

Mamacita

- TACOS -

STARTER MAIN
2 PCS 5 PCS

BIRRIA DE CORDERO 7.12	11.5	25
Slow & smoked lamb, mozzarella, cilantro & birria consomme dip shot		
CARNITAS VERDE 7.12	11	24
Crispy juicy pork belly, tomatillo salsa, cream cheese, onions & cilantro		
BRISKET AHUMADO 7.12	12	25
Smoked beef brisket, salsa verde, queso fresco, grilled jalapeños & cilantro		
POLLO CHIPOTLE 3.7.12	11	24
Chipotle marinated chicken breast, avocado, cilantro, burnt leeks, coleslaw, onions, arbol pepper & lime salsa		
CARNE ASADA 6.11	11.5	24.5
Angus beef, salsa rábano sauce, red onions, jalapeños, grilled corn & cilantro		
PESCADO BAJA 4.7.9	11.5	24.5
Crispy tempura style cod, guacamole, coleslaw, lime cream & cilantro		
BIRRIA MUSHROOMS 7 🍄	10,5	24
Marinated oyster mushrooms, mozzarella, onions, cilantro & birria consomme dip shot		

PLATO MAMACITA	32
6 tacos of your choice (3 pairs)	
PLATO LUCHADORES	51
10 tacos of your choice (5 pairs)	

- FROM JALISCO WITH LOVE -

*in a 70cl pitcher

MAMACITA'S MARGARITA 15 / 54*

1800 Reposado, Cointreau, Earl Grey, lime, agave

CILANTRITA 15

Don Julio Blanco, Cointreau, cilantro, habanero, lime, agave

FROZEN GUAVA 14 / 52*

Jose Cuervo Silver, St-Germain, guava, lime, ylang-ylang

FROZEN 13 / 48*

Jose Cuervo Silver, Cointreau, lime, frozen

CLASSIC 13 / 46*

Jose Cuervo Silver, Cointreau, lime, agave

PORNSTAR 14

Bacardi Carta Blanca, Licor 43, passion fruit, cilantro, agave, coriander seeds

ULTIMA PALOMA 14.5

Patrón Silver, Ojo De Dios Hibiscus, Mandarine Napoleon, grapefruit, clementine, mandarin, CO₂

NEGRONI ALTO 14

Patrón Reposado, Illegal Joven, Bite Anaperitivo, dark cacao, beetroot, cumin, Assam tea

COFFEE UNDER THE PALM TREE 7 14

Ojo De Dios Cafe, Martini Fiero, banana, mango, passion fruit

- O.O% -

EX-PORNSTAR 11

Seedlip Garden 108, Martini Floreale, passion fruit, cilantro, agave, coriander seeds

PALOM-ITA 10

Seedlip Grove 42, Martini Vibrante, grapefruit, mint, Fever Tree Sparkling Pink Grapefruit

HORCHATA 7.11 8

Seedlip Spice 94, rice, milk, cinnamon, sesame, vanilla, agave

MICHELADA 8.5

Corona, Cholula, lime

MICHEL-NADA 6.5

Twisted Cat IPA 0.4%, Cholula, lime

COCKTAILS & MICHELADAS

- START & SHARE -

GUACAMOLE 🌱	15
Avocado, lime, tomato, onions	
GUACAMOLE NACIONALISTA 🌱	16
Avocado, lime, queso fresco, pomegrenade 7	
CEVICHE	15,5
Seabass marinated in passionfruit, lime, leche de tigre & plantain chips 4	
NACHOS FRESCOS 🌱	18
Aged white cheddar, guacamole, sour cream, salsa rabano, cilantro, jalapeños & pickled onions 7.12	

QUESADILLA BIRRIA	15,5
Pulled birria lamb, melted mozzarella, Oaxaca cheese, cilantro, pickled onions, birria consomme 1a.9.12	
QUESADILLA DE QUESO 🌱	9,5
Aged white cheddar, onions pickels & cilantro 7.12	
QUESADILLA DE POLLO	11
Marinated chicken, queso fresco & chipotle sauce 7.3	
NACHOS CON CARNE	19
Chili con carne, sour cream, melted aged chili cheddar, jalapeños, pickled onions & cilantro 7.12	

- PLATOS -

SPICY BRISKET BURRITO	27
Smoked brisket, mamacita mexican spiced chorizo, chili cheddar, peppers, salsa rabano with red rice served with fries 1a.7.12	
POLLO BURRITO	24
Chicken grilled in achiote with black beans, chili cheddar roasted corn, lime & smoked chipotle butter, green rice & pico de gallo served with fries 1a.7.9	
BURRITO VERDE HALLOUMI 🌱	21,5
Halloumi, chili cheddar, tomatillo salsa, cilantro, lime rice, black beans, peppers, onions & guacamole, served with fries 1a.7	
CHILI DE MAMACITA	25,5
Spiced ground beef, queso fresco, chargrilled jalapeño, chili pepper stuffed with smoked paprika butter with red rice & sour cream	
*melted chili cheddar +2€ 1a.7.12	

VEGGIE FAJITAS 🌱	22,5
Seasonal vegetables, beans, onions, chipotle sour cream, queso fresco, guacamole 1a.5.7.11	
CHICKEN FAJITAS	25,5
Marinated chicken, peppers, onions, chipotle sour cream, queso fresco, guacamole 1a.5.6.7.9.11	
BEEF FAJITAS	26,5
Marinated beef, peppers, onions, chipotle sour cream, queso fresco, guacamole 1a.5.6.7.9.11	
ENCHILADAS POLLO VERDES	22,5
Shredded chicken, tomatillo sauce, cotija & cilantro, served with red rice 7	
AGUACATE SALAD 🌱	22,5
Avocado, roasted corn, black beans, pickled red onions, jalapenos, tortilla crunch and avocado-lime sauce *extra chicken +5€ 1a.3.7.12	

- SUMMER CARPACCIO'S -

TULUM	23	VERDE	22	AVOCADO	24
Beef Carpaccio with chimichurri sauce, avocado cream & queso fresco. Served with fries (7)		Beef Carpaccio salsa verde, cucumber pickels, preserved jalapeno & lime. Served with fries (12)		Beef Carpaccio, tomatillo salsa, sliced avocado, red onions, coriander & nachos. Served with fries	

- POQUITO MAS -

Sweet potato fries 3.7	7
Potato fries 3.7	5,5
Mixed fries 3.7	6
Green salad 7	4,5
Red mexican rice	5
Green mexican rice	5

🌱 VEGAN 🌱 VEGETARIAN

Allergens: 1.Cereal contening gluten a: wheat, b: rye, c: barley, d: oat, e: spelt, f: kamut / 2. Shellfish / 3. Eggs / 4. Fish / 5. Peanuts/ 6. Soy / 7. Milk, lactose/ 8. Nuts: a: hazelnuts, b: walnut, c: cashew, d: pecans, e: almonds, f: pistachio, g: macadamia, h: queenlands / 9. Celery / 10. Mustard / 11. Sesame / 12. Sulfites / 13. Lupin / 14. Mollusques: snail, oysters, squid

- POSTRES -

CHURROS BITES 🌱	10,5
Churros, chili chocolate sauce, caramel butter & dulce de leche 1a.3.7	
DULCE DE LECHE FONDANT 🌱	10,5
With coconut ice-cream 1a.3.7.8	
EL COLONEL 🌱🌱	11,5
Sorbet lemon & tequila 12 *ice-cream +2,5€	
PINA COLADA SUNDAY 🌱	11,5
Coconut ice-cream, roasted pineapple, churros flambe with rum 1a.3.7.12	
FROZEN CHEESECAKE 🌱	10,5
MARGARITA 1a.7.12 Cheesecake Tequila & cointreau, lime gel, speculoos	

COMIDA

- BUBBLES -

GALES - JUBILÉE RIESLING	10 / 50
Crémant	
CHARLES HEIDSIECK - BRUT	15 / 88
Champagne	
ALICE HARTMANN - BRUT	60
Crémant	
ALICE HARTMANN - ROSÉ	68
Crémant	

- BLANCO -

LES RONCES - DOMAINE DE CASTELNAU	8 / 32
Chardonnay - 2024	
EXCELLENS - RUEDA MARQUES DE CACERES	9 / 38
Verdejo - 2023	
ESCUDO - BARON PHILIPPE DE ROTHSCHILD	10 / 44
Chardonnay - 2022	

- ROSADO -

MONTES CHERUB - COLCHAGUA VALLEY	9 / 40
Syrah, Grenache - 2023	

- ROJO -

FINCA FLICHMAN - ESTATE	8 / 38
Cabernet Sauvignon - 2022	
KAIKEN - TERROIR SERIES	9 / 42
Malbec, Bonarda, Petit Verdot - 2020	
ESCUDO ROJO RESERVA - BARON PHILIPPE DE ROTHSCHILD	10 / 44
Cabernet Sauvignon - 2022	

- CERVEZA -

TWISTED CAT DRY HOPPED IPA	5.6	8.6
MAMACITA PILS	4.9	7.9
BATTIN GAMBRINUS SOL	4.9	7.9
CORONA		6.7
PACIFICO		6.3
MODELO ESPECIAL		7
TWISTED CAT IPA 0.4%		7
		6

- LEMONADE -

GINGER	6
Ginger, lime, agave, soda water	
GUAVA	6
Guava, lime, elderflower, soda water	
AGUA FRESCA	6.5
Pineapple, lime, agave, water	

- SOFT -

CLUB MATE	6.5
COCA-COLA / ZERO	4
SPRITE / FUZE TEA / FANTA	4
FEVER TREE 	4.5
FRUIT JUICE	4
Apple / Orange / Pineapple	
LODYSS STILL-SPARKLING 1/2	5.5
LODYSS STILL-SPARKLING 1/4	3.5
KOMBUCHA YUGEN	6
Pineapple & chili	

- HOT -

COFFEE	3.3
CAPPUCCINO	4.1
ESPRESSO	3.1
DOUBLE ESPRESSO	3.9
MEXICAN COFFEE	7
Coffee, Licor 43, whipped cream	
TEA / INFUSION	4.3
English Breakfast, Earl Grey, Red Fruits, Chinese Green Tea, Mint Green Tea, Chamomille	

- STARTERS -

SAT & SUN 12:00 - 17:00

GUACAMOLE 🌱

Avocado, lime, tomato, onions

14.5

GUACAMOLE NACIONALISTA 🌱 7 15.5

Avocado, lime, queso fresco, pomegranate

QUESADILLA DE QUESO 🌱 7 9

Aged white cheddar, onions pickels & cilantro

QUESADILLA DE POLLO 7 10,5

Marinated chicken, queso fresco & chipotle sauce

- PLATOS -

AGUACATE TOSTADA 🌱 1a,3,7 16

Sourdough, smashed avocado, lime, queso fresco, pomegranate, coriander & chives *poached eggs +3€

CHIPOTLE HUEVOS BENEDICT 🌱 1a,3,7 15

Poached eggs, toasted muffin, smoky chipotle hollandaise, crispy corn, spinach & guacamole

CHILAQUILES POLLO 3,7 18

Nachos, pulled spiced chicken, smokey salsa, queso fresco, avocado, fried eggs, coriander

BREAKFAST BURRITO 1a,3,7 19

Mexican chorizo, bacon, green pepper, onion, avocado, egg, jalapeno cheddar

HUEVOS RANCHEROS VERDE 🌱 3,7 14

Fried egg, guacamole, deep fried corn tortillas, pico de Gallo, black beans, queso fresco

CHICKEN FAJITAS 1a.5.6.7.11 25

Marinated chicken, peppers, onions, chipotle sour cream, queso fresco, guacamole

POLLO BURRITO 1a.7 23

Chicken grilled in achiote with black beans, roasted corn, lime & smoked chipotle butter, green rice & pico de gallo served with fries

VEGGIE FAJITAS 🌱 1a.5.7.11 22

Seasonal vegetables, beans, onions, chipotle sour cream, queso fresco, guacamole

SPICY BRISKET BURRITO 1a.7.12 26.5

Smoked brisket, mamacita mexican spiced chorizo, white chili cheddar, peppers, salsa rabano with red rice served with fries

MAMACITA BRUNCH PLATE 1a,3,7 26

Poached egg, half breakfast burrito, chilaquiles pollo & avocado toast

- POSTRES -

DULCE DE LECHE FONDANT 🌱 1a.3.7.8 10

With coconut ice-cream

PINA COLADA SUNDAY 🌱 1a.3.7.12 11

Coconut ice-cream, roasted pineapple, churros flambe with rum

FROZEN CHEESECAKE MARGARITA 🌱 1a.7.12 10

Cheesecake Tequila & cointreau, lime gel, speculoos biscuit

Allergens: 1.Cereal containing gluten a: wheat, b: rye, c: barley, d: oat, e: spelt, f: kamut / 2. Shellfish / 3. Eggs / 4. Fish / 5. Peanuts/ 6. Soy / 7. Milk, lactose/ 8. Nuts: a: hazelnuts, b: walnut, c: cashew, d: pecans, e: almonds, f: pistachio, g: macadamia, h: queenlands / 9. Celery / 10. Mustard / 11. Sesame / 12. Sulfites / 13. Lupin / 14. Mollusques: snail, oysters, squid

- BOTTOMLESS - from your 1st order, enjoy during 2 hours limitless drinks

PROSECCO

Rocca dei Forti

35

MARGARITA

Jose Cuervo Silver Tequila, Cointreau, lime, agave

45

MIMOSA

Prosecco, orange

40

POST YOUR BRUNCH & tag us @mamacita_city **FREE SHOT**

WEEKEND BRUNCH