

MAMASITA

Botanas

Elote – Sweet corn, chipotle mayonnaise, queso and spice mix (vo)	7 each
Charcoal and masa empanadas – house made chorizo and potato, peanut salsa (2)	9
Guacamole – onion, lime, coriander, chili, tortilla chips (vegan)	15

Antojitos

Macadamia and cashew Chorizo Tostaditas (3) with cashew crema, pico de gallo, micro coriander (vegan) (+1 for \$4)	12
Chili marinated Octopus (3) orange, potato, mint, avocado puree (+1 for \$5)	15

Tacos – 2 per serve

Birria, oyster mushroom stem, salsa arbol, white onion and microcoriander (vegan)	15
Pork belly al pastor, charred pineapple, guacatillo, white onion and coriander	16
Grilled fish, achiote, cucumber, pico de gallo, cabbage, chipotle mayonnaise, coriander	16

Platos

Pescado a la Veracruzana – Market fish, capsicum, onion, garlic, lemon, capers, olives	34
Cauliflower steak, Mole Almendrado, raisin and almond salsa (vegan)	24
Beef Short Rib, Mole Negro, herb and jalapeño salsa	36

Acompañamientos

Corn tortillas (5)	4
Mixed leaf salad with pear, palm hearts, crispy quinoa and citrus dressing (vegan)	10
Papas Aplastadas – Roasted crushed potatoes w smoked crema, arbol salsa	9

Postre

Coconut with blackened pineapple, coconut espuma and toasted coconuts, toasted oats and mandarin (vegan)	14
Lemon y lime Carlota style flan, biscuit, liquid puff pastry, burnt honey cream, honeycomb	15