







Mama
• FOOD •
Qucha













STARTERS

-  **Nachos with guacamole, fresh Habanero and cherry tomatoes** 5 €
-  **Empanadas** 8 €
-  **Arepas with cheese and guacamole** 5 €
-  **Arepas with pulled Angus beef, fresh cheese and cherry tomatoes** 8 €









TACOS & BURRITOS

-  **Cochinita Pibil** 14 €
Three tacos filled with pulled pork slow-cooked in an achiote sauce and garnished with cheddar cheese, guacamole, tomato, spring onion and lime
-  **Tacos di Angus** 14 €
Three tacos filled with beef brisket slow-cooked in a Guajillo sauce and garnished with cheddar cheese, guacamole, tomato, spring onion and lime
-  **Baja California Sur** 14 €
Three vegetable charcoal tacos filled with spicy beer-battered hake, garnished with guacamole, red cabbage, Mexican salsa and aioli sauce
-  **California Prawn** 14 €
Three vegetable charcoal tacos filled with spicy beer-battered prawns, garnished with guacamole, red cabbage, Mexican salsa, mint and aioli sauce
-  **Taco del Diablo** 14 €
Three Chile de árbol tacos filled with chicken marinated in a Guajillo sauce and garnished with cheddar sauce, tomato, fresh Habanero, peppers and lime
-  **Mexican Cheese** 14 €
Three tacos filled with slow-cooked pulled pork, garnished with melted cheese, cheddar, fresh cheese and lime
-  **Sua Maestà il Burritos** 15 €
Burritos filled with slow-cooked pork, garnished with cheddar cheese, guacamole, lettuce, tomatoes, rice, beans, peppers and lime
-  **Burritos del Diablo** 15 €
Chile de árbol burritos filled with chicken marinated in a Guajillo sauce and garnished with melted cheese, coriander, guacamole, tomatoes, black bean sauce, rice, peppers and lime









MEAT

-  **Black Angus beef heart gyoza with soy sauce** 13 €
-  **"Urien-Loza" black Angus beef tartare with chimichurri and avocado** 24 €
-  **Pork belly, green jalapeño, seasonal vegetables and Gwa Bao buns** 22 €
-  **Sliced "Urien-Loza" Black Angus Rib-Eye steak with chimichurri sauce and paprika potatoes** 26 €












FISH

-  **Peruvian Ceviche** 17 €
Prawn/Sea bass/Tuna/Salmon
-  **Tiraditos** 16 €
Octopus/Sea bass/Tuna/Salmon
-  **Mini Raw Fish Tacos** 12 €
Prawn/Sea bass/Tuna/Salmon
-  **Lobster sandwich, paprika potatoes and salad** 25 €








SIDES

	Truffle purée	7 €
	Habanero purée	6 €
	Paprika potatoes	5 €
	Aubergine curry with Habanero	6 €
	Quinoa salad	7 €
	Sweetcorn salad	7 €
	Mixed salad	5 €





DESSERT

-  **Tart with biscuit base, fruit gelatine, chocolate and fresh fruit** 8 €
-  **Mini passion fruit and chocolate cake** 8 €
-  **Trio of mochi ice creams – green Tea/chocolate and coconut/passion Fruit** 8 €



