

Healthy Vegetarian Menu

All items served w. rice & refried beans unless specified, Add \$3 for Side Salad
Please note that the items below can be made VEGAN & there are more vegetarian options under the appetizer section.

(Food can be served mild or extra spicy on request; some items can be made GF on request)

Ⓥ Vegetarian Ⓥ Vegan / - OR * Gluten Free 🌶️ Spicy
GRILLED VEGGIES include broccoli, carrots, cauliflower, zucchini, celery, sautéed w. onions, peppers & jalapeños

GRILLED MUSHROOMS / SPINACH are sautéed w. onions, bell pepper, & garlic

BLEND OF FRESH SEASONAL SEAFOOD includes shrimp, scallops, Alaskan king crab & swordfish

* Combo (Choice of Two / Three) \$18 / \$23

Pick two / three:

* Taco (hard / soft) topped w. lettuce, cheese, ranchera sauce

* Burrito (flour tortilla)

* Enchilada (topped w. red sauce & cheese)

* Flauta (served w. guacamole & sour cream)

* Tostada (corn crisp shell topped w. lettuce, cheese & sauce)

Pick one filling

per item:

Grilled veggies

Grilled mushrooms

Sautéed spinach

Cheese

Guacamole

Refried beans

Black beans

* Queso con hongos /verduras \$20

Casserole of grilled mushrooms in salsa verde / steamed veggies in ranchera sauce topped w. melted cheese

* Chilli Verde de Vegetable \$20

Grilled veggies, salsa verde, olives

* Vegetables Chilaquiles \$20

Grilled veggies & eggplant in salsa verde top w. cheese & avocado; Served on a bed of tortilla chips.

* Suizas Green Enchiladas (2) \$20

Corn tortilla topped w. melted cheese & sour cream drizzle

CHOICE OF STUFFING: vegetables, cheese, spinach / mushrooms

Vegetable Chimichanga \$20

Baked / fried served w. guacamole & sour cream on the side

* Vegetable / Mushroom Chilli \$22

Pinto beans in a chilli sauce top w. melted cheese & sour cream (served w. black beans)

Side Dishes

Picco de gallo \$4

Side of jalapenos \$4

Sour cream \$4

Tortillas (corn, flour / whole wheat) \$4

Spicy homemade habanero / chipotle sauce \$4

Shredded cheese \$4

Mexican rice \$4

Side of guacamole \$5

Refried beans \$6

Side of mole sauce \$6

Side of salsa (16 oz) / a bag of chips \$6

Refried beans w. melted cheese on top \$8

Extra chips & salsa (16 oz) \$14

Chorizos \$12

Side of grilled veggies / mushrooms \$12

Side of sautéed spinach \$12

* Fresh Steamed Broccoli / Grilled Veggies in Garlic Sauce \$22

White wine sauce

* Sizzling Vegetable Fajitas \$24

grilled veggies marinated in lime, spices & garlic grilled to perfection served on a bed of onions & bell peppers & topped w. cilantro. Served w. black beans, picco de gallo & whole wheat tortillas on the side

* Vegetable Veracruz \$24

Grilled veggies, eggplant & mushrooms sautéed to perfection w. onions, garlic, hot & sweet bell peppers in a spicy ranchera sauce topped w. cilantro

* Almond Vegetable (2) \$24

Grilled veggies & mushrooms sautéed w. almonds, jalapenos, onions & tomatoes rolled in corn tortilla topped w. our green mole sauce & melted cheese

* Stuffed Poblano Peppers (2) \$24

topped w. ranchera sauce & melted cheese.

CHOICE OF: grilled veggies, spinach, mushrooms / cheese.

* Homemade Cheese Enchiladas (2) \$24

Two corn tortillas served w. paneer, sautéed w. onions, bell peppers, tomatoes & garlic topped w. brown mole & melted cheese.

Chef's Special Vegetarian Burritos (Recommended)

All burritos are served in a giant whole wheat tortilla & stuffed w. cheese & jalapeno; Served w. guacamole & sour cream on the side.

- Santa Fe \$20: black beans, avocado, picco de gallo & grilled veggies

- Spicy Bean \$22: grilled veggies, pinto beans, chickpeas, cilantro

- California Spinach \$22: sautéed spinach (no cheese added inside)

- Tex Mex \$22: grilled mushrooms, eggplant, sautéed grilled, spinach & veggies

- Spinach & Cheese \$22: sautéed spinach & paneer

- Baja Chi-Chi \$24: sour orange sauce, sautéed spinach, grilled mushrooms & veggies

Desserts

Homemade caramel flan \$7

Ice cream \$7

CHOICE OF: vanilla / mango / mixed

Tres leche \$10

* Mexican banana sorpressa \$12

* Fried ice cream \$12

Toppings: chocolate / strawberry / raspberry

Sopapilla (buenvuelos) \$14

Mexican donuts served w/ ice cream, whipped cream,

chocolate, maple syrup & cinnamon

Please let us know if you have any food allergies or special dietary restrictions.
The above prices do not include New York State. Tax 20% gratuity added automatically.
All Cards will Include a 4% Processing Fee.

Healthy Mexican Food

For Over 39 Years, the Owner PK and His Family Have Been Bringing New Yorkers the Freshest and Healthiest Mexican Cuisine in Town.
All the food is made fresh to order and is completely free of

MSG, LARD & ANIMAL FAT.

Our Menu offers a wide array of choices including a large

Healthy Vegetarian, vegan & gluten free selection.

We at MAMASITA take pride in serving the freshest and best Mexican food made with the finest ingredients available.

Our Menu features exclusive dishes created by our chefs and owner, which included over 25 different flavors of Margaritas. We have a flavor for every meal.

*** We DO NOT use lard, MSG or any animal-fat in our food & sauces.**

* We also have a Healthy Vegetarian, Vegan and Gluten FREE menu apart from our regular menu.

*Food Can be made Spicy On Request

*Drinks: Sodas, juices, beers, Mexican sodas, virgin daiquiris

All Major Credit Cards Accepted
Visit us at www.miniditoonline.com

10% DELIVERY FEE ADDED AUTOMATICALLY
DELIVERY AREA

59th st. to 42nd st. 3rd Avenue to the 12th Avenue

60th st. to 72nd st Central Park West to the River side

41 st. to 37th St. 6th Avenue to the River

Central Park West to River (12th Ave)

For Catering Needs and Area Please Call Us

We Do Catering & Private Parties
(Call for Details)



212.315.9444

818 10th Avenue

(Bet. 54th & 55th St)

New York, NY, 10019

Lunch: 11:00am to 3:30pm

Dinner: Sun. - Wed.

3:30pm to 10:30pm

Dinner: Thurs. Fri. Sat.

3:30pm to 11:30pm •

(38th to 66th St, Third Ave to 11th Ave)



Scan for Menu

www.mamasitanyc.com

Instagram & Twitter @mamasitanyc Facebook Mamasita Bar & Grill

Email mexican852@yahoo.com

25+ MOUTH WATERING FLAVORS

Strawberry

Apricot

Blueberry

Orange

Pineapple

Cherry

Banana

Peach

Papaya

Blue Curacao

Cranberry

Mango

Pina Colada

Kiwi

Pomegranate

Chocolate

Mai Tai

Raspberry

Passion Fruit

Guava

Almond Orgeat

Coconut

Fruit Punch

Lemon

Cappuccino

Watermelon

Sour Apple

Goji

Amaretto

Strawberry-Banana

Sangria

Pina Colada

Lychee

Horchata

Grapefruit

Jalapeno

Acai

Hibiscus

NEW MENU EFFECTIVE
06. 01. 2022

APPETIZERS

KEY

(Food can be served mild or extra spicy on request; some items can be made GF on request)

VG Vegetarian V Vegan / - OR * Gluten Free 🌶️ Spicy
GRILLED VEGGIES include broccoli, carrots, cauliflower, zucchini, celery, sautéed w. onions, peppers & jalapeños
GRILLED MUSHROOMS / SPINACH are sauteed w. onions, bell pepper, & garlic
BLEND OF FRESH SEASONAL SEAFOOD includes shrimp, scallops, Alaskan king crab & swordfish

Soups

VG * V	Black Bean Soup	\$6
VG * V 🌶️	Mamasita's Chipotle Black Bean Soup	\$8
	Served w. guacamole, sour cream & picco de gallo on the side	
🌶️ *	Chipotle Chicken Soup	\$8.5
	Potatoes, corn & carrots	
*	Chicken Vegetable Soup	\$8.5
🌶️ *	Tortilla Chicken Vegetable Soup	\$8.5
*	Seafood Vegetable Soup	\$20

Salads

All salads are served w. fresh crisp greens, tomatoes, cucumbers, radishes & beets.
& are also served w. cheese & dressing on the side

VG * V	Garden Salad	\$10
VG * V	Taco Salad	\$20
	Pinto beans & taco chips / served w. guacamole on the side.	
	CHOICE OF: Grilled Chicken / Grilled Veggies / +\$5 Steak	
	Chicken Salad	\$20
	Crispy shell; topped w. avocado	
VG	Tostada Grande Salad	\$26
	Crispy shell; grilled veggies & refried beans Served w. guacamole & sour cream on the side.	
	CHOICE OF: Grilled Chicken / +\$8 Rib Eye Steak / +\$10 Seasonal Seafood	
	Seafood Salad	\$32
	Blend of fresh seasonal seafood, topped w. avocado	
🌶️ VG V	Bean & Veggie	\$22
	Crispy shell; grilled veggies, pinto beans, & cilantro Served w. guacamole & sour cream on the side.	

VG * V	Fresh Guacamole	(For 2) \$12 (For 4) \$16
	Served w. chips & salsa	
VG *	Flauta	\$6.5
	CHOICE OF: Chicken / Beef / Cheese	
VG	Jalapeño Poppers / Mozzarella sticks	\$12
*	Jumbo Party Wings	\$12
	Served w. spicy chipotle sauce on the side	
	Jumbo Shrimp	
	CHOICE OF: coconut crust / * grilled / breaded	
	4 pcs - \$12 8 pcs - \$23 16 pcs - \$44	
🌶️ *	Chili Con Carne	\$14
	Ground beef & beans topped w. cheese & sour cream; served w. rice on the side.	
VG *	Queso & Chips	\$12
	Cheesy chili flavored goodness, pinto beans, onions & peppers +\$5 ground beef	
VG *	Nachos Supreme	\$12
	Lightly topped w. beans, sauce & melted cheese Served w. guacamole, sour cream & picco de gallo +\$5 PER topping: shredded chicken / shredded beef / ground beef	
	+\$8 grilled chicken, onions & peppers +\$10 grilled steak, onions & peppers	
VG *	Quesadillas	\$8
	CHOICE OF: flour / corn / whole wheat tortilla Stuffed w. cheese; Served w. guacamole & sour cream on the side. +\$5 PER stuffing: shredded chicken / ground beef / shredded beef / sautéed spinach / grilled mushrooms / paneer / grilled veggies	
	+\$7 Grilled chicken, onions & peppers +\$9 Grilled skirt steak, onions & peppers +\$11 PER stuffing: spicy chorizo, onions and peppers / shrimp & grilled mushrooms, onions & peppers / blend of seasonal seafood	
	+\$13 Alaskan king crab	
	Assorted Platter	\$38
	A variety of cheese & grilled chicken quesadillas, jumbo chicken wings, breaded shrimp, chicken flautas & nachos. Served w. guacamole & sour cream on the side	

* Specialty Quesadillas

	CHOICE OF: flour / corn / whole wheat tortilla Stuffed w. cheese; served w. sour cream and guacamole on the side.	
🌶️ VG	Spicy Veggie	\$18
	Sautéed onions, tomatoes, bell peppers, jalapeños, black beans, chipotle sauce, cilantro, lime +\$5 for paneer	
🌶️ VG	Veggie Trio	\$20
	Grilled veggies, spinach & mushrooms	
🌶️	Trio Grilled chicken, steak & veggies	\$20
	Double Decker	\$30
	One layer of seasonal seafood & one layer of fresh Alaskan king crab	
🌶️	Triple Decker	\$30
	3 layers of grilled chicken, steak & veggies	

Please let us know if you have any food allergies or special dietary restrictions.

The above prices do not include New York State Tax.

All Credit Card Charges will Include a Processing Fee.

Entrees

*Please note some items below can be made Gluten Free, All entrees are served w. rice & refried beans unless specified, add \$3 for Side Salad

*	Combo (Choice of Two / Three)	\$18 / \$23
	Pick two or three:	
	* Taco (hard / soft corn) topped w. lettuce, cheese & ranchera sauce	
	Burrito (flour tortilla)	
	* Enchilada (topped w. red sauce & cheese)	
	* Flauta (served w. guacamole & sour cream)	
	* Tostada (corn crisp shell topped w. lettuce, cheese & ranchera sauce)	
*	Tacos (hard / soft) al Carbon	\$24
	All fillings for tacos are sauteed w. onions & bell peppers & served w. picco de gallo on the side.	
	3 Grilled chicken / 2 tilapia tacos +\$5 2 shrimp & grilled mushrooms tacos +\$5 2 skirt steak / 3 tenderloin pork tacos	
	Chimichanga	\$20
	CHOICE OF: Baked / fried Giant flour tortilla stuffed w. cheese; Served w. guacamole & sour cream on the side.	
	CHOICE OF: shredded chicken / ground beef / shredded beef +\$6 Grilled chicken & veggies +\$10 Grilled steak & veggies / grilled pork & veggies +\$12 blend of seasonal seafood / shrimp & grilled mushrooms +\$14 Fresh Alaskan king crab	
	Chi-Chimanga	\$26
	boneless chicken / pork in sour orange yucatan sauce	
*	Chicken Mole Enchiladas (2)	\$26
	Stuffed in corn tortillas & topped w. melted cheese	
	CHOICE OF: green / brown mole	
	CHOICE OF: spinach / mushrooms	
🌶️ *	Spicy Enchiladas (3)	\$26
	Grilled chicken & veggies sauteed w. onion, pepper, jalapeno topped w. chili habenero sauce, melted cheese & sour cream	
*	Green Enchiladas Suizas (2)	\$20
	Corn tortilla topped w. salsa verde melted cheese & sour cream drizzle	
	CHOICE OF STUFFING: shredded chicken / ground beef / shredded beef / cheese +\$10 Shrimp & grilled mushrooms / blend of fresh seasonal seafood in white seafood sauce	
	+\$10 Grilled steak, onions & peppers +\$12 Fresh Alaskan king crab	
	Almond Chicken (2)	\$26
	Stuffed flour tortillas w. grilled chicken, onion, pepper, jalapeno, & almonds topped w. brown mole, melted cheese	
*	Sorpresa Del Mar (Recommended)	\$36
	3 stuffed corn tortillas - shrimp & grilled mushroom, mixed seasonal seafood & king crab; topped w. 3 different sauces, melted cheese & sour cream drizzle	
*	Mamasita Pollo a La Parilla	\$24
	Half a chicken marinated Mexican style in lime, herbs & spices then grilled; served w. picco de gallo on the side	
*	Stuffed Poblano Peppers (2)	\$24
	Topped w. ranchera sauce & melted cheese	
	CHOICE OF FILLING: shredded chicken, ground / shredded beef, chilli / cheese +\$6 for blend of seasonal seafood in a white seafood sauce / skirt steak, onions & peppers / shrimp & grilled mushrooms	

🌶️ *	Chef's Special Fajitas (Recommended)	
	Grilled onions, bell peppers, broccoli & mushroom topped w. cilantro Served w. rice, black beans, whole wheat tortillas & picco de gallo on the side. (+\$4 guacamole & sour cream)	
	CHOICE OF: \$28 Grilled chicken topped w. spinach / mushrooms & melted cheese \$32 Rib eye steak topped w. spinach / mushrooms & melted cheese \$34 Chicken & mixed seafood \$38 steak & mixed seafood	
🌶️ *	Sizzling Fajitas	
	Grilled onions & bell peppers, broccoli & mushroom topped w. cilantro. Served w. black beans, whole wheat tortillas & picco de gallo on the side. (+\$4 guacamole & sour cream / melted cheese)	
	CHOICE OF: \$24 Grilled chicken \$28 Skirt steak / tenderloin pork / Rib eye steak \$30 Shrimp & vegetable \$32 (Trio / Choice of two) chicken, steak & shrimp \$36 Blend of Fresh Seasonal Seafood	
🌶️	Chef's Special Burritos (Recommended)	
	Stuffed w. cheese, onions, bell peppers & jalapeños; wrapped in a giant whole wheat tortilla, Served w. guacamole & sour cream on the side.	
	CHOICE OF: grilled veggies, spinach / mushrooms	
	CHOICE OF: \$26 Grilled Chicken \$32 Grilled Rib Eye Steak / Jumbo Shrimp \$38 Grilled Filet Mignon	
🌶️	Trio Cancun Burrito (Recommended)	\$38
	Grilled chicken, steak, & jumbo shrimp, sautéed w. spinach	
🌶️	Fajita Wraps (Recommended)	\$40
	Flour & Wheat tortilla stuffed w. Grilled chicken, steak, & jumbo shrimp sauteed w. grilled onions, & peppers served w. guacamole & sour cream on the side.	
*	Authentic Chicken Platters	\$26
	Boneless chicken w. grilled veggies in your choice of sauce.	
	CHOICE OF: spicy ranchera, mango, coconut / garlic sauce	
*	Shrimp Platters	\$26
	Served w. rice & salad ONLY.	
	CHOICE OF: Mango / Coconut / Garlic / Diablo (tequila) +\$4 Shrimp chilli & veggies +\$6 Fried shrimp & veggies +\$12 Shrimp topped w. Alaskan king crab & melted cheese	
*	Pescado Veracruz Served w. grilled veggies	\$28
	CHOICE OF: Salmon / Tilapia / +\$5 Swordfish / +\$5 Red Snapper	
🌶️ *	Chicken Veracruz	\$28
	Grilled chicken breast topped w. ranchera sauce, melted cheese served on a bed of grilled veggies	
*	Steak Ranchero	\$30
	Chopped rib eye steak & grilled veggies sauteed w. onions, peppers and jalapenos in ranchera sauce	
*	Chicken in Green / Brown Mole Poblano	\$26
*	Carnitas Yucatan	\$26
	Sour orange sauce; served w. corn tortillas on the side	
	CHOICE OF: boneless chicken / pork	
*	Pork Chilli Verde	\$26
	Boneless pork, salsa verde, olives, onions & bell peppers +\$5 for skirt steak	
*	Chilaquiles Chapultepec	\$26
	Boneless chicken in salsa verde topped w. melted cheese; served on a bed of corn tortillas chips +\$6 for steak, +\$10 to add jumbo shrimp & Alaskan king crab	