

# La Maama

Latin Tapas Bar & Restaurant



# Hola y bienvenidos a La Mama!

We are proud to prepare and cook all of our Tapas from fresh. We suggest that you try 3 to 4 Tapas per person and we will bring these to you once ready. Remember that you can always order more as the evening unfolds! If you love the idea of sharing then enjoy our tasty Tapas amongst friends and family!



## Para Picar (nibbles)

**Pan Casero** £4.50  
Fresh homemade bread served with extra virgin olive oil and balsamic vinegar dip.

**Aceitunas Marinadas** £4.00  
Olives marinated with fresh rosemary, lemon and garlic.

**Queso Manchego** £6.00  
Manchego cheese marinated in olive oil.

**Hummus con Pan** £5.00  
Homemade hummus.

## Carne (meat)

**Empanadas de Carne** £6.00  
A traditional Chilean spicy beef, onion and olive pastry parcel lightly fried, served with salsa pebre.

**Pollo Piri-Piri** £6.00  
Prepared from an authentic Brazilian recipe, our chargrill chicken is lightly spiced and served with a homemade Piri-Piri salsa of roasted red peppers, lemon, garlic, herbs and fresh chillies.

**Caldereta de Cordero** £7.60  
Tender lamb pieces slowly cooked in red wine, balsamic vinegar, onions and fresh rosemary.

**Croquetas Chilenas** £6.00  
Meatballs served with a spicy tomato sauce.

**Chorizo a la Sidra** £6.00  
Paprika seasoned chorizo cooked with onions and apple cider. Garnished with fresh parsley.

**Garbanzos con Chorizo** £5.95  
Slow cooked wholesome chick pea stew with onion, garlic and pimenton spiced chorizo.

**Costillas de Cerdo** £6.20  
Barbeque spare ribs just like mama used to make.

**El Chanchito Rico** £7.50  
Grilled pork marinated in olive oil, garlic, cumin, paprika and a touch of fresh chilli. Served with mushrooms, caramelised red onions and our very own salsa pebre.

## Pescado (fish)

**Empanadas de Jaiba** £6.50  
A recipe from Valdivia - white claw crab meat cooked with onion, lime juice and a hint of fresh chilli, served in a pastry parcel.

**Calamares Fritos** £5.90  
Lightly fried, crispy fresh squid cooked to perfection. Served with salsa ali-oli.

**Chile Prawns** £7.50  
Sizzling king prawns cooked in garlic, olive oil and fresh bird eye chillies.

**Ceviche de Pescado** £7.95  
Peru's best kept secret...fish of the week cured in lime juice and fresh herbs.

**Pescadito Frito** £5.50  
Whole white bait lightly fried until crisp. Served with ali-oli.

**Merluza** £7.40  
Hake loin cooked in a traditional clay pot with garlic, onions, peppers, green olives and fresh tomato sauce.

**Chipirones a la Plancha** £6.20  
Pan fried baby squid with garlic, fresh chillies and a splash of dry white wine. Finished with fresh parsley.

## Vegetariano (vegetarian)

**Empanadas de Queso** £5.90  
A Chilean cheese pastry parcel lightly fried.

**Croquetas de Batata con Espinacas** £5.90  
Sweet potato and spinach croquettes with onion, oats and a touch of cumin.

**Berenjenas al Horno** £6.00  
Fresh aubergine, oven baked in a traditional clay pot with seasonal vegetables and herbs, finished with goat's cheese.

**Honguitos al Ajillo** £4.95  
Pan fried button mushrooms in garlic and white wine.

**Porotos Verdes con Piñones** £5.45  
Seasoned green beans pan fried with garlic, paprika, fresh parsley and pine kernels.

**Sopaipillas al Pebre** £4.95  
A delightful Chilean tradition - lightly fried pumpkin bread served with salsa pebre.

**Tortilla Española** £4.20  
Everyone's favourite! A Spanish potato and onion omelette. Served with ali-oli.

**Arroz Graneado** £4.20  
Chilean style rice cooked with mixed peppers.

**Mama's Pisto** £5.90  
Mama's pisto is a mixture of peppers, onions, aubergines and courgettes slow cooked in a rich tomato, garlic and herb sauce.

## Ensalada (salad)

**Ensalada de la Casa** £6.95  
Mixed green leaves tossed with cherry tomatoes and red onion. This large salad is a perfect choice to accompany your Tapas selection.



## Papas con Salsa (potatoes with salsa)

**Papas Fritas** £3.80  
Fried potatoes served in a clay pot accompanied with your choice of homemade salsa. Disfrute!

**Ali-Oli** £3.80  
Fragrant garlic mayonnaise.

**Bravas** £3.80  
Spicy tomato salsa.

**Piri Piri** £3.80  
Lightly spiced salsa of roasted red peppers, lemon, garlic, herbs and fresh chillies.

**Papas de la Mama** £3.95  
Lightly salted, spiced potatoes cooked with onions, peppers and garlic.

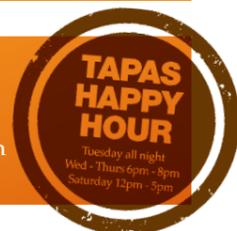
**Pebre** £3.95  
Unique to Chile this lively salsa can accompany most dishes - freshly made from coriander, tomatoes, onion, garlic and fresh chillies - infused in extra virgin olive oil. Sure to give your taste buds a gentle kick!

You can order a pot of salsa separately for £2.25 each

**We have 'Tapas de la Semana'**  
Tapas of the week. Ask staff for details.

**Join us for Tapas Happy Hour**

Tuesday all night, Wednesday to Thursday 6pm-8pm & Saturday 12pm-5pm  
A great treat to end your working day!



## Three Tapas for £15.00

**Pollo Piri-Piri**

**Garbanzos con Chorizo**

**Calamares Fritos**

**Pescadito Frito**

**Berenjenas al Horno**

**Porotos Verdes con Piñones**

**Tortilla Española**

**Arroz Graneado**

**Croquetas de Batata con Espinacas**

## Celebrating a party at La Mama?

**Fiesta Tapas set menu** £22.95 per person

**Nibbles** (to share with your table)

**Hummus con Pan**

**Aceitunas Marinadas**

**Queso Manchego**

**Ensalada de la Casa**

**Tortilla**

**Tapas** (to share, we will bring these to your table once ready)

**Croquetas Chilenas / Croquetas de Batata con Espinacas\***

**Pollo Piri-Piri** / **Porotos Verdes con Piñones\***

**Calamares Fritos**

**Pescadito Frito**

**Berenjenas al Horno**

**Arroz Graneado**

**Papas Bravas**

**Papas Piri Piri**

\*These dishes can be exchanged on request for vegetarians.

If you decide to order our set menu, then please understand that your entire party must also choose this option. Each person will receive a share of the following dishes. Minimum 6 people.

Vegetarian  
 Gluten Free  
 Vegan



Find us on...

For any intolerance or allergy, please ask a member of staff for further details. We take great care to hand pick all of our produce which are freshly prepared on our premises on a daily basis.

# Cocktails

## Pisco cocktails

Pisco is distilled in the Elqui Valley 107 km east of La Serena, which is 1300 metres above sea level. This liquor is distilled from muscat grapes and is considered the national drink of Chile.

### La Mama's own Pisco Sour (Chile) £7.00

Pisco Sour is the most common way to drink pisco. It is made with fresh lime juice, icing sugar and Chilean pisco. It is traditionally served in a champagne glass. We recommend that you start every great dinner with a glass!

### El Capitan (Chile) £7.00

Otherwise known as the Pisco Manhattan! If you are more of a classic Manhattan drinker then you must give El Capitan a try! Two part pisco and one part sweet martini, it is served in a martini glass garnished with a sweet cherry.

### Chilcano Peruvian Mojito (Peru) £7.00

This is a simple but classic Peruvian summer cocktail. It comprises pisco, fresh mint and lime wedges served in a tall glass filled with ice, topped with ginger ale. Finished with a sprig of mint.



## Classic cocktails

### Caipirinha (Brazil) £7.00

If you're out dancing at Rio's carnival there's no doubt you will be drinking a Caipirinha. Cachaça, a distilled spirit made from sugar cane juice, is combined with fresh lime and fine brown sugar. This drink is sure to make your cheeks rosy!

### Espresso Martini (UK)

The perfect pick me up cocktail! Fresh espresso coffee shaken with kahlua, sugar syrup and a choice of:

### Classic vodka £7.00

### Diplomatico rum £7.50

### Monkey Shoulder whisky £7.50

### Mojito (Cuba) £7.00

The mojito was born in Havana, Cuba. There are many variations of the drink. We however use the classic recipe of mint, rum, sugar, lime, ice and soda. No fuss, just lovely and refreshing to drink.

### Margarita (Mexico) £7.00

Everyone knows the Margarita, that refreshing drink that can be made in so many ways. The classic recipe is tequila, triple sec and lime juice served in a salted rimmed martini glass.

### Margarita de Canela (Mexico) £7.00

Just swap the lime juice for orange juice and the salt for canela (cinnamon). It's a great way to drink tequila!

## Pitchers

### Sangria (Spain) £14.95 for the jug

Sangria is one of the most popular drinks in Spain, great for sharing. The recipe we use consists of full bodied red wine, rum, sweet vermouth, triple sec, orange and lemonade. Served in a jug filled with ice and fresh lime.

Find us on...



Musiquita  
en Vivo!

Inspired by the sounds  
of Latin America

# Spirits

## Gin

Greenall's 37.5% (served with lime)	£3.20  £5.20 
Martin Miller's 40% (served with apple)	£3.70  £6.70 
Ginbraltar Spanish Dry Gin 40% (infused with eucalyptus, served with orange, lime and lemon)	£3.95  £6.95 

## Rum

Diplomatico Exclusiva 40%	£4.00  £8.00 
Sailor Jerry Spiced Rum 40%	£3.50  £5.50 
Havana Club Dark 7 Anos 40%	£4.00  £7.00 
Havana Club Anejo 3 Anos 40%	£3.50 
Havana Club Anejo Especial 40%	£3.50 
Bacardi Rum 40%	£3.00  £5.00 

## Aperitif

Campari 25%	£2.70 
Martini Extra Dry 15%	£3.60 
Martini Blanco 15%	£3.60 
Martini Rosso 15%	£3.60 
Harveys Fino Extra Dry Sherry 15%	£3.60 

## Spirit

Russian Standard Vodka 40%	£3.20  £5.20 
Alta Selezione Grappa Bianca 50%	£4.70 
Pisco Capel 40%	£3.70 
Don Diego Tequila 38%	£3.60 
Brasil Cachaca Velho Barreiro 38%	£3.10 

## Liqueur

Disaronno Amaretto 28%	£3.70 
Baileys 17%	£4.25 
Kahlua 20%	£3.25 
Tia Maria 20%	£3.20 
Cointreau 40%	£3.60 
Sambuca 40%	£3.60 

## Brandy

Vecchia Romagna Brandy 38%	£3.50  £5.50 
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## Cognac

VSOP, 1er Cru de Cognac, Gilles Brisson	£4.00  £7.00 
XO Grande Champagne Cognac, Daniel Bouju	£6.00  £9.00 

## Whisky

Monkey Shoulder Blended Malt Scotch Whisky 40%	£4.00  £7.00 
Highland Park Scotch Whisky Single Malt 40%	£4.00  £7.00 
Glenfiddich Scotch Whisky Single Malt 40%	£3.00  £5.00 
Jack Daniels Single Barrel Whisky 45%	£4.00  £7.00 
Knob Creek Kentucky Straight Bourbon Whisky 50%	£5.00  £9.00 
Jack Daniels Whisky 40%	£3.20  £5.20 
Southern Comfort 35%	£3.20  £5.20 

## Cervezas

**Alhambra 6.4% (Spain) - Bottle** £4.80  
Founded in Granada in 1925, Alhambra is a strong pale lager named after the city's magnificent Alhambra Palace. Delicious.

**Brahma 4.3% (Brazil) - Bottle** £3.80  
Refreshing Brazilian lager, best served with a slice of lime.

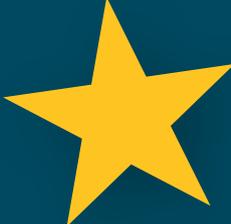
**Daura Damm 4.5% (Spain) - Bottle** £4.00  
The world's most award-winning gluten-free beer suitable for coeliacs with gluten content below 3ppm.

**Estrella Damm 4.6% (Spain) - Draught** £4.50 (Pint)  
A Mediterranean beer, made with malt, rice £2.50 (Half Pint) and hop, brewed with 100% natural ingredients.

## Soft drinks

Orange juice	£1.80
Apple juice	£1.80
Mango juice	£1.80
Coca-Cola	£2.40
Diet Coke	£2.40
1724 Chilean tonic water	£2.40
Fever Tree Indian tonic (slim line)	£2.20
Fentimans Victoria lemonade	£2.40
Fentimans ginger beer	£2.40
Soda water	£1.70
Sparkling water	£2.40

 Single  Double



KINDS  
FEAT  
FREE



KINDS  
EAT  
FREE

Saturday lunchtime 12pm - 4pm

**Hummus con Pan**  

Homemade hummus.

**Calamares Fritos**

Lightly fried, crispy fresh squid cooked to perfection. Served with salsa ali-oli.

**Berenjas al Horno**  

Fresh aubergine, oven baked in a traditional clay pot with seasonal vegetables and herbs, finished with goat's cheese.

**Honguitos al Ajillo**  

Pan fried button mushrooms in garlic and white wine.

**Tortilla Española** 

Everyone's favourite! A Spanish potato and onion omelette.

**Arroz Graneado**  

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**Papas Fritas**   

Fried potatoes served in a clay pot accompanied with your choice of homemade salsa. Disfrute!

 Vegetarian  Gluten Free  Vegan

**This is a per paying adult offer; to redeem, each accompanying adult must also order a minimum of two Tapas. For children aged 10 and under only.**