



*Food & Drinks*  
*Menu*

**ORDER AT THE BAR**

# Nibbles

## **PATACONES**

Deep-fried plantain, Mexican slaw, garlic sauce and cheese, topped with

- Pulled beef 10.55
- Chicken 10.35

## **QUESADILLAS**

Soft tortillas on the grill filled with

- Chicken 10.50
- Vegetables and cheese  10.50

## **CHEESE NACHOS Y QUE QUESO!!!**

8.50

Nachos covered with melted cheese.  
A classic!

## **NACHOS DELUXE**

13.95

Nachos, cheese sauce, pico de gallo, guacamole and sour cream.

- ADD Chilli   3.50

## **NACHOS CHICKEN**

10.50

Grilled chicken, tomato salsa, mozzarella cheese, sour cream, sweetcorn.

## **TACOS**

3 tacos, lettuce, pico de gallo, guacamole and sour cream.

- Chicken 13.50
- Beef 15.50
- Veggie 14.95
- Trio mixto 14.95

# Burritos & Sandwiches

*Our Burritos  
& Sandwiches  
are served with  
nachos*

**BEEF BURRITO**     13.50

Stewed beef, red peppers, green peppers, onions, cheese, garlic, coriander, guacamole and black beans paste.

**Sour cream on the side.**

**CHICKEN BURRITO**   12.95

Chicken breast, tomatoes, onions, red chili peppers, cheese, pico de gallo and black beans paste.

**Guacamole on the side.**

**VEGGIE BURRITO**   12.50

Veggie mix, rice, pico di gallo, guacomole and cheese.

**Cilantro cream on the side.**

**PEPITO**   12.50

Bread filled with pan-fried beef OR chicken, bacon, coleslaw salad, garlic sauce, ketchup, mayonnaise and cheese.

**ASQUEROSITO**     12.50

Bread, sausage, Mexican slaw, garlic sauce, ketchup, mayonnaise, corn, bacon and cheese.

**CHORIPAN**  13.95

Bread filled with juicy barbecued sausage, pico de gallo.

**CHIVITO**    14.50

Sandwich filled with beef on the grill, tomatoes, lettuce, onions, cheese, ketchup, mayonnaise and fried egg.

# Rice

**ARROZ CHAUFA**    13.45

Rice, chicken, eggs, onions, spring onions, garlic, red peppers, soy sauce, soy sprouts, sesame oil and coriander leaves.

**ARROZ CON POLLO**   13.45

Rice, chicken, onions, red peppers, green peppers, carrots, turmeric, green beans, coriander, sweet corn and bacon.

**ARROZ A LA MARINERA MIXTO**   16.50

Rice, onions, spicy sausage, garlic, capers, black olives, peppers, coriander, calamari, clams, mussels, prawns and bisque.

# To Share

**PARRILLA** 32.50

Grilled beef and chicken, barbecued sausage, pico de gallo, cassava and garlic sauce, avocado.

**MILANESA DE POLLO NAPOLITANA**     29.00

Chicken breast, breaded and fried, topped with tomatoes, basil, cheddar cheese and blue cheese, served with fries.

**CHICHARRON**  26.50

Crispy pork belly, served with patacones and avocado.

# Side Orders

<b>GUACAMOLE</b>	2.50
<b>PICO DE GALLO</b>	2.00
<b>SOUR CREAM</b>	2.00
<b>PLAIN NACHOS</b> (Small bowl)	4.50
<b>FRIES</b>	3.95

PRICES INCLUSIVE OF VAT

## ALLERGENS



LACTOSE



CELERY



GLUTEN



SPICY



MUSTARD



SULPHATES



LUPIN



EGG



SOY BEANS



SESAME



MOLUSCS



CRUSTACEANS

# Choose Your Own

## THE CAIPIRINHA

**CAIPIRINHA** 🌸 8.00

Cachaca Pitu, fresh lime & brown sugar.

**OCEAN BLUE CAIPIRINHA** 🌸 8.00

Cachaca Pitu, blue curaçao, fresh lime & brown sugar.

**FLAVOURED CAIPIRINHA** 🌸 9.00

Cachaca Pitu & fresh lime.

Choose from the following flavours:

Strawberry, Blueberry, Raspberry, Mango,  
Dragon fruit, Papaya & Passion fruit.

## THE LONG ISLANDS

**LONG ISLAND ICE TEA** 🌸 9.00

Smirnoff vodka, Bacardi rum, Gordon's gin, triple sec, La Chica tequila, lemon juice & Pepsi.

**LONG BEACH ICE TEA** 🌸 9.00

Smirnoff vodka, Bacardi rum, Gordon's gin, triple sec, La Chica tequila, lemon juice & cranberry juice.

**ELECTRIC ICE TEA** 🌸 9.00

Smirnoff vodka, Bacardi rum, Gordon's gin, blue curaçao, La Chica tequila, lemon juice & lemonade.

**TOKYO ICE TEA** 🌸 9.00

Smirnoff vodka, Bacardi rum, Gordon's gin, Midori, La Chica tequila, lemon juice & lemonade.

🌸 Happy Hour from 18.00Hrs - 20.00Hrs

PRICES INCLUSIVE OF VAT

*Our  
Margaritas  
are served with a  
salted or sugared  
rim*

## THE MARGARITA

**MARGARITA** 🌟 8.00

La Chica tequila, triple sec, lime juice.

**GOLDEN MARGARITA** 🌟 8.00

La Chica Gold tequila, triple sec, lime juice.

**AZUL MARGARITA** 🌟 8.00

La Chica tequila, blue curaçao, lime juice.

**SPICY MARGARITA** 🌟 9.00

Chilli infused tequila, triple sec, lime juice.

**FLAVOURED MARGARITA** 🌟 9.00

La Chica tequila, triple sec, lime juice.

Choose from the following flavours:

Strawberry, Blueberry, Raspberry, Mango,

Dragon Fruit, Papaya & Passion fruit.

## AY AY DAIQUIRI

**FROZEN DAIQUIRI** 🌟 8.00

Bacardi rum, lemon juice.

**FLAVOURED DAIQUIRI** 🌟 9.00

Bacardi rum, lemon juice.

Choose from the following flavours:

Strawberry, Blueberry, Raspberry, Mango,

Dragon Fruit, Papaya & Passion fruit.

🌟 Happy Hour from 18.00Hrs - 20.00Hrs

## THE MOJITO

**MOJITO** 🌸 8.00

Bacardi rum, fresh lime, mint, sugar syrup, topped up with soda water.

**SPICED MOJITO** 🌸 8.00

Captain Morgan Spice rum, fresh lime, chilli, mint, sugar syrup, topped up with soda water.

**FLAVOURED MOJITO** 🌸 9.00

Bacardi rum, fresh lime, mint, sugar syrup, topped up with soda water.

Choose from the following flavours:

Strawberry, Blueberry, Raspberry, Mango, Dragon Fruit, Papaya & Passion fruit.

🌸 Happy Hour from 18.00Hrs - 20.00Hrs

## Sangria

1.5 litre pitcher Sangria 32.00

### RED SANGRIA

Red wine, brandy, lemon, orange & apple juice, fresh fruit, topped up with lemonade.

### WHITE SANGRIA

White wine, brandy, lemon, apple juice, fresh fruit, topped up with lemonade.

### ROSÉ SANGRIA

Rosé wine, brandy, lemon juice, fresh fruit, topped up with lemonade.



# Signature Cocktails

## **FIESTA FIZZ**

9.50

Gordon's gin, orange juice, lemon juice, passion fruit purée, pomegranate syrup topped up with lemonade.

## **LATIN LOVER**

13.50

Macchu Pisco, lemon juice, blend of almond & red berry syrup, topped up with soda water.

## **SALSA SENSATION**

9.50

Smirnoff vodka, Midori melon liqueur, blue curaçao syrup, mango purée, orange & lemon juice.

## **SABOR SABROSO**

9.50

Bacardi white rum, Martini dry vermouth, orange curaçao & pomegranate syrup.

## **EL DIABLO**

9.50

Tequila La Chica, crème de cassis, lime juice, topped up with ginger beer.

## **SERENADE SIP**

9.50

Bruxo Mezcal, Kahlua, espresso, caramel syrup, finished with a spray of Monkey Shoulder whisky.

## **RITMU PUNCH**

9.50

Pitu Cachaça, elderflower liqueur, orange juice, lime juice, a float of red orange liqueur.

**MARINERE TWIST** 12.50

Macchu Pisco, Archer's Peach Schnapps, pineapple & lime juice, almond syrup, topped up with a float of red wine.

**OAXACA OLD FASHIONED** 13.50

Jose Cuervo Gold Tequila, Mezcal Bruxo, agave syrup & angostura bitters.

**TROPICAL TANGO** 13.50

Captain Morgan dark rum, Malibu coconut rum, orange & lime juice, mango purée.

## *The Classics*

**CUBA LIBRE** 🌟 8.00

Bacardi white rum, lime juice, topped up with Pepsi.

**APEROL SPRITZ** 🌟 8.00

Aperol, prosecco, topped up with soda water.

**SEX ON THE BEACH** 🌟 8.00

Smirnoff vodka, Archers Peach Schnapps, orange & cranberry juice.

**COSMOPOLITAN** 🌟 8.00

Smirnoff vodka, triple sec, lime & cranberry juice.

**PIÑA COLADA** 🌟 8.00

Bacardi white rum, pineapple juice, cream & coconut syrup.

**BLUE LAGOON** 🌟 8.00

Smirnoff vodka, blue curaçao, lemon juice, topped up with lemonade.

🌟 Happy Hour from 18.00Hrs - 20.00Hrs

PRICES INCLUSIVE OF VAT

**TEQUILA SUNRISE** 🌸 8.00

La Chica tequila, orange juice & pomegranate syrup.

**BLUE HAWAIIAN** 🌸 8.00

Bacardi white rum, blue curaçao, coconut syrup & pineapple juice.

**ESPRESSO MARTINI** 🌸 8.00

Smirnoff vodka, Kahlua, espresso & sugar syrup.

**DARK 'N STORMY** 🌸 8.00

Captain Morgan dark rum, lime juice, topped up with ginger beer.

**PISCO SOUR** 🌸 8.00

Macchu Pisco, lime juice, egg white & angostura bitters.

**MAI TAI** 🌸 8.00

Bacardi white rum, Captain Morgan dark rum, pineapple juice, orange & pomegranate syrup.

🌸 Happy Hour from 18.00Hrs - 20.00Hrs

**LESS  
THINKING  
*more*  
DRINKING**

# Vodka

## **STOLICHNAYA**

Red / Raspberry / Elit 3.30 / 3.30 / 5.50

**SMIRNOFF RED** 3.30

**BELVEDERE** 5.00

**GREY GOOSE** 5.50

**CIROC** 5.50

**ABSOLUT** 3.30

# Tequila

## **LA CHICA**

Gold / Silver 3.30 / 3.30

## **JOSE CUERVO**

Silver / Gold 3.30 / 3.30

**AC/DC TEQUILA** Blanco 4.00

## **KAH TEQUILA**

Blanco / Reposado / Anejo 6.50 / 7.50 / 9.00

## **1800**

Reposado / Anejo 7.00 / 7.00

## **CASAMIGOS**

Blanco / Anejo 7.50 / 9.50

## **DON JULIO**

Bianco / Reposado 7.50 / 9.50

## **PATRON**

Reposado / Silver 8.50 / 8.00

Anejo / Pyrat XO 9.00 / 7.50

**SOTOL** Anejo 10.00

# Gin

<b>BOMBAY SAPPHIRE</b>	3.30
<b>TANQUERAY</b>	3.30
<b>BEEFEATER</b>	3.30
<b>GORDON'S</b>	3.30
<b>GORDON'S</b> Pink	3.30
<b>MALFY</b>	
con Arancia / con Limone	4.50 / 4.50
Originale / Rosa	4.50 / 4.50
<b>GIN MARE</b>	5.00
<b>HENDRICK'S</b>	5.00
<b>COLOMBIAN ORTHODOXY</b>	5.50
<b>DICTATOR COLUMBIAN TREASURE</b>	
Aged Gin	5.50
<b>BROCKMAN'S</b>	5.75

# Pisco

<b>DEMONIO DE LOS ANDES</b>	
Acholado / Quebranta	4.00 / 4.00
Albilla / Tacama Italia	4.00 / 4.00
<b>MACCHU</b>	6.00
<b>LA DIABLADA</b>	6.50

# Rum

**SAILOR JERRY** Spiced 3.30

## **BACARDI**

Superior Blanco (Carta Blanca) / Oakheart 3.30 / 3.30

Carta Oro Gold / Carta Negra 3.30 / 3.30

## **HAVANA CLUB**

3 YO / Gold 3.30 / 3.80

Selection De Maestros 7.00

## **CAPTAIN MORGAN**

Black Spiced / Dark / Spiced 3.30 / 3.30 / 3.30

## **ANGOSTURA**

White 3 YO / 7 YO 3.30 / 4.00

**MALIBU** 3.30

**MOUNT GAY** Black Pearl 4.50

## **PLANTATION**

Gran Anejo / Peru / Pineapple 5.00 / 6.00 / 5.50

## **PHANTOM**

Panama / Guatemala 4 YO 5.50 / 6.00

## **PLANTATION**

Gran Jamacia / Fiji / Guyana 6.00 / 6.00 / 7.50

## **EL PASADOR DE ORO**

XO / 52 6.00 / 9.50

**EL PASADOR DE ORO** 9.00

**DICTATOR** 12 YRS 6.50

**DON PAPA** 7 YRS 7.00

**RON ZACAPA** 23 YO 7.50

# Merical

<b>VIDA DE SAN LUIS DEL RIO</b>	6.00
<b>BRUXO</b>	6.00
<b>NUCANO ESPADIN</b>	
Resposado / Anejo	7.50 / 8.50
<b>ILEGAL</b>	
Anejo / Resposado	5.50 / 6.50
<b>CHICHICAPA</b>	9.00
<b>SANTO DOMINGO ALBARRADAS</b>	9.00

# Cognac

<b>COURVOISIER VS</b>	3.50
<b>HENNESSY VS</b>	4.50

# Cachaça

<b>PITU</b>	3.30
<b>LEBLON ARTISINAL</b>	6.00
<b>CAPUCANA</b>	5.50

# Whisky & Bourbon

<b>J&amp;B RARE</b>	3.30
<b>FAMOUS GROUSE</b>	3.30
<b>JOHNNIE WALKER</b>	
Red / Black	3.30 / 4.00
<b>JAMESON'S</b>	3.30
<b>JIM BEAM</b>	3.30
<b>JACK DANIEL'S OLD NO.7</b>	3.30
<b>MONKEY SHOULDER</b>	4.00
<b>GLENMORANGIE 10 YO</b>	6.00
<b>GLENFIDDICH 12 YO</b>	6.50



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# *Aperitifs, Liqueurs & Digestives*

<b>AMARO AVERNA</b>	3.30
<b>AMARETTO DISARONNO</b>	3.30
<b>IRISH CREAM</b>	3.30
<b>JÄGERMEISTER</b>	3.30
<b>COINTREAU</b>	3.30
<b>SAMBUCA BIANCA</b>	3.30
<b>FERNET BRANCA</b>	3.30
<b>GALLIANO</b>	3.30
<b>TIA MARIA</b>	3.30
<b>KAHLÚA</b>	3.30
<b>SOUTHERN COMFORT</b>	3.30
<b>DRAMBUIE</b>	3.30
<b>LIMONCELLO</b>	3.30
<b>MONTENEGRO</b>	3.30
<b>FRANGELICO</b>	3.30
<b>APEROL</b>	3.30
<b>CAMPARI</b>	3.30
<b>MARTINI EXTRA DRY</b>	3.30
<b>MARTINI ROSSO</b>	3.30
<b>MARTINI BIANCO</b>	3.30
<b>AQUARDIENTE</b>	3.30
<b>PASSOA</b>	3.30
<b>GRAND MARNIER</b>	4.00

# Beer & Cider

	33cl
<b>DESPERADO</b>	5.50
<b>CORONA</b>	5.50
<b>BULMERS</b>	5.50
<b>BULMERS BERRY</b>	5.50

# Draft Beer & Cider

	25cl	50cl
<b>CISK</b>	3.00	5.50
<b>CISK EXCEL</b>	3.00	5.50
<b>CARLSBERG</b>	3.00	5.50
<b>BLUE LABEL</b>	3.00	5.50
<b>GUINNESS</b>	4.00	6.50

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*Ay*  
**MAMI!**



# Wine & Prosecco

## PROSECCO

GLS BTL

### CUVEE BRUT, MIOLO

8.00 40.00

Vale dos Vinhedos, Brazil

## WHITE WINE

GLS BTL

### SANTA CAROLINA SAUVIGNON BLANC

4.50 18.00

Chile

### SANTA RITA 120 CHARDONNAY

6.50 25.00

Chile

## ROSÉ WINE

GLS BTL

### SANTA RITA 120 CABARNET SAUVIGNON

6.50 25.00

Chile

## RED WINE

GLS BTL

### SANTA RITA 120 CARMENERE

6.50 25.00

Chile

### MIOLO MERLOT RESERVA

7.50 30.00

Brazil

# Cold Beverages

<b>SOFT DRINKS</b>		2.50
<b>JUICES</b>		2.65
<b>RED BULL</b>		4.00
<b>ICE TEA</b>		2.65
<b>FOREIGN STILL</b>	small	2.50
<b>FOREIGN STILL</b>	large	3.95
<b>FOREIGN SPARKLING</b>	small	2.50
<b>FOREIGN SPARKLING</b>	large	3.95

# Hot Beverages

<b>ESPRESSO</b>	1.50
<b>ESPRESSO MACCHIATO</b>	2.50
<b>CAPPUCCINO</b>	2.50
<b>AMERICANO</b>	2.50
<b>INSTANT COFFEE</b>	2.50
<b>LATTE MACCHIATO</b>	3.00
<b>MOCHA COFFEE</b>	4.00
<b>TEA</b>	2.50

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*follow us on*  

@mamacitamalta