


mamazzita
MEXICAN SOUL
CANCÚN





Mamazita, a concept inspired by the flavors and colors of Mexican culture, which in a festive and exotic atmosphere, offers the best dishes of a traditional cuisine, reimagined with sophisticated techniques and the most exclusive products for an experience that defies the expectations of the most demanding palates.

FIRST COURSE

MUSHROOM SALPICON

Portobello mushrooms . white mushrooms.

CÉSAR SALAD

Anchovies . grana padano
cheese croutons

QUESADILLA WITH RAJAS POBLANA

Grasshoppers. roasted . serrano
sauce..

main course

ORGANIC CHICKEN WITH ARTISAN MOLE

Organic chicken breast . homemade mole.

LOBSTERS TACO

NEW YORK USDA PRIME

dessert

HOMEMADE COCONUT FLAN

Coconut ice cream . peanut candy.

CORN CAKE

Served warm . caramel sauce
dulce de leche ice cream.

RICE PUDDING CREME BRULEE

Fresh strawberries . cinnamon.
donut.

\$950



first course

QUESADILLA WITH WILD MUSHROOMS

Trumpetter mushrooms . porcini Champignon . cremini and white mushrooms . serrano pepper.

PICO DE GALLO SALAD

Pineapple . orange . peanut worm salt aioli

CORN DUO SOUP

Yellow corn cream . huitlacoche cream roasted corn.

main course

MARINATED SHRIMP TACOS

GRILLED OCTOPUS

300 g.

5 Pepper adobo . peanuts . sesame seeds

HAMACHI CEVICHE

Red peppers . cucumber . avocado . roasted corn . yellow hot pepper.

dessert

CHOCOLATE BROWNIE

Served warm. chocolate chips . vanilla ice cream . dulce de leche sauce . chopped walnuts.

POPSICLES

Chocolate and 24K Gold coating . peanut marzipan . flambé marshmallow.

RED FRUIT CHEESECAKE

Vanilla cookie base . red fruit compote.



\$1,200

first course

SPINACH SALAD WITH GOAT CHEESE

Vegetable mix from the garden pumpkin seeds . spicy orange chutney.

TORTILLA SOUP

Pasilla and guajillo peppers . feta and goat cheese . crispy corn tortilla.

SALAD WITH MACHA SAUCE

Lettuce . avocado . cherry tomato. peanuts . sesame . dried chilies..

main course

NOPAL TACOS WITH ORGANIC VEGETABLES

TUNA CEVICHE

Yellow peppers . cucumber. avocado. toasted corn. yellow hot pepper.

BURRATA IN MOLE ALMENDRADO

On baked banana . cinnamon . molasses.

third course

GRILLED OCTOPUS

5 Pepper adobo . peanuts . sesame . seeds.

RIB EYE
400g

BEEF RIB BARBECUE TACOS

DESSERT

CARROT ROLL

Cream cheese bitumen with white chocolate nuts. blueberries . raisins . gated. coconut.

CHURRO FUNNEL CAKE

Vanilla ice cream . Salted caramel sauce.

TRES LECHES TRADITIONAL CAKE

Filled with diplomatic cream and fresh strawberries . flambéed meringue.



\$1,600

KIT MIXOLOGY

THREE ALCOHOLIC BEVERAGES AND
TWO NON ALCOHOLIC BEVERAGES PER PERSON

INCLUDES

Sodas

Juices & Water

National Beer

Wines Available by Glass

All our Mixology & Gins

Liquors

(Spirits: Appleton, Smirnoff, Bacardi Rum (White and solera), Matusalem, Chinchon, J&B, Centenario Tequila, Tradicional Reposado Tequila, Absolut, Sambuca, Herradura, Jagermeister, Ketel One, Don Julio white, Don Julio Reposado, Don Julio 70, J.W Red Label, Licor 43, Jack Daniel's, Baileys, Hendriks, Belvedere, 400 Conejos espadín mezcal).

\$800

NOT INCLUDED: J Walkers blue, black, Green or platinum label, Martell Brandy, Hennessy Brandy, Don Julio Real & 1942, Garrafas Xajuar Mezcal, Casa Dragonos, Buchanans, Zacappa Centenario Rum, Angostura 1824, Macallan, Glendfidich, Monkey 47 Gin, Single Barrel, Elephant, Remy Martin, Angostura, Chivas Regal, Brandy Carlos I, Moet Chandon. Craft beer, imported beer.

WE HAVE ANTICIPATED SALE OF WINE AND SPIRIT BOTTLES



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TERMS AND CONDITIONS

Prices includes taxes .
The cost of **15%** of the service is not included

The dishes included in the menu can be changed for vegetarian, vegan, gluten-free and lactose-free dishes, at the request of any guest who suffers from allergies or intolerances | Children from 2 to 12 years old, have a children's menu available | The assembly will be carried out at the request of the client, in tables of up to 12 people maximum | The furniture and decoration of the restaurant cannot be modified. Screens, microphones or lighting that alter the atmosphere of the restaurant are not allowed | Any request to enter decorative material must be made in advance | The restaurant has a Valet Parking service, a resident DJ, personalized menus with a logo and a sparkler show for birthdays | By company policy we do not handle uncorks.

All of the above depending on the regulations set by the government according to how the COVID Pandemic is going.

PAYMENT

To confirm the reservation a 50% deposit is required | The forms of payment if you are within the country (Mexico): It can be direct at the branch days before the event in cash, credit / debit card; Bank transfer, bank deposit or PayPal | International Payments (Outside Mexico): Credit / Debit Card with PayPal. | The 50% settlement must be paid upon arrival at the branch on the day of the event. The extras will be paid at the end of the event | Any cancellation or change of date, 10 or more days in advance, will have a charge for administrative expenses of 10% of the total service. With less than 10 days in advance, a 50% charge will be made on the total service. With less than 48 hours in advance of the event's start time, a 100% charge will be made on the total service.





FACADE



EXTERNAL LOUNGE ROOM



mama zita TULU

BAR



RESTAURANT



TEL: 099
mamazita





TULUM

mamazeta


mamazzita
MEXICAN SOUL

• CANCÚN •

