

Dinner Menu

ANTOJITOS de la CASA...

- GUACAMOLE** - crushed avocado with jitomate, chile serrano & lime; queso fresco & fresh tortilla chips. 10
- CEVICHE DE PESCADO** – citrus cured hawaiian ono with habanero-cucumber pico de gallo, avocado & golden masa totopos. 16
- CEVICHE DE CAMARON** - gulf of mexico rock shrimp with pineapple-coconut water agua dulce & crispy plantain chips. 17
- CRUDO DE ATUN** - ahi tuna tartar with mango, avocado, pumpkin seeds, chipotle-agave salsa & blue corn tostadas. 18
- QUESADILLAS CASERAS** - house-made flour tortillas with roasted broccolini, hen of the woods mushrooms & sonoma dry jack. 14
- SOPES DE CANGREJO** - local dungeness crab meat, meyer lemon sikil pak & smashed avocado on plantain “macho” tostadas. 15
- TAMALES** - mole poblano braised mary’s chicken with dino kale-mushroom tamale, crema casera & pickled onions 13
- GORDITAS** - crispy masa pockets stuffed with niman ground beef picadillo, monterey jack & little gems; chipotle crema. 15
- FLAUTAS** - blue corn masa taquitos filled with double “g” ranch short rib & bellwether ricotta; ancho mole & crema casera. 16

ENSALADAS y SOPA...

- JICAMA Y FRUTA** - jicama-frisee salad with blood orange, candied pecans, queso cotija & citrus-agave vinaigrette. 12
- LA NORTEÑA**- butter lettuce with roasted beets, grapefruit, avocado, crispy chickpeas & tomatillo-morita vinaigrette. 13
- MANCHEGA** – mixed little gems with pickled carrots, rainbow quinoa “migas” & serrano-manchego dressing. 13
- SOPA AZTECA** - guajillo chile-tomato mole soup with oaxaca cheese, avocado, red onion & blue corn tostaditas. 8

PLATOS FUERTES...

- CHILAQUILES ROJOS** - tortilla chips tossed with chipotle cream, shredded chicken, winter squash & poblano pepper rajas. 17
- ROJAS SENCILLAS** - slow-cooked mary’s chicken enchiladas with mole amarillo, house-made crema & queso asadero. 20
- RANCHERAS** - braised double “g” ranch brisket enchiladas with oaxacan mole coloradito, caramelized leeks & goat cheese. 23
- CARNITAS ESPECIAL** - sizzling platter of coleman pork shoulder confit (1/2 lb.) with seven-layer fundido, guacamole & tortillas. 24

TACOS (*house-made tortillas; served three up*)

- BARBACOA DE CHIVO** - marin sun farms goat with crispy broccolini, crema mexicana, pickled onions, manchego & avocado. 17
- PATO A LA PLANCHA** - mary’s duck leg carnitas with quince-arbol marmalade, refried black beans & chicory salad. 17
- MAHI “BORRACHO”** - negra modelo beer-battered mahi mahi with avocado aioli & chipotle-cabbage slaw. 18
- CAMARON AL PASTOR** - grilled achiote-spiced gulf prawns with apple-mango salsa, seasonal greens & queso cotija. 17
- POLLO TAQUERIA** - crispy mary’s chicken tacos with guajillo mole, queso oaxaca, shredded little gems & refried black beans. 17
- CARNITAS** - griddled, slow-cooked coleman pork with escabeche-carrot slaw, crushed avocado & queso fresco. 17
- CARNE ASADA** - griddled niman skirt steak with guacamole, chimichurri rojo, poblano pepper rajas, arugula & queso cotija. 18

AL LADO...

- ESQUITES** - sweet corn, chipotle, queso cotija & pepitas. 11
- ARROZ** - traditional mexican red rice. 6
- REPOLLITOS** - brussels sprouts, pepitas & queso cotija. 12
- FRIJOLES REFRITOS** refried black beans & queso gratin. 10
- QUESO FUNDIDO** - pt. reyes toma-oaxaca cheese & chorizo gratin. 12
- TORTILLAS** - house-made corn tortillas. 4

executive chef/partner: *Deiber Tyab*... sous chef: *Juan Flores*

whenever possible products are sustainably & organically sourced; much from oak hill farm, a 100% local and seasonal family farm located in sonoma
cuidado...mamacita is not responsible for lost or stolen property! Y...eating raw or undercooked proteins may increase your chances of food-borne illness!
a 4% surcharge has been added for san francisco employer mandates including healthy sf

2317 chestnut street, san francisco, ca 94123 t. 415 346 8494 f. 415 346 8495