



FOOD

- TRADITION, FIESTA AND FLAVOR -

manazzita
MEXICAN SOUL

BY GRUPO ROSANEGRA

FOOD

**AT MAMAZZITA WE CELEBRATE THE TACO IN ITS MOST AUTHENTIC FORM,
CLASSICS OF MEXICO PREPARED WITH TRADITION AND HOMEMADE FLAVOR.**

GUACAMOLE WITH PICO DE GALLO

Guacamole is a heritage of the Mexica people, where avocado was considered a sacred fruit. It is prepared with fresh avocado, hand-mashed, and served with pico de gallo sauce: tomato, onion, chili, and cilantro.

TACOS

1 PIECE - 45 G.

COCHINITA PIBIL

Originally from Yucatán, "pibil" cochinita is one of the oldest treasures of Mexican cuisine. It is marinated with annatto, sour orange, and spices, then slow-cooked for more than 12 hours, achieving a soft texture and deeply smoky flavors.

TINGA DE POLLO

Tinga was born in Puebla and today is a Mexican household classic. It is made with shredded chicken in tomato sauce, chipotle, and caramelized onion. A slightly spicy and smoky flavor, full of homemade tradition.

HONGOS A LA DIABLA

In Mexican tradition, mushrooms are a symbol of flavor and abundance. Here they are served "a la diablo," with chili peppers and garlic that ignite the palate, contrasted by the creaminess of avocado and the freshness of cilantro. Mexico in every bite.

CARNITAS DE CERDO

A typical dish from Michoacán, where carnitas are a true community ritual. Pork is slowly cooked in its own fat with spices and orange juice, until juicy, golden, and crispy meat is achieved.

COSTILLA DE RES

Inspired by Mexican barbecues, beef ribs are marinated in spices and slow-cooked for 12 hours. The result is tender, juicy, and flavorful meat, ideal for enjoying in tacos.

SUADERO DE RES

Suadero is a classic cut in Mexican taquerías, known for its tenderness. Beef slowly cooked for 6 hours enhances its flavor and juicy texture.

"GOBERNADOR"

Originally from Mazatlán, the Gobernador taco combines sautéed shrimp with tomato, onion, and chili, served with melted cheese in a corn tortilla. It was invented to conquer a governor's palate and today is an icon of the Pacific.

"AL PASTOR"

Born in Mexico City as a fusion between Lebanese tradition and Mexican flavors. Pork is marinated with annatto and chilies, cooked on a vertical spit, and served with pineapple, cilantro, and onion. It is the most famous taco in the country and a symbol of Mexican street food.

All our dishes are homemade with the highest hygiene standards. The weights may vary depending on the type of preparation or cooking. Our prices include VAT and are in Euros. Tips are not mandatory. Accepted payment methods: cash, debit, and credit cards (0% commission).