizo +4

### FEED ME

5 courses to share and enjoy    from 52pp

### Tostadas and more

Handmade fresh burrata cheese w dark mole (v) 🍷 almonds, baby corn, puffed rice 22

Macadamia and cashew nut chorizo tostada (vgn) cashew crema, pico de gallo 14

Ceviche of lime-cured market fish, coconut, tomatillo, mint, habanero 15

Shellfish ceviche tostada 🍷 - cured mussels, minced prawns, calamari, 'Acapulco coctel' sauce, guacamole 16

Chicken 'tinga' tostada, chipotle, frijoles, queso fresco, crema, lettuce 14.5

Braised beef cheek tostada 🍷 red mole, guajillo, thyme, sesame, midnight corn 14

### Tacos and more

Braised seasonal veggie tacos (2) (v) ancho, kale, mojo poblano, peanuts 14

Grilled / fried fish tacos (2) jalapeño mayo, cabbage, pico de gallo 16

Pork cochinita tacos (2) pickled onion, habanero, crema, coriander 15

Campechano tacos (2) grilled ox tongue and cheek, ghost chilli, house pickles, taco shop guac 15

Pork shortrib (2), salsa ahogada, apple slaw, pickles, tortillas 18

Huitlacoche quesadilla (v) truffle, poblano, mushrooms, cheeses 17    w housemade pork chorizo +4

### Familia

Grilled guajillo eggplant (vgn) 🍷 confit leek, king oyster mushroom, sesame sunflower macha 25

Ocean trout, prawns, calamari w confit morita mojo, habanero 31

Chicken a la parrilla, arbol cori salsa, Veracruz garnishes 27 / 39

Chargrilled beef shortrib, chiles toreados, arbol chimichurri 34

### With (v)

Watercress, pear, quinoa, buckwheat, smoked fresco, pomegranate dressing 🍷 8 / 12

Morita-roasted beetroot, sweet potato, parsnip, potato w cotija 🍷 13

Bravas potatoes, paprika, crema, cotija 8 / 15

Housemade pork chorizo 6

Arroz al chipotle 5

Tortillas (4) 3

Guacamole, pico de gallo 6



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#### FEED ME

52pp

Chargrilled corn off the cob, queso, lime, chipotle mayo

Shellfish tostadita - cured mussels, minced prawns, calamari, 'Acapulco coctel' sauce, guacamole

Pork cochinita taco, pickled onion, habanero, coriander

Chicken a la parrilla, arbol cori salsa, Veracruz garnishes, and accompaniments

Sweetcorn icecream cone, caramel popcorn\*

#### Beef shortrib upgrade +7pp

#### STAFF FAVOURITES

67pp

Chargrilled corn off the cob, queso, lime, chipotle mayo

Macadamia and cashew nut chorizo tostadita, cashew crema, pico de gallo

Chicken 'Tinga' tostadita, chipotle, frijoles, crema, queso fresco, lettuce

Ceviche of lime-cured market fish, coconut, tomatillo, mint, habanero

Pork cochinita taco, pickled onion, habanero, crema, coriander

Shared family-style main and accompaniments

Flan de caramelo, almond praline

#### Beef shortrib upgrade +7pp

#### CELEBRATION!

78pp

🍷 NV Vallformosa MVSA, Penèdes, España

Chargrilled corn off the cob, queso, lime, chipotle mayo

Macadamia and cashew nut chorizo tostada, cashew crema, pico de gallo

Ceviche Acapulco - cured mussels, minced prawns, calamari, 'Acapulco coctel' sauce, guacamole

Handmade fresh burrata cheese w dark mole, almonds, baby corn, puffed rice

🍷 Mezcal margarita palate cleanser

Campechano taco - grilled ox tongue and cheek, ghost chilli, house pickles, taco shop guac

Shared family-style mains and accompaniments

🍷 Pereira D' Oliveiras Tinta Negra Meio Doce 5yo, Madeira, Portugal

Flan de caramelo, almond praline

Sweetcorn icecream cone, caramel popcorn\*

#### MATCHES

Cocktail banquet +50

Wine +50

Premium mezcal +75

Mezcal +50