



Hola y bienvenidos a La Mama!

Para Picar (nibbles)

Pan Casero £4.00
(in & out) (VG) (V) (DF)
Fresh homemade bread.

Olives £4.00
(in & out) (VG) (V) (GF) (DF)
Marinated in garlic and herbs.

Queso Manchego £4.00
(in & out) (V) (GF)

Antipasti Platter £7.00
(in & out) (GF) (DF)
Selection of Spanish cured meat with vine tomato and pine kernels.

Carne (meat)

Trozo de Carne £10.00
(in) (GF) (DF)
Succulent sirloin strips chargrilled and served over salsa pebre.

Estofado de Carne con Chorizo £8.50
(in & out) (GF) (DF)
A fully flavoured dish comprising beef mince, chorizo, potato and chickpeas, delicately cooked in red wine.

Pollito Picantito £7.00
(in & out) (GF) (DF)
Slow roasted chicken spiced with Chilean merquen, a traditional condiment of the Mapuche. This spice gives the chicken a smokey flavour. Coated with our very own rich salsa brava. Dusted with chilli flakes, lime and lemon zest.

Pescado (fish)

Calamares Fritos £6.00
(in) (DF)
Crispy fresh squid cooked to perfection. Served with classic ali-oli.

Pescadito Frito £6.00
(in) (GF) (DF)
Whole whitebait lightly fried and served with chilli flake and lime dip.

Ceviche de Merluza y Salmonete £7.00
(in & out) (GF) (DF)
Fresh hake and red mullet cured in lime, cucumber, red onions and fresh herbs.

Pulpo con Colitas de Camarones £7.00
(in & out) (GF) (DF)
Octopus and tiny prawns marinated in a mixed pepper, garlic, lemon, chilli, herb and caper dressing.

Vegetariano (vegetarian)

Tortilla £4.00
(in & out) (V) (GF) (DF)
Spanish potato, onion and garlic omelette. Everyone's favourite! Served with ali-oli.

Poroto Verdes £6.00
(in & out) (VG) (V) (GF) (DF)
Our famous green beans pan fried with garlic, paprika and pine kernels.

Ensalada Verde £6.00
(in & out) (VG) (V) (GF) (DF)
A refreshing and vibrant salad comprising a combination of green lentils, onion, cucumber, green peppers and courgettes. Tossed in a lime, garlic, mint and parsley dressing.

Pimientos de Padron £6.00
(in) (VG) (V) (GF) (DF)
Lightly fried pimientos pepper finished with rock salt.

Papas con Salsa £4.00
(in & out) (VG) (V) (GF) (DF)

Papas Bravas - Spicy tomato salsa.

Papas Ali-Oli - Fragrant garlic mayonnaise.

Papas al Pebre - 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!

Postre (dessert)

Crema Catalana £5.00
(in & out) (V)
Our very own style crème brulee with a crunchy Colombian Pura Panela sugar topping

Pastel de Queso £5.00
(in & out) (V)(GF)
A baked, no biscuit base, creamy cheesecake with a delicious burnt top.

Bebidas para Llevar (take out drinks)

ROTHERHAMMER
Golden Ale Chile 5.5% £4.75
IPA Chile 4.7% £4.50

Sangria £15.50
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 fruit.

Dining options:

in - eat in
out - take out

VG - Vegan
V - Vegetarian
GF - Gluten free
DF - Dairy free

Whether you eat in or prefer to take out, all food must be pre-ordered.

Bookings please email
lamama.latin@gmail.com

For take out please email
takeoutlamama@gmail.com

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.

Gin Selection

single £6.50 double £8.50

includes tonic

Sir Robin of Locksley Distilled Artisan Gin

South Yorkshire, England

This Sheffield gin has up-front juniper with more delicate aromas of elderflower bubbling through.

Garnished with grapefruit

Friday Chic Gin

Portugal

The vine leaf gives Friday an aromatic aftertaste, typical of the Baga grape, which grows in the Bairrada regio

Garnished with cardomom & orange

Master's London Dry Gin

Penedes, Spain

Master's Selection London Dry Gin uses the necessary Spanish estate-grown juniper and adds other botanicals like Spanish coriander and Guatemalan cardamom.

Garnished with lemon & lime peel

Ginbraltar

Gibraltar, UK

Aromas of citrus, coriander and ginger leading to flavours of juniper and angelica root. The special ingredient here is eucalyptus leaving a refreshing tasting on the palate.

Garnished with rosemary & lime

Flavoured Gin

Master's Apple Gin

Penedes, Spain

Packed full with natural apple flavours and powerful aromas, this is a bright and zesty sour apple tippie.

Garnished with apple

Master's Pink Gin - Strawberry & Raspberry

Penedes, Spain

Clean and bright in colour, this gin has an intense aroma of natural strawberry and raspberry.

Garnished with strawberry

Sweet Potato Lavender Gin Liqueur

Evesham, England

This Lavender Gin Liqueur from The Sweet Potato Spirits Company is a combination of lavender and London Dry gin.

Garnished with Lavender

Tonic Water

Fentimans pink rhubarb tonic water 125ml

Fever-Tree light elderflower tonic water 200ml

Fentimans Valencian orange tonic water 125ml

Fentimans pink grapefruit tonic water 125ml

Fentimans ginger ale 125ml

Fever-Tree light tonic water 200ml

1724 Chilean Andes mountain spring tonic water 200ml

Franklin rosemary tonic water with black olive 200ml

White Wine

BY THE GLASS

1. Sauvignon Blanc *Vg*

Armonia, Maule Valley, Chile

A great value single varietal wine from the esteemed Hugo Casanova of Chile.

175ml **£4.50** 250ml **£6.50**

bottle **£17.50**



2. Pinot Grigio *Vg*

Rocca Estate, Veneto, Italy

Related to the Pinot Gris grape of Alsace, which in northern Italy produces a dry, fuller, more floral style, with racy, balanced fruit.

175ml **£5.00** 250ml **£6.80**

750ml Carafe **£20.00**



3. Torrontes (Medium)

Santa Florentina, Famatina Valley, Argentina

A refreshing dry white wine has a delicate nose of melon, peach and fresh fruit with a nice crisp acidity.

175ml **£4.75** 250ml **£6.60**

bottle **£19.00**



4. Chardonnay

Reserva Antano Estate, Maule Valley, Chile

This Chardonnay has fresh, tropical fruit aromas of grapefruit and pineapple entwined with notes of hazelnut from its 6 months ageing in oak.

175ml **£5.70** 250ml **£7.20**

bottle **£22.00**

Vg - Suitable for Vegans & Vegetarians

V - Suitable for Vegetarians

White Wine

BY THE BOTTLE

5. Muscadet

Loire, France

Shades of grapefruit and vegetal touches with depth and complexity from the Sur Lie process.

bottle **£24.50**



6. Viognier Metal Label

Berton Vineyards, South East Australia

Viognier, which is highly esteemed in the old world, is forging a strong reputation in Australia as a complex, full bodied and flavoursome alternative to Chardonnay.

bottle **£24.00**



7. Sauvignon Blanc

Black Bird, Marlborough, New Zealand

Bursting with gooseberry, passion fruit, and grapefruit aromas, this New Zealand Sauvignon Blanc has a crisp mouthfeel with a fine texture.

bottle **£23.00**

Sparkling

8. 8 Secco, Vintage Prosecco

Fresh aromas of fruit and flowers on the nose, with pears and sweet apples on the palate.

bottle **£24.00** 200ml bottle **£6.50**



9. 8 Secco, Vintage Sparkling Rosé

Fresh aromas of fruit and flowers on the nose, with pears and sweet apples on the palate.

bottle **£24.00** 200ml bottle **£6.50**



10. Pol Roger Brut Reserve Champagne

Fresh aromas of fruit and flowers on the nose, with pears and sweet apples on the palate.

bottle **£50.00**

Dessert Wine

11. Chateau Heritage Dessert Wine

Bekaa Valley, Lebanon

A sweet wine made out of Muscat, and Ugni-Blanc, and macerated over green walnuts.

50ml **£4.00** 500ml bottle **£30.00**

Red Wine

BY THE GLASS

12. Cabernet Sauvignon

Armonia, Maule Valley, Chile

This Cabernet Sauvignon is fruity and medium bodied with black fruit flavours and vanilla notes on the finish - great with food or as an aperitif.

175ml **£4.50** 250ml **£6.00**

bottle **£17.50**



13. Rioja Tempranillo *Vg*

Bodegas Armentia Y Madrazo, Rioja, Spain

This easy-going Rioja Tempranillo from Bodegas Armentia Y Madrazo will reward you with delicious red fruit and licorice aromas.

175ml **£5.20** 250ml **£6.60**

bottle **£19.50**



14. Merlot

Reserva Antano Estate, Maule Valley, Chile

A medium-bodied red wine dark red in colour with purple glints and red fruit aromas.

175ml **£5.20** 250ml **£6.60**

bottle **£19.50**



15. Malbec Reserva *Vg*

Hugo Casanova Estate, Maule Valley, Chile

Deep ruby red with purple hues. Intense cherry, blueberry and ripe black plums, mixed with tobacco, vanilla and spice.

175ml **£5.70** 250ml **£7.20**

bottle **£22.00**

Vg - Suitable for Vegans & Vegetarians

V - Suitable for Vegetarians

Red Wine

BY THE BOTTLE

16. Carmenere Reserva *Vg*

Hugo Casanova Estate, Maule Valley, Chile

Aged in oak for 10 months, Hugo Casanova Reserva Carménère is full of delicious dark fruit flavours with a touch of spice on the palate.

bottle **£24.00**



17. Shiraz Cabernet *V*

Barren Jack, South East Australia

This wine is made in the Western district of Victoria where the climate is cool. An artful blend of the vibrant Shiraz and the classic elegance of the Cabernet.

bottle **£22.00**



18. Rioja Crianza *Vg*

Bodegas Armentia Y Madrazo, Rioja, Spain

A wine that has elegant aromas of fresh red fruit with spicy notes and liquorice, accompanied by elegant toasted and smoky flavours.

bottle **£24.00**



19. Primitivo Puglia *Vg*

Messer del Fauno, Puglia, Italy, IGT

Messer Del Fauno Primitivo is deep, ruby red in colour and has delicious aromas of ripe dark berries.

bottle **£26.00**

Rosé Wine

20. Garnacha Rioja Rosé

Bodegas Carlos Serres, Rioja, Spain

Fresh pink, clean and bright with aromas of red berries. Light, fresh and pleasant in the mouth with a fruity finish.

175ml **£5.20** 250ml **£6.60**

bottle **£19.50**



21. Zinfandel Blush Salento

Rocca Estate, Puglia, Italy

A soft, medium fruity rosé with hints of strawberries, raspberries and watermelons.

175ml **£4.50** 250ml **£6.00**

bottle **£17.50**

After Dinner Drinks

BOTTEGA

Vignaioli e Mastri Distillatori

CREAM LIQUEURS

50ml **£4.50**

Raspberry Cream & Grappa Liqueur

Dark Chocolate & Grappa Liqueur

Pistachio Cream Liqueur

Limoncino di Sicilia



Spanish Liqueurs

Licor 43 31% Abv 25ml **£4.00**

Licor 43 Orochata 16% Abv 25ml **£4.00**



Spanish Brandy

Carlos Gran Reserva XO 40% Abv 25ml **£6.00**

Torres 10 Brandy 40% Abv 25ml **£4.00**



Cognac

**VS Selection 1er Cru de Cognac,
Gilles Brisson**

25ml **£3.00**

Fresh grape aromas - a deliciously intense Cognac,
full of character.

**VSOP, 1er Cru de Cognac,
Gilles Brisson**

25ml **£3.50**

Almost like dessert in a glass, this Cognac has a scent that
evokes baked apple and dried orange peel.

**XO Grande Champagne
Cognac, Daniel Bouju**

25ml **£6.00**

Scents of nutmeg, clove, cinnamon, vanilla and
prunes add to a remarkable length in the mouth.

Single Malts

Loch Lomond Single Malt Scotch Whisky

25ml £4.00

A **Highland** single malt Scotch whisky with a distinctive background character with a hint of smoke and peat.



Robert Burns Single Malt Whisky

25ml £4.00

Robert Burns version of the **Isle of Arran** Single Malt is a highly acclaimed Scotch that has been expertly crafted with the poet himself in mind.



The Ileach Single Malt Scotch Whisky

25ml £4.00

The Ileach is a peaty **Islay** malt that tantalises your sensations with chewy sweet malt, pepper, tar and a touch of iodine.



Nikka Days, Japanese Whisky

25ml £4.50

A gentle blend of grain whiskies, slightly peated from both Nikka's Yoichi and Miyagikyo distilleries in **Japan**.



Johnny Hepp Single Malt Whisky

25ml £4.50

(Alsace, France) This premium single malt Whisky expresses notes of pear, white fruit in syrup and soft notes of mirabelle plum.



Ardbeg Uigeadail Islay Single Malt

25ml £5.00

(Islay) This cask strength Islay malt is a classic example of a balanced but heavily peated single malt.

Port

Messias, Ruby Port

50ml £4.50

A lovely Port with a young fruity character. Aromatic on the nose with fresh notes of red fruits.

Cocktails

What is Pisco?

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 £8

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!



Margarita £8

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 with dried chilli flakes. Swap the triple sec and add melon liqueur...it is amazing!



Gin Atomic £8

Otherwise known as a nuclear gin and tonic or at least one that radiates flavour! Comprised of dry gin, with a hand full of basil, a good helping of elderflower liquor and fresh lime juice, topped with elderflower tonic. Boom!



Caipirinha with Red Berries £8

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, red berries and fine Panela brown sugar. This drink is sure to make your cheeks rosy!



Cola de Mono £8 **(Chilean Espresso Martini)**

The perfect pick me up cocktail! Fresh espresso coffee shaken with coffee liqueur, sweet condensed milk and a fabulous dash of Chilean pisco!



Daiquiri No.2 £8

Havana rum, Martini Rosso, lime juice, Creme de Cacao liqueur and a touch a grape syrup, all shaken with ice. Its a drink that will take you back to your favourite beach memory.



Aqua de Coco £8

Pure and simple - coconut rum, vodka and a splash of coconut water, shaken with ice and finished with coconut flakes.

Pitchers

Pisco Punche £15.50

On a hot summer day sat on the beach or in downtown Santiago you will see people drinking punche - a good helping of pisco, rum and pineapple juice all mixed together in a jug full of ice. This little banger will really make you feel warm and cosy!



Sangria £15.50

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 fruit.



Beer

ROTHERHAMMER

Golden Ale Chile 5.5% **£4.75**

IPA Chile 4.7% **£4.50**

Alhambra Reserva Spain 6.5% 330ml **£5.40**

Quilmes Argentina 4.9% 355ml **£4.00**

Estrella Galicia Zero Lager - Spain 0% **£2.80**

Cidre France **£3.20**

DRAFT

Mahou Spain Pint **£4.80** Half Pint **£2.40**



Soft drinks

Pineapple Juice **£2.00**

Orange Juice **£2.00**

Apple Juice **£2.00**

Mango Juice **£2.00**

Coca-Cola **£2.60**

Diet Coke **£2.60**

Fentimans Victoria Lemonade **£2.60**

Fentimans Ginger Beer **£2.60**

Soda Water **£1.80**

Sparkling Water **£2.60**

Franklin & Sons Strawberry **£2.60**

& Raspberry



Coffee & Tea

Herbal Tea	£1.80
Tea	£1.50
Espresso	£2.00
Double Espresso	£2.50
Cortado	£2.40
Espresso with a shot of milk & foam	
Americano	£2.25
Latte	£3.00
Cappuccino	£2.50
Hot Chocolate	£3.00
With a block of Amazonian dark chocolate & panela sugar	
Submarino	£3.20
Milky coffee served with a block of Amazonian dark chocolate.	
Café Bombon	£2.80
Espresso mixed with sweetened condensed milk in a one-to-one proportion.	



Liqueur Coffee

Amaretto	£4.50
Whisky	£4.50
Brandy	£4.50
White Chocolate Liqueur	£5.50
Caramel Liqueur	£5.50
Dark Chocolate Liqueur	£5.50
Carajillo	£4.50
Espresso shot with a shot of brandy or rum	