

# 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

House pickled (v) jalapeño, radish, carrot, onion w Mexican oregano 6  
Chargrilled corn (v) w cotija, lime, chipotle mayo -  
In a bowl (esquites) per person 5      On the cob (elote) 6.3  
Crispy fried whitebait, Valentina mayo, pickled cucumber & jalapeño 11.5  
Chargrilled chicken wings 🍷 confit morita, saltbush, salsa caballero 13  
Tortilla chips (v) guacamole, salsa, frijoles 13 add grated queso fresco +2

### FEED ME

5 courses to share and enjoy from 49pp

### MATCHES

Cocktail banquet +50    Wine +50    Premium mezcal +75    Mezcal +50

### 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 tostada 🍷 - cured mussels, minced prawns, salmon, 'Acapulco coctel' sauce, guacamole 16  
Chicken 'tinga' tostada, chipotle, frijoles, queso fresco, crema, lettuce 14  
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  
Lamb rib chops (2) 🍷 pulparindo tamarind salsa, tortillas 18  
Huitlacoche quesadilla (v) truffle, poblano, mushrooms, cheeses 15.5  
Chorizo quesadilla 🍷 stewed jalapeño onions, cheeses, coriander 16

### Familia

Grilled guajillo eggplant (v) 🍷 confit leek, king oyster mushroom, sesame sunflower macha 25  
Ocean trout, prawns, calamari w confit morita mojo, habanero 30  
Chicken a la Veracruzana w stewed tomato, olives, capers, chile de agua 27 / 39  
Chargrilled beef shortrib, chiles toreados, arbol chimichurri 31

### With (v)

Watercress, pear, quinoa, buckwheat, smoked fresco, pomegranate dressing 🍷 8 / 12  
Morita-roasted beetroot, sweet potato, parsnip, potato w cotija 🍷 12.5  
Bravas potatoes, paprika, crema, cotija 8 / 15  
Arroz de la abuela 5  
Tortillas (4) 3  
House pickled jalapeño, radish, carrot, onion w Mexican oregano 6  
Guacamole, pico de gallo 6

🍷customer favourites please advise staff of any dietary requirements our menu is 100% gluten free  
please note a 10% Sunday surcharge applies