

DINNER

DRINKS EXTRAS DESSERTS SPECIALS

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APPETIZERS

1. Botana Feliz

Grilled calamari, spicy chicken wings, ground beef nachos, cheese quesadilla, garnished with lettuce, chipotle chile-mayonnaise and sour cream. **19.00**

2. Chicken Wings al Pastor

Chicken wings dipped in our spicy salsa al Pastor. Served over lettuce and seasoned curly fries on the side. **9.00**

3. Sopes de Colima

Grilled Mexican corn masa (corn dough) patties topped with chopped hickory smoked steak, pico de gallo, refried beans, melted cheese, red onions, radish and guacamole. **11.00**

4. Quesadilla Mexicana

Grilled large flour tortilla folded in half with cheese and ham, topped with red and green sauces. Served with lettuce and guacamole. **11.00**

5. Ensalada de la Mamá

Mesclun salad topped with sliced avocado, red pepper, green olives, fresh tomato and red onions. Served with house dressing on the side. **10.00**

6. Queso Fundido

Melted cheese with Mexican sausage, onions, peppers and tomato. Served on an iron skillet with a side of flour tortillas. **13.00**

7. Nachos con Chorizo

Corn tortilla chips topped with Mexican sausage, refried beans, melted cheese and pickled jalapeño. Served with lettuce and guacamole. **9.00**

8. Mamá Nachos

Corn tortilla chips, half topped with ground beef and half with shredded chicken, along with refried beans, melted cheese and pickled jalapeño. Served with lettuce and guacamole. **10.00**

9. Almejas al Tequila

Clams, baby shrimp, and crab meat sautéed with fresh tomato, tequila Hornitos, cilantro and green olives. Garnished with crispy tortilla strips and sliced avocado. **17.00**

10. Chili con Carne

Ground beef with beans, onions, peppers, guajillo

11. Flautas de Pollo

Three crispy tortillas rolled with chicken, onions, peppers and cheese, topped with refried beans, red and green sauces. Served with sliced avocado, sour cream and lettuce. **13.00**

12. Ensalada Ranchera

Grilled shrimp, scallops, and calamari marinated with a mild smoked chipotle-lime sauce. Served over mesclun with a mango-pineapple-mayo dressing. **18.00**

13. Quesadillas Rancheras

Soft corn tortilla folded in half with melted cheese, topped with sour cream and green sauce. Served with sliced grilled chicken, lettuce and tomato. **10.00**

14. Quesadilla Poblanos

Soft corn tortillas folded in half with chicken, cheese and mole sauce on top. Served with lettuce, tomato and guacamole. **10.00**

15. Quesadilla a la Brasa

Grilled large flour tortilla folded in half with vegetables and cheese. Topped with red and green sauces and sour cream. **14.00**

16. Calamari Asados o Fritos

Grilled or fried, marinated calamari served over lettuce with our exclusive Mamá sauce on the side. **12.00**

17. Taquitos Rancheros

Soft corn tortillas rolled with lamb and pico de gallo. Served with lettuce and guacamole. **11.00**

18. Ensalada de la Casa

Baby mesclun, spinach, lettuce, tomato, roasted portabella mushroom, cheddar cheese, peppers, green olives and sliced avocado. Served with our house dressing on the side. **12.00**

19. Ensalada de Pollo

Grilled sliced chicken breast, fresh tomato, lettuce, red onion and green olives, served in a tortilla bowl with house dressing on the side. **12.00**

20. Ensalada de Naranja

Fresh spinach salad with lettuce, apples, sliced oranges, tomato, peppers, olives and avocado. Served with Mexican Dressing on the side. **10.00**

chile sauce, jalapeños and melted cheese. Served with a side of flour tortillas. **12.00**

21. Sopa de Frijoles Negros

Black bean soup with Mexican spices, garnished with crispy tortilla strips, chopped cilantro and sour cream. **5.00**

22. Sopa Marina

Clams, mussels, crab meat, calamari and vegetables in a white wine-fish broth. **17.00**

23. Sopa de Pollo

Mexican chicken soup with epazote (herb) leaves and guajillo chile sauce. **7.00**

SOUPS

24. Sopa de Tortilla

Shredded chicken, vegetables and rice in a chicken broth, garnished with crispy tortilla strips and avocado slices. **8.00**

25. Sopa de Vegetales

Fresh vegetable soup with spinach and a touch of red sauce. **6.00**

26. Pozole Poblano

Hominy corn soup with chicken and oregano finished with pico de gallo and sliced avocado. **8.00**



VEAL, LAMB & STEAKS

34. Bistec Mariposa

Grilled butterflied cut rib eye steak marinated with costeño chile dressing. Finished with a mushroom red wine sauce. Served with mashed potato. **29.00**

35. Ternera a la Yucatán

Breaded veal with tampiqueña sauce, topped with melted cheese and a grilled pineapple slice. Served with refried beans, rice, lettuce and guacamole. **18.00**

36. Falda a la Mexicana

Grilled skirt steak marinated with costeño chile-ginger dressing, garnished with a cactus-pineapple pico de gallo. Served with rice and black beans. **27.00**

37. Cabrito Monterrey

Grilled rack of lamb marinated with Mexican herbs. Served with refried beans, rice, lettuce and guacamole. **27.00**

38. Cabrito al Pastor

Grilled rack of lamb with guajillo chile-pineapple sauce. Served with black beans, rice, lettuce, guacamole and a grilled pineapple slice. **27.00**

39. Bistec con Chorizo

Grilled T-bone steak with fresh cactus, Mexican sausage and guajillo chile sauce. Served with rice and beans. **29.00**

40. Bistec Garibaldi

Grilled sirloin steak topped with onions, peppers and fresh tomato. Served with refried beans, rice, lettuce and guacamole. **24.00**

41. Carne Asada a la Tampiqueña

Grilled hanger steak marinated with a smoked sauce topped with pico de gallo and a cheese enchilada, tomato sauce and melted cheese. Served with black beans, lettuce and guacamole. **26.00**

42. Punta al Tequila

Pan-seared filet mignon with shiitake, cremini and oyster mushrooms in a crème fraiche-tequila sauce. Served with white rice and black beans. **27.00**

43. Filete Pancho Villa

Guajillo chile-rubbed, grilled filet mignon topped with molcajete sauce (smashed spicy roasted tomatoes) and melted cheese. Served over a flat crispy tostada with a guajillo chile sauce, grilled cactus. Served with black beans and rice. **27.00**

VEGETARIAN DELIGHTS

Nachos Supremos

Tortilla chips topped with refried beans, jalapeño peppers and cheese. Served with lettuce and guacamole. **10.00**

Quesadillas Toluca

Flour tortillas with sun-dried tomatoes, spinach and cheese. Topped with red and green sauces. Served with sautéed broccoli, cabbage and zucchini. **16.00**

Tostaditas del Campo

Two crispy corn tortillas with vegetables, lettuce, guacamole, onions and peppers. **11.00**

Vegetales en Adobo

Sautéed broccoli, zucchini, string beans, carrots, cauliflower and spinach in a guajillo chile sauce. **11.00**

Fajita Del Campo

Sautéed broccoli, mushrooms, peppers, string beans, carrots, cauliflower, zucchini, spinach and onions. Served with rice and beans. **17.00**

Enchiladas de Mi Pueblo

Three corn tortillas rolled with eggplant, okra, jalapeños, onions and cilantro in a roasted tomato sauce with melted cheese on top. Served with sautéed broccoli, cabbage and zucchini. **17.00**

Sopa de Frijol

Black bean soup garnished with sour cream and crispy tortilla strips. **7.00**

Sopa Vegetariana

Vegetarian soup with okra, Napa cabbage, baby broccoli, string beans and carrots. **9.00**

Quesadilla de Huitlacoche

Grilled flour tortilla folded in half with black corn, mushrooms, onions and jalapeños. Topped with red and green sauces, served with lettuce and guacamole. **16.00**

Sopes Rancheros

Mexican corn masa (corn dough) patties topped with refried beans, broccoli, spinach and mushrooms. Served with lettuce and guacamole. **11.00**

Super Burro Relleno

Large flour tortilla rolled with lettuce, guacamole, black beans, rice and vegetables. Topped with red and green sauces. **16.00**

Wrap Estilo Adelita

Large flour tortilla with lettuce, guacamole, fresh vegetables, topped with red and green sauces. Served with seasoned curly fries and pineapple-mayonnaise sauce. **16.00**

Chimichangas de Verdura

Three crispy flour tortilla with vegetables topped with melted cheese, red and green sauces. Served with rice, black beans, lettuce and guacamole. **17.00**

Enchiladas Fiesta

Three corn tortillas rolled with spinach, pepper and onions in roasted tomato sauce. Served with sautéed broccoli, cabbage and zucchini. **16.00**

Huevos Tapatíos

Spinach and cheese omelet topped with a touch of green sauce and sour cream. Garnished with lettuce and guacamole. **12.00**

Mamá Pancakes

Fresh pancakes topped with banana, strawberry and maple syrup. **9.00**

Huevos al Jardin

Omelet with mushrooms, zucchini, onion and pepper. Served with lettuce and guacamole. **11.00**

Huevos Rancheros

Fried eggs served over a corn tortilla, topped with red sauce. Served with lettuce and guacamole. **12.00**

Huevos con Jamón

Omelet with ham, cheese, onion and pepper, topped with red and green sauces. Served with lettuce and guacamole. **12.00**

Huevos a la Mexicana

Scrambled eggs with onions, pepper, fresh tomato, jalapeño, cilantro and red sauce. Served with lettuce and guacamole. **12.00**

Huevos con Chorizo

Scrambled eggs with Mexican sausage, onion, pepper, green sauce and melted cheese. Served

Burrito de Potrero

Two flour tortillas rolled with sautéed Napa cabbage, spinach, eggplant and okra. Served with rice and beans. **16.00**

Sincronizadas de Papa

Grilled whole wheat tortillas folded with mashed potatoes and cheese. Topped with red and green sauces, served with lettuce and guacamole. **15.00**

Fideos del Caporal

Spaghetti with fresh vegetables in a garlic and roasted green tomatillo sauce. Garnished with sliced avocado. **17.00**

Pepito Quesadilla

Grilled large flour tortilla folded in half with spinach and cheese, topped with red and green sauces. Served with lettuce and guacamole. **15.00**

Berenjena Ranchera

Breaded slices of eggplant topped with salsa ranchera and melted cheese. Served with white rice and black beans. **13.00**

El Poblano del Campo

Two poblano peppers stuffed with fresh vegetables, topped with a roasted tomato sauce and melted cheese. Served with black beans and white rice. **16.00**

MEXICAN BRUNCH

Huevos con Quesos

Three cheese omelet garnished with sour cream. Served with lettuce and guacamole. **12.00**

Huevos Revueltos con Tocino

Scrambled eggs served with bacon, lettuce and guacamole. **12.00**

Huevos al Estilo Albañil

Scrambled eggs served with chicken chilaquiles. Served with lettuce and guacamole. **12.00**

Mamá Enchiladas

Soft flour tortillas rolled with scrambled eggs, pink sauce and melted cheese. Served with lettuce and guacamole. **12.00**

Burrito a la Mexicana

Burrito Mexican style with scrambled eggs, beans, rice, lettuce and jalapeños. Served with lettuce and guacamole. **12.00**

Huevos con Bistec

Eggs any style served with grilled shell steak strips. Served with lettuce and guacamole. **16.00**

Huevos a la Veracruzana

Seafood omelet topped with Veracruzana sauce. Garnished with sour cream. Served with lettuce and guacamole. **14.00**

Huevos Caleta

with lettuce and guacamole. **12.00**

Shrimp and lobster meat omelet topped with pink sauce.
Served with lettuce and guacamole. **15.00**

CHICKEN

27. Pollo a la Parrilla

Grilled chicken breast topped with our spicy chipotle-chile sauce. Served with refried beans and rice, lettuce and tomato. **16.00**

28. Pollo Mazatlán

Grilled chicken breast with peppers, onion, mushrooms, olives and fresh tomato, topped with melted cheese. Served with black beans, rice, lettuce and guacamole. **17.00**

29. Pollo al Limón

Sautéed chicken breast with white wine, lemon and garlic. Served with refried beans, rice, lettuce and guacamole. **16.00**



30. Pollo a la Mexicana

Sautéed chicken breast, topped with onions, peppers, fresh tomato, cilantro, jalapeño and a roasted tomato sauce. Served with refried beans, rice, lettuce and guacamole. **16.00**

31. Pollo con Mole Poblano

Chicken breast topped with mole sauce and sesame seeds. Served with refried beans, rice, lettuce, guacamole and sour cream. **17.00**

32. Pollo con Verduras

Chicken breast sautéed with onions, peppers, mushrooms, zucchini and fresh tomato. Topped with melted cheese, served with rice. **16.00**

33. Pollo en Salsa de Almendra

Sautéed chicken breast with almonds in a Marsala wine sauce, served with black beans, rice, guacamole and lettuce. **16.00**

SEA FOOD

51. Camarones a la Veracruzana

Jumbo shrimp sautéed in a red mildly spicy pepper sauce with olives, capers and spinach. Served with refried beans, rice, lettuce and guacamole. **20.00**

52. Huachinango al Ajillo

Whole red snapper with a garlic sauce. Served with black beans, rice, lettuce and guacamole. **20.00**

53. Salmón Cozumel

Grilled salmon topped with a chipotle-honey barbecue sauce. Served over green poblano sauce with sautéed broccoli, spinach and carrots. **24.00**

54. Fuente de Mariscos

Sautéed clams, mussels, calamari, crab meat and shrimp with fresh tomato, garlic, white wine and vegetables. Served over white rice. **26.00**

55. Camarones Cancun

Sautéed shrimp with garlic, onions, peppers, cream, fresh tomatoes and mushrooms. Served with black beans, rice, lettuce, guacamole and sour cream. **20.00**

56. Huachinango en Adobo Verde

Sautéed fillet of red snapper with roasted green tomatillo sauce. Served with black beans and white rice. **24.00**

57. Combinación Asada

Grilled shrimp, red snapper, salmon and calamari. Served with black beans, rice, lettuce, guacamole and a side of pink sauce. **25.00**

58. Mamá Seafood Combination

Seafood chile relleno, seafood chimichanga and seafood enchilada topped with sauces and melted cheese. Served with black beans, rice, lettuce and guacamole. **22.00**

59. Camarones al Mojo de Ajo

Jumbo shrimp sautéed with a white wine-garlic sauce and avocado. Served with a side of white rice and refried beans. **21.00**

60. Camarones Hornitos Sautéed jumbo shrimp in tequila-mango sauce with onion, peppers and cilantro. Served with black beans and rice. **22.00**

61. Huachinango Relleno de Jaiba

Pan-seared fillet of red snapper stuffed with crab meat, onion and pepper, in a pineapple-chipotle chile sauce. Served with rice and beans. **26.00**

62. Salmón a la Cava

Almond breaded salmon, lightly fried and served over sautéed vegetables, topped with a habanero-coconut milk sauce. **24.00**

63. Calamari Sinaloa

Calamari sautéed with green sauce, onions, green olives, spinach and cilantro. Served over rice. **16.00**

64. Callos Borrachos

Scallops sautéed in brandy, molasses, chipotle-pineapple sauce, served with rice and refried beans. **20.00**

COMBINATION PLATTERS

83. La Cena de Mamá

86. La Cena de Pancho

Poblano pepper stuffed with cheese, chicken tamale and a beef burrito, topped with two different sauces. Served with black beans, rice, lettuce, guacamole and sour cream. **19.00**

84.De La Parrilla de la Mamá

Steamed chicken breast topped with mole sauce, a cheese quesadilla and a beef taco. Served with black beans, rice, lettuce and guacamole. **19.00**

85.Combinación de Chimichangas

Three fried flour tortillas, one stuffed with chicken, one with beef and another with mixed seafood. Topped with cheese and three different sauces. Served with black beans and rice. **19.00**

Grilled rack of lamb, filet mignon, calamari, shrimp, Mexican sausage, chicken and skirt steak with our chef's special sauce on the side. Served with black beans and rice. **29.00**

87.Combinación Azteca

Three crispy hard shell tacos with either chicken or ground beef. Topped with lettuce, sour cream, cheese, and guacamole. Served with refried beans and rice. **15.00**

88.Combinación Poblana

Chicken burrito, chicken wings, nachos poblanos, flauta de pollo, soft corn tortilla rolled with lamb and pico de gallo. Served with lettuce, guacamole and sour cream. **18.00**

SIZZLING HOT FAJITAS

4.Fajita del Mar

Marinated grilled salmon and red snapper, onions, peppers, tomatoes and zucchini. Served with refried beans, rice and flour tortillas on the side. **22.00**

45.Fajita Mamá

Marinated grilled chicken, skirt steak, scallops, onions, zucchini, peppers, fresh tomatoes and mushrooms. Served with refried beans, rice and flour tortillas on the side. **22.00**

46.Fajita de Filete Miñon

Marinated filet mignon with onions, peppers, mushrooms, broccoli, zucchini and fresh tomatoes. Served with refried beans and rice with flour tortillas on the side. **27.00**

47.Fajita de Pollo o Bistec

Grilled marinated chicken or skirt steak with onions, zucchini, peppers, mushrooms and fresh tomatoes. Served with refried beans, rice and flour tortillas on the side. **19.00**

48.Fajita al Pastor

Grilled filet mignon strips, marinated with guajillo chile-pineapple sauce, and vegetables. Served with refried beans, rice and flour tortillas on the side. **27.00**

49.Fajita Puerto Vallarta

Half lobster, mussels, calamari, shrimp and scallops with vegetables. Served with rice, beans and flour tortillas on the side. **28.00**

50.Fajita al Carbón

Grilled hickory smoked pineapple-orange marinated chicken or skirt steak with zucchini, onions, peppers, mushrooms and fresh tomato. Served with refried beans, rice and flour tortillas on the side. **20.00**

THE ENCHILADAS AND THE BURRITOS

65. Enchiladas de Mole Poblano

Soft corn tortillas rolled with shredded chicken and mole sauce, topped with melted cheese, red onions, radish and cilantro. Served with refried beans, rice, lettuce and guacamole. **14.00**



74.Chimichanga de Pollo o Carne

Fried flour tortillas stuffed with shredded chicken or beef, topped with red and green sauces and sour cream. Served with refried beans, rice, lettuce and guacamole. **15.00**

66.Burrito de Pescado

Soft flour tortillas rolled with red snapper, onions, peppers and green sauce. Served with refried beans, rice, lettuce and guacamole. **17.00**

75.Chimichanga de Mariscos

Fried flour tortillas stuffed with mixed seafood, onions and peppers, topped with green sauce. Served with black beans, rice, lettuce and guacamole. **17.00**

67.Enchiladas del Mar

Soft corn tortillas rolled with mixed seafood, melted cheese, sour cream and green sauce. Served with black beans, rice, lettuce and guacamole. **18.00**

76.Crepas de Jaiba

Three corn crêpes rolled with sautéed crab meat, topped with a poblano pepper sauce and melted cheese. Served with rice and beans. **23.00**

68.Chile Relleno Estilo Poblano

Poblano peppers stuffed with either ground beef or cheese in a roasted tomato sauce, topped with melted cheese. Served with refried beans, rice, lettuce and guacamole. **17.00**

77.Tacos al Carbón

Soft corn tortillas rolled with grilled skirt steak, refried beans and pico de gallo. Served with black beans, rice, lettuce and guacamole. **16.00**

69.Enchiladas de Queso o Vegetales

Soft corn tortillas rolled with cheese or vegetables,

78.Super Burrito Relleno

Grilled large flour tortilla rolled with either grilled chicken or grilled skirt steak, along with lettuce, rice, melted cheese, black beans and guacamole. Topped with sour cream, red

covered with roasted tomato sauce and melted cheese. Served with black beans, rice, lettuce and guacamole. **15.00**

70.Enchiladas Mi Bandera

Three soft corn tortillas, one rolled with cheese, one with chicken and another with beef, topped with three different sauces. Served with black beans, rice, lettuce and guacamole. **17.00**

71.Chilaquiles de Mole o Suizos

Tortilla chips with mole or green sauce, shredded chicken, melted cheese and sour cream. Served with black beans, rice, lettuce and guacamole. **14.00**

72.Enchiladas Suizas

Soft corn tortillas rolled with chicken, topped with green sauce, sour cream and melted cheese. Served with black beans, rice, lettuce and guacamole. **15.00**

73.Enchiladas de Pato

Soft corn tortillas rolled with shredded duck and green sauce, topped with melted cheese and sour cream. Served with refried beans, rice, lettuce and guacamole. **17.00**

and green sauces. **19.00**

79.Tamales Poblanos

Mexican masa (corn dough) stuffed with either chicken or beef, steamed in corn husks, topped with sour cream, melted cheese, green and red sauces. Served with black beans, rice, lettuce and guacamole. **15.00**

80.Burritos con Frijoles

Soft flour tortillas rolled with beans and peppers, topped with red and green sauces. Served with rice and broccoli. **12.00**

81.Burritos de Fajita

Soft flour tortillas rolled with grilled marinated chicken, peppers, onions, mushrooms and fresh tomato. Served with black beans, rice, lettuce and guacamole. **16.00**

82.Junior's Special Tacos

Soft corn tortillas rolled with chopped skirt steak and a spicy chipotle chile sauce, onions and peppers. Served with refried beans, rice, lettuce and guacamole. **16.00**

WE USE STRICTLY QUALITY VEGETABLE & OLIVE OIL. WE HAVE TAKE OUT & CATERING FACILITIES

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