BITES

GUACAMOLE GF, V 69
Avocado, chili, banana & tortilla chips

EDAMAME V
With rock salt GF 38
Chili garlic G, SE 40

CASSAVA BREAD GF, D, E, V 45
Yucca, Emmental cheese, mozzarella cheese, sea salt

CHARRED PADRON PEPPERS GF, V 55
Olive oil, Maldon salt

TUNA TOSTADAS 2 pcs GF, SE 55
Crispy corn tostadas, aji tuna tartare, avocado, pickled radish & red onion, yuzu ponzu, spicy mayo

BAOS AND TACOS

FIRECRACKER CAULIFLOWER BAO 2 pcs G, V 55
Cauliflower tempura, dynamite sauce, pickled cucumber, white sesame, coriander

CRISPY DUCK BAO 2 pcs G, SE 72
Crispy duck leg, orange hoisin glaze, pickled red cabbage, carrot & daikon

SHORT RIB BAO 2 pcs G, D 79
Slow cooked beef short ribs, pickled daikon, baby gems, huancaina sauce

PRAWN TACOS 2 pcs G, D, S, SE 82
Tiger prawn, white cabbage, guacamole, Pico de Gallo, spicy mayo

TUNA TACOS 3 pcs GF 85
Raw tuna tartare, avocado, aji amarillo, lime, rocoto, lettuce, spring onion

MZ CEVICHES

MAMA'Z CEVICHE PLATTER G, D, S 325
Trio of MamaZonia signature ceviches with fried calamari

CLASSIC CEVICHE GF 79
Seabass, coriander, red chili, cancha, roasted sweet potato

CEVICHE NIKKEI GF 82
Tuna loin, sweet soy tiger milk, avocado, nori

CARRETILLERO CEVICHE G, S 95
Seabass, scallops, octopus, crispy squid, rocoto tiger milk, chilli, coriander

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APPETIZERS

YAKITORI SKEWERS GF — 55
Grilled chicken thigh, spring onion, teriyaki sauce

EGGPLANT EMPANADAS G, V — 60
Roasted eggplant, vegan mozzarella cheese, arrabiatta sauce

TORI & EBI GYOZA G, D, S — 65
Chicken, prawns, butter, spring onion, garlic, ponzu sauce, huancaina

CRISPY COCONUT PRAWNS G, E, S — 70
Deep fried panko prawns, mango chilli sauce

WAGYU BEEF EMPANADAS G, D — 72
Wagyu beef, confit onion, lime, huancaina sauce

CRISPY CALAMARI G, D, E — 75
Golden fried calamari, aji amarillo tartar, lime

BEEF TATAKI GF, SE — 97
Seared black angus striploin, sesame oil, spring onion, yuzu ponzu, fresh ginger, daikon, mamazonia chimichurri

SALADS

PAPAYA SALAD GF, N, P, V — 50
Mix lettuce, peanuts, pomegranate, mango, chili, garlic, tamarind sauce

TROPICAL SALAD GF, V — 65
Avocado, pomegranate, kumquat, mango, pineapple, cherry tomato, mixed leaves, vegan maple dressing

MAMAZONIA CAESAR SALAD G, D, E, SE, V — 72
Baby gem hearts, avocado, baby tomatoes, Manchego cheese, quail eggs, garlic brioche croutons, extra virgin olive oil

Add grilled chicken — 25
Add poached prawns S — 35

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SIGNATURES MAKI ROLLS

MAMA'Z SUSHI PLATTER GF, E, S, SE 415
Chef selections of Mama Zonia's signature sushi and sashimi

CRISPY SALMON (6 pcs) GF, E, S, SE 75
Crispy shari rice, salmon tartare, smoked mayo, teriyaki, korean chilli paste, baby red radish, truffle oil

TROPICAL TUNA (8 pcs) GF, E, D 78
Classic tuna tartare, yellow mamenori, cucumber, spring onion, mango, cream cheese

TIGER PRAWN (8 pcs) G, E, S 79
Fried prawn, avocado, salmon, tobiko, cucumber, teriyaki sauce

SALMON ABURI (8 pcs) GF, E, S, SE 86
Torched salmon, cucumber, avocado, korean spicy sauce, truffle oil

VOLCANO MAKI (8 pcs) GF, E, S, SE 88
Cocktail shrimps, avocado, cucumber, grilled asparagus, goma sauce, furikake

FUJI ROLL (8 pcs) G, E, S, SE 105
Prawn, scallop, avocado, cucumber, mix tobiko, furikake, teriyaki & spicy sauce

CHARRED PALM HEART MAKI (8 pcs) GF, SE, V 58
Charred palm heart, avocado, mango, cucumber, green onion, sesame seeds, yuzu ponzu, vegan spicy mayo

SASHIMI AND NIGIRI GF

AVOCADO V 35

SALMON 45

TUNA 50

HOKKAIDO SCALLOPS S 55

WOK

AMAZONIAN VEGAN MOQUECA GF, V 115
Coconut broth, palm hearts, mushrooms, peppers, white onion, tomato, cassava, coriander & lime, sticky rice

PRAWN SALTADO CHIFA NOODLES G, E, S 125
Egg noodles, prawns, white onion, spring onion, mix peppers, wok sauce, coriander

MESSY UDON G, D 125
Spicy beef salami, beef ragout, mushrooms duxelles, tomato sauce, cream, baby rocket salad

JUNGLE CURRY GF, V 135
Red coconut milk gravy, tofu, baby green eggplant, green tomato, Baby corn, baby potatoes, fresh basil, sticky rice

SELVA PENNE G, D, V 115
Penne pasta, classic tomato sauce, eggplant, mix peppers, crispy shiitake, cream, Parmesan cheese, basil

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FISH AND SEAFOOD

MZ SEAFOOD MOQUECA GF, S — 415

(To share between two people)
Sea bream, prawns, scallops, squid, octopus, capsicum, white onion, tomato sauce, coconut milk, coriander, coconut rice

TERIYAKI SALMON GF — 150

Grilled salmon, sautéed broccolini, garlic chips, sweet paprika chili

KALE TIGER PRAWNS G, S, N — 160

Sautéed prawns, lemongrass, soy sauce, bonito, cashew, kale, sticky rice

JOSPER SEABASS CAZUELA G, SE — 165

Grilled fish fillet, XO marination, soy sauce, congee rice, sautéed kangkong fried shallots & shallots, ginger, sesame oil

GRILLED OCTOPUS G, S, N — 185

Harissa romesco, herb roasted baby potatoes, salsa criolla, evo oil

GRILLED WHOLE SEA BREAM 600-800gr GF — 250

Sea bream marinated in aromatic latin chilies, confit garlic, grilled lemon

MEAT AND POULTRY

WHOLE CORN FED BABY CHICKEN GF — 140

Corn fed baby chicken, salsa verde, Andean spice marinade, charred baby tomato & red onion salad

BLACK PEPPER BEEF G — 175

Beef tenderloin, mixed bell peppers, onions, soy sauce, binger, baby tomatoes, crushed pepper, sticky rice

CONFIT DUCK CAZUELA G, E — 185

Slow cooked confit duck leg, chifa egg fried rice, kumquat reduction, spring onions, carrot & daikon pickle

BBQ LAMB CHOPS G — 235

Grilled lamb cutlets, bbq sauce, jungle beans puree

FROM THE GRILL

PICANHA (RUMP CAP) GF — 205

250 gm · Black Angus MB 3+ AUS

TENDERLOIN GF — 240

220 gm · Black Angus MB 3+ AUS

RIB EYE GF — 285

300 gm · Black Angus MB 3+ AUS

MAMA'Z BLACK ANGUS CHEESE BURGER G, D, E — 115

200 gm · Australian Black Angus
Smoked tomato mayo,caramelized onions, American cheese, tomatoes, lettuce, brioche bun, French fries

DOUBLE ANGUS CHEESE BURGER G, D, E — 150

280 gm · Australian Black Angus
Fried egg, smoked tomato mayo, caramelized onions, American cheese, tomatoes, lettuce, brioche bun, French fries

SAUCES

MAMAZONIA CHIMICHURRI GF, V — 15

CREAMY PEPPERCORN SAUCE G, D — 15

BBQ SAUCE G, V — 15

PARSLEY BUTTER GF, D, V — 15

ROCOTO SAUCE GF, V — 20

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SIDES

FRENCH FRIES GF, V	33
STICKY RICE GF, V	35
GARDEN LEAVES SALAD GF, V	35
WOK SAUTÉ BROCCOLINI, GARLIC CHIPS, BURNT LEMON GF, V	45
SAUTÉED BABY POTATOES, BLACK TRUFFLE PASTE GF, V	55

VEGAN APPETIZERS

GUACAMOLE GF, V — 69
Avocado, chili, banana & tortilla chips

EDAMAME V

With rock salt GF — 38
Chili garlic G, SE — 40

CHARRED PADRON PEPPERS GF, V — 55
Olive oil, Maldon salt

FIRECRACKER CAULIFLOWER BAO 2 pcs G, SE, V — 55
Cauliflower tempura, dynamite sauce, pickled cucumber, white sesame, coriander

EGGPLANT EMPANADAS G, V — 60
Roasted eggplant, vegan mozzarella cheese, arrabiatta sauce

PAPAYA SALAD GF, N, P, V — 50
Mix lettuce, peanuts, pomegranate, mango, chili, garlic, tamarind sauce

TROPICAL SALAD GF, V — 65
Avocado, pomegranate, kumquat, mango, pineapple, cherry tomato, Mixed leaves, vegan maple dressing

CHARRED PALM HEART MAKI ROLL (8 pcs) GF, SE, V — 58
Charred palm heart, avocado, mango, cucumber, green onion, sesame seeds, yuzu ponzu, vegan spicy mayo

VEGAN MAINS

AMAZONIAN VEGAN MOQUECA GF, V — 115
Coconut broth, palm hearts, mushrooms, peppers, tomato, cassava, coriander & lime, sticky rice

JUNGLE CURRY GF, V — 135
Red coconut milk gravy, tofu, baby green eggplant, green tomato, baby corn, baby potatoes, fresh basil, sticky rice

VEGAN SELVA PENNE G, V — 98
Penne pasta, classic tomato sauce, eggplant, mix peppers, crispy shiitake, basil

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DESSERTS

THE MANGO PANGO TREE GF, D, E, N, V — 89

(To share between two people)
White chocolate mousse, dark chocolate ganache, coconut ganache, mango & passion fruit compote, mango sorbet, candy cotton

BBQ BANANA GF, V — 52

Grilled banana, caramelized sugar, coconut crumble, coconut sorbet

CHURROS G, E, V — 56

Cinnamon churros, warm chocolate & dulce cookie dip

MZ TRES LECHES G, D, E, V — 60

Mix milk sauce, passion fruit ice cream, cotton candy, coconut tuile

BASQUE CHEESECAKE GF, D, E, V — 62

Traditional burnt Spanish cheesecake with yuzu strawberry compote

SPICY CHOCOLATE FONDANT GF, D, E, V — 65

Baked brazilian chili chocolate fondant, dark chocolate soil, lucuma ice cream

ICE CREAM & SORBET SELECTIONS (Per scoop) — 20

Chocolate GF, D, N, E, V
Vanilla GF, D, N, E, V
Mango GF, V
Coconut GF, V

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