

MAMA SITA

FEED ME #1
MAMASITA CLASSICS
 A SELECTION OF MAMASITA CLASSICS
 (MIN 2 GUESTS)
\$59 PP

FEED ME #2
CHEFS BANQUET
 THE BEST OF MAMASITA
 (MIN 2 GUESTS)
\$82 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 OR
 w. Clamato, valentina, finger lime

BEACH N' STREET FAVES

- ELOTE (V) 8PP
 Sweet corn on the cob, chipotle mayo, queso
- CHILI CHEESE FLAUTAS (V) (2PC) 15
 Fermented green chilli, papas, oaxaca queso
- FLAUTAS (2PC) 15
 Squid braise, jalapeno crema, daikon
- KINGFISH CEVICHE 29
 Grapefruit, habanero, topos

TOSTADAS

TOPPED TORTILLA CHIPS (2PC)

- MUSHROOM 18
 Confit shitake mushroom, cashew cream
- TUNA TARTARE 18
 Ponzu, furikake, avocado salsa
- GRILLED PRAWN 18
 Habanero mayo, green apple, pico de gallo

TACOS

2 PER SERVE

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

QUESADILLA

- SLOW COOKED CHICKEN 18
 Oaxaca cheese, pickled carrot, fresh herbs
- MILPA (V) 18
 Oaxaca cheese, green pepper, corn, mushroom

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, chimichurri, onion, pickled hibiscus

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

COCKTAILS

MARGARITA

MAMASITA MARGARITA	21
NO DO Tequilana blanco, triple sec, agave, lime, salt rim	
CUCUMBER-JALAPEÑO MARGARITA	22
Estancia raicilla, cucumber, lime, jalapeño, chili salt rim	
YUZU MARGARITA	23
NO DO Tequilana blanco, triple sec, yuzu, lime, chili salt rim	
MEZCAL MARGARITA	23
Peloton mezcal, triple sec, agave, lime, salt rim	
TAMARIND MARGARITA	23
Peloton mezcal, triple sec, tamarind, lime, chipotle salt rim	
TOMMY'S RESERVA MARGARITA	26
Corralejo reposado tequila, agave, lime, half salt rim	

AGAVE SPIRIT PARING

MEZCAL MATCHING

Our selection of artisanal Mexican distillates
to pair with each course

\$49 PP

MAMASITA CLASSICS

\$59 PP

THE BEST OF MAMASITA
(MIN 2 GUESTS)

GUACAMOLE

Smashed avacado, pico de gallo, house tortilla chips

ELOTE

Sweet corn on the cob, chipotle mayo, queso

MUSHROOM TOASTADA

Confit shitake mushroom, cashew cream

CHICKEN QUESADILLA

Oaxaca cheese, pickled carrot, fresh herbs

BEEF BRISKET

Slow braised, chimmichurri, pickled hibiscus

SERVED WITH HOUSE CONDIMENTS
AND HAND PRESSED TORTILLAS

CHEF'S BANQUET

\$82 PP

THE BEST OF MAMASITA
(MIN 2 GUESTS)

PACIFIC OYSTERS

Mango habanero salsa, coriander, lime

GUACAMOLE

Smashed avacado, pico de gallo, house tortilla chips

ELOTE

Sweet corn on the cob, chipotle mayo, queso

GRILLED PRAWN TOSTADA

Habanero mayo, green apple, pico de gallo

KINGFISH CEVICHE

Grapefruit, casara orange, roasted piquillos sauce

BEEF BRISKET

Slow braised, chimmichurri, pickled hibiscus

SERVED WITH HOUSE CONDIMENTS
AND HAND PRESSED TORTILLAS

CHEF'S SALAD

PASILLA POTATOES
