

SOUP & SALAD

Sopa Campesina \$14
farmer chicken broth with mixed greens of vegetable, corn kernels

Mushroom Sopa \$16
wild forest mushroom cooked in vegetable broth, finished with a dose of sour cream, cracked black pepper

Sopa Azteca \$16
freshly crushed tomatoes, avocado, croutons, queso blanco

—
Californian Coleslaw \$18
sweet summer slaw filled with freshly cut cabbage, carrot, onions, homemade dressing, californian raisins

American Caesar Salad \$20
romaine lettuce, homemade croutons, shaved eggs and cheese
— add on: chicken +\$6 / smoked salmon +\$8

“Vitamins” Fruit Salad \$22
assortment of tropicana fruits, drizzled with honey, mixed nuts

Mexican Salad Bowl \$24
mixed greens, pinto beans, avocado, onions, tomatoes, feta cheese, chipotle dressing
— add on: bacon / chicken / ham / mushroom / tuna +\$6

FAJITAS

Served in "sizzling cast iron hot plate" with flour tortilla, salsa, guacamole & crema

Baja Fish Fajitas \$46
battered white fish marinated baja-style with lime, smoky spices, garlic, served sizzling on grilled peppers & golden fried onions

Chicken Fajitas \$48
grilled chicken, sautéed bell peppers, onions, grilled jalapeños

Acapulco \$56
grilled asparagus, potato, zucchini, mexican cheese

Gulf Sea Prawn \$56
mexican gulf sea prawns, sautéed bell peppers, onions, grilled jalapeños

Angus Ribeye \$68
USDA prime ribeye, bell peppers, onions, charred scallions

AMERICAN’S PIE

MAMACITA’s secret concoction of emmental, mozzarella, cheddar & gruyere cheese

Pizza “Mamacita” \$28
tomato sauce, cherry tomatoes, pineapple, fresh basil, olive oil & cheese

Pizza Hawaiian \$30
tomato sauce, turkey ham, chunky pineapple & cheese

Pizza Snoopy \$30
creamy white sauce, emmental, cheddar, gruyere, ricotta cheese & black pepper

Pizza Mushroom Mario \$32
white cream, shimeji, trumpet, enoki, button mushrooms & cheese

Pizza Spicy Pepperoni \$32
spicy tomato sauce, spicy pepperoni, fresh basil & cheese

Pizza BBQ Chipotle Chicken \$34
BBQ-chipotle sauce, chicken, mozzarella, red onion, roasted corn & jalapeño

Pizza Hot Honey \$36
tomato sauce, mozzarella, pepperoni, pineapple, jalapeño & hot honey

Pizza Meat Fiesta \$38
tomato sauce, pepperoni, beef, chicken, bacon, mozzarella, jalapeño



TORTILLA TACOS

3 per serving with pickles

Tacos Champinones \$22
chargrilled shimeiji oyster mushrooms, avocado, walnuts, refried beans

Chicken Tijuana Tacos \$24
spicy tijuana chicken, red cabbage slaw, pico de gallo, feta cheese

Tacos Al Pastor \$24
spit roasted pork slices, pineapple, chopped onions, cilantro

Californian Shrimp Tacos \$26
fried shrimps, lettuce, cherry tomatoes, avocado, habanero mayo with cilantro lime crema

Snapper Fish Tacos \$26
fried fish, iceberg lettuce, pineapple, mojo hot sauce, cilantro

Tacos Carnitas \$26
assorted pork simmered in mexican habanero broth, onions, cilantro

Tacos Birria Quesa (2 pcs) \$28
6” tortilla, toasted tortilla with simmered brisket in mexican broth, melted cheese, dipped in beef consommé

Tacos Vegano (2 pcs) \$28
6” tortilla, zucchini, bell pepper, chick pea, corn, avocado, charred romaine

Tacos Carne Asada \$28
grilled skirt steak, charred scallions, mexican salt spice

MAINS

Double Bacon Cheese Burger \$26
L.A. style smashed beef patties, melted cheese, bacon, fries

Californica Fish & Chips \$28
crispy battered fish, fries, creamy jalapeño tartar, charred lemon

“Chili Cheese Burger” \$28
charred beef patties, melted cheese, pickles, hot spicy chilis, fries

Texas Fried Chicken \$36
3pcs fried chicken with mexican rice, refried beans, alabama white sauce, salad

Picanhá “Casto Iron” \$42
charcoal-grilled rump steak served with roasted potatoes and lime

Steak Conquistador \$58
6oz chargrilled steak, avocado & vine tomatoes, salsa & chimichurri

MEXICAN KITCHEN

Tortilla Chips \$12
bowl of fried corn tortilla chips

Salsa Roja \$16
roasted tomatoes, garlic, onions, habanero, lime juice, cilantro, chips

Esquites \$18
corn, mayonnaise, lime juice, cotija cheese, cholula hot sauce, garlic, onion, paprika

Guacamole \$18
crushed avocados, onions, lime juice, cilantro, chips

Quesadillas Con Queso \$18
toasted tortilla stuffed with monterey jack, oaxaca cheese, avocado
— add on: chicken +\$6 / tuna +\$6 / beef brisket +\$8 / prawn +\$8

Chicken Burrito \$20
grilled chicken, mexican rice, black beans, cheese, salsa fresca & chipotle mayo, chips

Nacho “Gigante” \$20
tortilla chips, jalapeños, cheese, beef, sour cream, pico de gallo

Buffalo Wings \$22
wings coated with texas spicy sauce, celery sticks, sour cream

Chili Con Carne \$22
homemade bowl of spicy beef with rehydrated dried chili, tortilla chips

UNITED NATIONS OF BAR FOOD

We hope to bring peace with our food!

French Fries	\$12
Luncheon Spam Fries	\$14
Mexican “Fries”	\$14
Japanese Chicken Karaage	\$14
Calamari with tartar sauce	\$16
Fried Chicken Wings	\$16
German Cheese Sausages	\$16
Spanish Chorizo Sausages	\$16
French Garlic Sausages	\$18
“Black Pepa” Beef Must Try!	\$18
Singapura “Satay” 10pcs with peanut sauce	\$20



NON ALCOHOLIC

Coke / Coke Zero / Sprite	\$6
Ginger Soda	\$6
Soda Water / Tonic Water	\$6
Jarritos	\$11.5
Fruit Punch / Grapefruit / Guava / Mango / Mexican Cola / Mandarin / Lime / Pineapple / Strawberry / Watermelon	
Sparkling Water	\$10
Still Water	\$10

FRESH FRUIT JUICE

Apple	\$12
Grapefruit	\$12
Orange	\$12
Watermelon	\$12

BOTTLED BEER

Asahi	\$8
Budweiser	\$8
Corona	\$8
Heineken	\$8
Tiger	\$8

* 10 beers, Free 1 Beer (Same Brand)

ALCOHOLIC DRINKS

BEER ON TAP

Kirin Half Pint	\$12
Tiger Pint	\$14
Guinness Pint	\$18

CRAFTED BEER

Asa Brew Alpine Haven	\$15
Asa Brew Tropic Thunder	\$16
Asa Brew Velvet Delight	\$16

MARGARITA

Classic Margarita	\$22
Tequila, Cointreau, Lime Jus, Sugar Syrup	
Flavoured Margarita	\$26
Lime / Lychee / Passionfruit / Strawberry	

HOUSEPOUR

	GLS / BTL
Sparkling Wine	\$16 / \$75
Red Wine	\$12 / \$70
Premium Red Wine	\$15 / \$80
White Wine	\$12 / \$70
Premium White Wine	\$15 / \$80

COCKTAIL

Daiquiri	\$22
Rum, Lime Jus, Simple Syrup	
Double Highball	\$22
Whiskey, Soda, Lemon	
Mojito	\$22
White Rum, Brown Sugar, Lime, Mint Leaves, Soda	
Tequila Sunrise	\$22
Tequila, Orange Jus, Grenadine	
Moscow Mule	\$24
Vodka, Lime, Ginger Soda	
Godfather	\$26
Whisky, Amaretto	
Negroni	\$26
Gin, Vermouth Rosso, Campari	
Old Fashioned	\$28
Bourbon, Sugar, Angostura Bitters	

Prices are subject to GST and any other applicable taxes, surcharges or fees.