



Mama
• DRINK •
Quicha












COCKTAILS

-  **MOJITO MULE** **10 €**
The Mojito fell in love with a London Mule, the ginger beer mixes with the tonic for hints of further freshness.
-  **AMARELITO** **10 €**
The perfect cocktail for summer, refreshing as a mojito and as yellow as a mango.
-  **NEGRITA** **10 €**
Overseas counterpart of the most famous Italian cocktail, the Negroni. Landed on the coasts of Mexico it's mixed with port, herbaceous aromas and the smoky Mezcal.
-  **PAIS PUNCH** **10 €**
The drink of the farmer, who, hot and tired after gathering the fruits of his land, drinks their juice: orange and pineapple to revive the body and rum, naturally, to ease the mind.
-  **MADEIRA** **10 €**
Roots, berries, herbs and bark. Dominant notes of liquorice and aniseed are muddled with gin for an autumnal tittle to enjoy all year round.
-  **ZOMBIE** **10 €**
The fruit of Trader vic, father of the Tiki bar, it is said that: one quenches your soul, two cheers you up and three takes it away from you. Aromas of cinnamon, wormwood and pomegranate mixed with A LOT of rum.
-  **MAI TAI** **10 €**
Not only similar in name to the famous martial art: Sugary rum with almond fragrance will knock you out without realizing it.










COCKTAILS

-  **POR DO SOL** 10 €
Isn't a Spritz, isn't a Daiquiri, white rum blended with the Aperol for the perfect mix of the two cocktails.
-  **MARGARITA** 10 €
This tequila-based drink is part of Mexico's heritage and arguably is the world's most famous cocktail. With its heady taste, each sip you take will whisk you away to a hot summer's day in an exotic land.
-  **3 CITRUS MARGARITA** 10 €
Three's the perfect number, striking a perfect balance between lime, lemon and grapefruit, for a racy, zesty Margarita.
-  **SMOKE & SPICY MARGARITA** 10 €
Tequila, mezcal and chilli peppers have been used for centuries to negotiate with the spirits in many domains, from cuisine and medicine, to superstition, magic, sexual desire and folklore.
-  **PISCO SOUR** 10 €
One of the most famous cocktails in South America, here the protagonist is Pisco, whose nationality is still disputed between Chile and Peru. A pungent and creamy classic cocktail.
-  **ARIGATONIC** 10 €
A samurai reached South America from the land of the rising sun. He lay down his katana and pulled out a bottle instead. Hibiscus and mallow are infused in this sake gin and tonic.
-  **MANHAMA** 10 €
Whatever you do, never tell a Mexican how delicious tequila is with coffee, mango and honey.








COCKTAILS

-  **P&P** **10 €**
It is protected as part of Peru's cultural heritage. No, we're not talking about Machu Picchu, but Pisco punch! A strong, no-nonsense cocktail flavoured with herbs and juniper essence.
-  **ESCOBAR** **10 €**
The big boss, our most iconic signature cocktail, a cleverly concocted bomb of alcohol that will get you pleasantly drunk without you even realising.
-  **SPRITZ COLOMBIANO** **10 €**
Forget your usual Aperol Spritz. The main ingredient of our Spritz Colombiano is Bolivian liquor made with botanicals from the Amazon and "lethal" coca leaves.
-  **LEMON SOUR** **10 €**
You can't go wrong with this cool, easy-drinking, lemony sour that you could happily go on drinking all night long.
-  **BLUE HAWAII** **10 €**
An exotic cocktail with lingering pineapple and coconut flavours that will whisk you away to a tropical island.





VIRGIN COCKTAILS

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|  ELI
Passion-red fruits for a mouth-watering cocktail. | 6 € |
|  CARRIBEAN SUNSET
Taking you back to a midsummer's night. | 6 € |
|  CITRIC DREAM
An electrolyte-boosting sparkling cocktail for citrus fruit lovers. | 6 € |






BEERS

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|  Mama Qucha Blonde | 5 € |
|  Mama Qucha White | 5 € |
|  Mama Qucha Triple | 5 € |





CHAMPAGNE & SPARKLING WINES

	CHAMPAGNE CHARLES LE BEL INSPIRATION 1818	70 €
	2016 CONTRATTO MILLESIMATO PAS DOSE'	45 €
	2016 CONTRATTO FOR ENGLAND ROSE' PAS DOSE'	50 €
	2015 CONTRATTO BLANC DE BLANCS EXTRA BRUT 1,5 L	120 €
	SEGURA VIUDAS BRUT RESERVA HEREDAD	50 €





WHITE WINES

 **2019 CECILIA, IBERIELI, GURIA, GEORGIA** **42 €**

Grape varieties: 50% Rkatsiteli, 50% Mtsvane.

An exotic, delightful, racy wine with hints of dried fruit, yellow curry, aniseed, persimmon, lemon and cedar.

A taste explosion on the palate, with perfectly integrated acidity and soft and delicate tannins; the mouthfeel and taste are very much what you'd expect after the primary aromas.

Food pairings: this wine pairs perfectly with very strong aromatic herbs, such as mint and coriander.

 **2019 RIESLING DETONATION, IMMICH-BATTERIEBERG, MOSELLA, GERMANIA** **45 €**

Grape variety: 100% Riesling.

A highly eloquent wine, with distinctive primary aromas of fresh lemon, white melon and nectarine, and an incredibly saline and minerally taste that perfectly reflects the vineyards of origin, where the magical slate soils of the Mosel region reign supreme.

Food pairings: an excellent aperitif wine, the perfect accompaniment to fish and crudités.

 **2019 PALO BLANCO, ENVINATE, TENERIFFA, SPAGNA** **35 €**

Grape variety: 100% Listan Blanco.

A wine with strong hints of sea breeze, samphire, aniseed and macadamia nuts. A complex mixture of walnuts, seaweed and lime zest on the palate.

Food pairings: ideal with fish dishes, tacos and spicy sauces.





WHITE WINE



2016 FUNDUS 5, WEINGUT SCHNAITMANN, WÜTTENBERG, GERMANIA

45 €

Grape variety: 100% Kerner.

Hints of papaya, mango and plane tree blossom for a wine with a very exotic bouquet that is reflected on the palate, leading to a long, intense finish. Intriguing tannin structure.

Food pairings: excellent with both meat and vegetarian dishes.



2020 PETNAT DE FRANCK, LES VINS PIROUETTES, ALSAZIA, FRANCIA

40 €

Grape variety: 50% Gewürtztraminer, 50% Muscat.

A "Pétillant Naturel", or natural sparkling wine, with a flurry of aromas and flavours: citron fruit, daisies, wild flowers, nutmeg flowers and green peppercorns. Light, festive and zesty, with a very long-lasting finish.

Perfect on a sunny day or summer's evening. Once you've opened the bottle you won't be able to stop!

Food pairings: meat tacos, arepas, lobster sandwich.



2020 SABOTEUR, CAPE SOUTH COAST, SOUTH AFRICA

45 €

Grape variety: 71% Vineyard-selection Chenin Blanc, 14% Viognier and 15% Fumé Blanc. This wine is produced in Bot River, where the climate is like nowhere else in this world, characterised by a combination of three essential factors: strong sun, day in, day out, the Benguela Current and the Cape Doctor wind. Imagine you're on holiday with a sea view, somewhere the sun never stops shining. A gentle breeze drifts off the sea and the air is the cleanest you've ever breathed. Well, that's exactly how the vines feel; so everything you need for a great wine is right here!

Hints of lime, acacia honey, dahlia flowers, white tea and melon.





ORANGE, ROSÉ & VIOLET WINES



2019 EROS DE DAVID, LES VINS PIROUETTES, ALSACE, FRANCE

35 €

Grape variety: 50% Riesling, 50% Gewürtztraminer.

A wine that's so drinkable you'll want to order a second bottle right away. A tannin structure that smacks of maple sap.

Food pairings: chilli, meat tacos and hot spices.



2020 REY PERICO ROSE, ITATA, CHILE

40 €

Grape variety: 100% Cinsault.

Rey is a "Pét-Nat" or "Pétillant Naturel", which roughly translates as a sparkling wine, produced using the oldest bubble-making method, known as the "méthode ancestrale", or ancestral method. An interplay of pressure effects gives this wine lovely rustic bubbles, enhancing the easy-drinking nature of this wine.

Wines with hints of hibiscus, rose, fresh musk, shiitake mushrooms and wild raspberries.

Food pairings: Raw fish dishes or simply enjoy as an aperitif.



2020 UV ULTRA VIOLET, LES VINS PIROUETTES, ALSACE, FRANCE

38 €

Grape variety: Pinot Blanc, Pinot Gris, Auxerrois, Gewürtztraminer, Riesling, Muscat, Pinot Noir. Wine from seven individually-fermented grape varieties, blended together with no added sulphites. The result is astonishingly distinctive, and you'll find it quite hard to stop after your first glass. This wine is both tangy and juicy, making it truly unique.

A tasting experience you simply cannot miss.

The first "violet" wine in history, if that's what we want to call it.

Food pairings: lobster sandwich and cooked prawn tacos.





RED WINES

 **2009 VINA TONDONIA RESERVA, LOPEZ DE HEREDIA, RIOJA ALTA, SPAIN** **80 €**

Grape variety: 75% Tempranillo, 15% Garnacha, 5% Mazuelo, 5% Graciano.
This wine was aged for six years in an American oak barrel. It then spent another seven years in the bottle before being released on the market. A wine to drink nice and slowly, offering an aftertaste of tobacco, leather, blackberries, liquorice root and smoked salt.
Food pairings: Black Angus beef.

 **2015 KOYLE ROYALE, ALTO COLCHAGUA, CHILE** **42 €**

Grape variety: 100% Cabernet Sauvignon.
This is a full-bodied, muscular wine. This wine hails from the Colchagua Valley in Central Chile. It mirrors the Koyle style with an extremely complex tannin structure combined with lively acidity. Its lifespan and complexity are boosted after spending 18 months in oak barrels. Hints of red fruits, tobacco, star anise and wild blackberries.

Food pairings: Angus entrecôte, meat tacos.

 **2014 LOMA LARGA, CASABLANCA VALLEY, CHILE** **45 €**

Grape variety: 100% Malbec.
Unlike most Chilean Malbecs, the Loma Larga is extremely delicate and refined, but without ever losing sight of its aim: to impress, for a wine you'll never forget, with a long-lasting finish. Hints of liquorice, caramel, bergamot, violet and bitter chocolate.

Food pairings: all Angus beef cuts, paprika potatoes and meat tacos.





RED WINES

 **2020 HOMBRE EN LLAMAS, LEONARDO ERAZO, ITATA TAL, CHILE** **62 €**

Grape variety: 100% Carignan.
A delicate and refined wine. The grape releases all its spices, overtones of white peppercorn, eucalyptus, cloves and wild blueberries, with acidity as graceful as a Cueca dancer. This wine was created especially for South American cuisine!

Food pairings: tacos.

 **2019 MIGAN TINTO, ENVINATE, TENERIFE, SPAIN** **55 €**

Envinata, Tenerife, Spain Producer: Roberto Santana, Envinata
Grape variety: 100% Listan Negro.
The vines are around 120 years old and produce grapes with an incredibly concentrated, mature taste. A remarkably fine wine with an aftertaste of redcurrants, hibiscus, wild strawberries and bay leaves.

Food pairings: Black Angus beef / lobster sandwich / meat tacos.

 **2019 ALBAHRA, ENVINATE, LA MANCHA, SPAGNA** **32 €**

Producer: Envinata.
Grape variety: 90% Alicante Bouschet, 10% Moravia Agria.
This all-Mediterranean fine wine has bold tannins, with typically coastal spices, lavender, violet, rosemary, sage, lemon balm, black cherry and plum.

Food pairings: the perfect wine for pairing with fatty red meats, for an even more structured taste





RED WINES



2015 VAL SOTILLO CRIANZA, BURGOS, SPAIN

42 €

Grape variety: 100% Tinta del Pais.

A Spanish wine offering everything you would expect from the country's finest wines: warm and warming, elegant and distinctive, with hints of cocoa, forest fruits, wood, leather and tobacco.

Food pairings: all Angus beef cuts, paprika potatoes and meat tacos.

