

MAMA SITA

FEED ME #1 MAMASITA CLASSICS \$59 PP

MAMASITA CLASSIC HITS

FEED ME #2 CHEF'S BANQUET \$75 PP

THE BEST OF MAMASITA

HORA FELIZ WEEKDAYS, 3.00 - 5.00PM \$6 TACOS \$10 CLASSIC MARGARITAS

WHILE YOU'RE DECIDING

PICKLED SEASONAL VEGETABLES Chef Mario's mothers recipe from Mexico	9.5
TORTILLA CHIPS AND SALSAS Mango habanero, pasilla and tomatillo	12
FRIJOLES ^(V) Black turtle beans dip, smoked chilli oil, cotija cheese	14
GUACAMOLE ^(VG) Smashed avocado, pico de gallo, tortilla chips	16

BEACH N' STREET FAVES

ELOTE ^(V) Sweet corn on the cob, chipotle mayo, queso	8 ^{PP}
CHILLI CHEESE FLAUTAS ^(V) (2PC) Fermented green chilli, papas, oaxaca queso	14
OCTOPUS CHIPOTLE FLAUTAS (2PC) Salsa negra, pecorino	15
BRAISED CHICKEN FLAUTAS (2PC) Salsa roja, pecorino	15
KINGFISH CEVICHE 6hr mezcal, jalapeno cured	29

TOSTADAS

TOPPED 4" FRIED TORTILLA (2 PER SERVE)

MUSHROOM ^(VG) Confit shitake mushroom, cashew cream	18
TUNA TARTARE Home made cascabel furikake, smoked avocado crema	20
PRAWN CEVICHE Mango pico, habanero, avocado, creamy cotija	21

HOUSE-PRESSED TACOS

PREPARED AND PRESSED TO ORDER (2 PER SERVE)

ZUCCHINI FLOWER ^(V) Truffle-huitloche, mayo, queso fresco	18
CERVEZA BATTERED FISH Chipotle, jalapeno mayo	19
SLOW BRAISED CHICKEN Salsa macha, jalapeno mayo	19
CRISPY PORK BELLY Salsa diabla, pickled fennel	19
LAMB BIRRIA Braised lamb, Oaxacan cheese, tomatillo, consome	21
TACO SEMANA Chef's weekly taco	MP

QUESADILLA

ON BLUE CORN HAND PRESSED TORTILLA

CHORIZO House made chorizo oaxaca cheese, frijoles, served with habanero mayo, red pickles	21
MUSHROOM MILPA Confit mushroom, poblano pepper, corn, frijoles, served with habanero mayo	21

CHEF'S SHARE PLATES SERVED WITH HOUSE PRESSED TORTILLAS AND HOUSE CONDIMENTS

AXIOTE BUTTER CAULIFLOWER ^(VG) Slow roasted cauliflower, mole verde, charred peppers	36
PORK BELLY CHICHARRON Crispy-skinned pork belly, padrons toreados, salsa negra	40
ASADA CLASSICA 12-hr marinated 250gm O'Conner Porterhouse, garlic guajillo oil and fresh pico de gallo	45
BRISKET BARBACOA Slow-braised O'Connor brisket, chimichurri rojo, pickled onion	47
HALF DUCK AL PASTOR 12hr pastor marinated half duck, char grilled pineapple	65

ACCOMPANIMENTS

SMALL BOWL OF TORTILLA CHIPS	6
BAG OF HOUSE-PRESSED TACOS	8
CAESAR SALAD	16

SOMETHING SWEET TO FINISH

SWEET CORN ICE CREAM ^{IN A CONE} sotol caramel, palomitas	9
TAMARIND CHEESECAKE Mezcal infused redfruit coulis, spiced praline.	16
TOASTED MARSHMALLOW ^(V) Espresso ice cream, Licor 43 syrup	12

Our food is naturally free of gluten. If you have other dietary preferences, please let your server know. While all care is taken by our kitchen team, we can't guarantee other dietary requests won't have cross-contamination.

10% surcharge weekends, 15% public holidays

COCKTAILS

MARGARITA

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

AGAVE SPIRIT PARING

\$49 PP

MEZCAL MATCHED
WITH EACH COURSE

WINE PARING

\$49 PP

VINO MATCHED
WITH EACH COURSE

MAMASITA CLASSICS

\$59 PP

MAMASITA CLASSIC HITS

GUACAMOLE

Smashed avocado, pico de gallo, house tortilla chips

ELOTE

Sweet corn on the cob, chipotle mayo, queso

MUSHROOM TOASTADA

Confit shitake mushroom, cashew cream

BRAISED CHICKEN FLAUTA

Salsa roja, Pecorino

BRISKET BARBACOA

Slow-braised O'Connor brisket, rojo chimichurri,
pickled onion

SERVED WITH HAND PRESSED TORTILLAS
AND HOUSE CONDIMENTS

HECHAS A MANO

ALL TORTILLAS HAND ROLLED
AND PRESSED TO ORDER

CHEF'S BANQUET

\$75 PP

THE BEST OF MAMASITA

GUACAMOLE

Smashed avocado, 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

OCTOPUS CHIPOTLE FLAUTAS (2PC)

Salsa negra, pecorino

KINGFISH CEVICHE

6hr mezcal and jalapeno cured

BRISKET BARBACOA

Slow-braised O'Connor brisket, rojo chimichurri,
pickled onion

SERVED WITH HAND PRESSED TORTILLAS,
HOUSE CONDIMENTS AND CEASAR SALAD

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