

MAMA SITA

FEED ME #1
MAMASITA CLASSICS
 A SELECTION OF MAMASITA CLASSICS
 (MIN 2 GUESTS)
\$69 PP

FEED ME #2
CHEFS BANQUET
 THE BEST OF MAMASITA
 (MIN 2 GUESTS)
\$95 PP

FEED ME #3
MEXICO CITY FEAST
 FOR CELEBRATION FEASTING
 (MIN 2 GUESTS)
\$129 PP

MEZCAL MATCHING
AGAVE SPIRIT PARING
 Our selection of artisanal Mexican distillates
 to pair with each course
\$49 PP

WHILE YOU'RE DECIDING

GUACAMOLE (VG)	16
Smashed avocado, pico de gallo, house tortilla chips	
PACIFIC OYSTERS (2/6)	12/32
w. Mango habanero salsa, coriander, lime <u>OR</u> w. Clamato, valentina, finger lime	

BEACH N' STREET FAVES

ELOTE (VO)	8PP
Sweet corn on the cob, chipotle mayo, queso	
FLAUTAS (2PC)	15
Squid braise, jalapeno crema, radish	
KINGFISH CEVICHE	29
Grapefruit, habanero, totopos	

TOSTADAS
 TOPPED TORTILLA CHIPS (2PC)

MUSHROOM	12
Confit mushrooms, cashew cream	
TUNA TARTARE	18
Ponzu, furikake, avocado	
GRILLED PRAWN	18
Habanero mayo, mango pico de gallo	

TACOS
 2 PER SERVE

ROASTED SWEET POTATO (VG)	17
Salsa criolla, pecorino	
CERVESA BATTERED FISH	19
Chipotle, jalapeno mayo	
BRAISED OX TOUNGUE	19
Pasilla salsa, pickled onion	
CRISPY PORK	19
Salsa diablo, pickled fennel	
LAMB BIRRIA	21
Braised lamb, Oaxacan cheese, tomatillo, consome	

FAMILY TIME
 SERVED WITH HOUSE CONDIMENTS
 AND HAND PRESSED TORTILLAS

ROAST CAULIFLOWER (VG)	36
Mole verde, charred peppers	
PORK BELLY	40
Crispy skinned, salsa negra	
LAMB SHANK BARBACOA	42
12 hour braise, lamb consome	
BEEF BRISKET	47
Slow braised, spring greens, chimichurri	

SALAD, SIDES & SALSAS

Chefs Salad	16
Pasilla Potatos	12
Corn Tortillas (4)	5
House tortilla chips	5
Mango habanero	3
Pasilla	3
Tomatillo	3

DESSERTS

SWEET CORN ICE CREAM IN A CONE	8
TAMARIND CHEESECAKE	16
Mixed berry compote, praline	
TOASTED MARSHMALLOW	12
Espresso ice cream, Licor 43 syrup	

"HECHAS A MANO"

ALL TORTILLAS HAND ROLLED
 AND PRESSED TO ORDER
