



mamazzita
MEXICAN SOUL

BY GRUPO ROSANEGRA

TULUM

A woman with long, dark, wavy hair is singing into a microphone on a stage. She is wearing a black, long-sleeved, button-up top with a low neckline and a long, sheer black skirt. Her right hand is raised, holding the microphone, and her left hand is raised in the air. The background is a wall of red rose petals. Above her, the word "mamazeta" is written in a glowing, cursive neon font. The stage is lit with warm, golden light, and there are some spotlights on the floor.

mamazeta

MEXICAN SOUL & BOHEMIAN VIBES

Immerse yourself in a world of vibrant colors and great moments. Our entertaining nights come alive with the extraordinary live performances by the talented singer, enchanting you with her captivating Latin melodies throughout the night.

A close-up photograph of a dark grey stone mortar and pestle. The mortar is filled with a vibrant salsa made of finely chopped green herbs, red tomatoes, and white onions. A whole yellow lemon sits on a wooden cutting board to the left of the mortar. In the background, a wooden bowl contains a yellow corn-based dish, possibly tamales, garnished with green herbs and red tomatoes. The scene is set on a wooden surface, creating a warm and rustic atmosphere.

A TASTE OF MEXICO

MENU 01

FIRST COURSE

to choose

HAMACHI CEVICHE

Portobello mushrooms . white mushrooms.

CAESAR SALAD

Anchovies . grana padano cheese croutons

QUESADILLA WITH WILD MUSHROOMS

Trumpetter mushrooms . porcini champignon . cremini and white mushrooms . serrano pepper

SECOND COURSE

to choose

ORGANIC CHICKEN WITH ARTISAN MOLE

Organic chicken breast homemade mole.

BARBACOA DE PUEBLO

Short rib in slow cooking for 12 hours with "Mamazita" Rub

SWISS SEAFOOD ENCHILADA

Sea bass . octopus . scallops shrimp . Swiss cheese . cream serrano pepper and jalapeño

DESSERT

to choose

CHURRO FUNNEL CAKE

Sugar-coated churro cinnamon vainilla ice cream salted caramel

ICE CREAMS

Vanilla . chocolate dulce de leche

RICE PUDDING CREME BRULEE

Fresh strawberries cinnamon donut.

\$1,000 MXN

Tax included , 15% gratuity not included



MENU 02

FIRST COURSE

to choose

OCTOPUS CEVICHE IN MACHA SAUCE

Octopus · peppers · cucumber
avocado · toasted corn · dried chili
sauce

TORTILLA SOUP

Pasilla and guajillo peppers feta
cheese · crispy corn tortilla chips ·
avocado

SPINACH SALAD WITH GOAT CHEESE

Vegetable mix from the garden
pumpkin seeds · spicy orange
chutney

SECOND COURSE

to choose

MARINATED SHRIMP TACOS

NEW YORK 200 g

GRILLED OCTOPUS

5 Pepper adobo peanuts sesame
seeds

DESSERT

to choose

HOMEMADE COCONUT FLAN

Coconut ice cream peanut candy

RED FRUIT CHEESECAKE

Vanilla cookie base red fruit
compote

CHOCOLATE BROWNIE

Served warm. chocolate chips .
vanilla ice cream . dulce de leche
sauce . chopped walnuts

\$1,200 MXN

Tax included , 15% gratuity not
included



MENU 03

FIRST COURSE

to choose

BLUEFIN TUNA TOSTADAS

Avocado · cucumber · red onion
chipotle aioli

WILD MUSHROOMS

QUESADILLA

Trumpet mushrooms porcini
champignon cremini and White
mushrooms

BARBACOA TOSTADAS

Short rib in slow cooking for 12
hours with Rub "Mamazita"

SECOND COURSE

to choose

OCTOPUS CEVICHE IN MACHA SAUCE

Octopus peppers cucumber
avocado roasted corn leche de
tigre macha sauce

BURRATA IN MOLE ALMENDRADO

On baked banana · cinnamon ·
molasses.

ROAST BEEF TACO

THIRD COURSE

to choose

GRILLED TASMANIAN SALMON

Crusted with three chilies hibiscus
chutney · corn

RIB EYE 200 g

RUBBED CATCH OF THE DAY

Grilled · guajillo chili · cumin

DESSERT

to choose

ICE CREAMS

Vanilla · chocolate dulce de leche

CHOCOLATE BROWNIE

Served warm · chocolate chips ·
vanilla ice cream · dulce de leche
sauce chopped walnuts

TRES LECHES TRADITIONAL CAKE

Filled with diplomatic cream and
fresh strawberries flambéed
meringue.

\$1,550 MXN

Tax included , 15% gratuity not
included



TERMS AND CONDITIONS

Prices include taxes , **15%** gratuity

Dishes included in the menu can be changed for vegetarian, vegan, gluten-free and lactose-free dishes for people who suffers from allergies or intolerances. | The assembly will be carried out at the request of the client, in tables of up to 15 people maximum. | The furniture and decoration of the restaurant cannot be modified. Screens, microphones or lighting that alter the atmosphere of the restaurant are not allowed.

Any request to enter decorative material must be requested in advance. By company policy we do not accept uncorks.

BUY OUTS are subject to authorizathion, the sales executive would be send a quotation.

PAYMENT:

To confirm the reservation a **50%** deposit is required.

The forms of payment if you are within the country (Mexico): It can be direct at the branch days before the event in cash, credit / debit card, wire transfer or PayPal.

International Payments (Outside Mexico): Credit / Debit Card or PayPal. | The 50% downpayment must be paid upon arrival at the branch on the day of the event. The extras will be paid at the end of the event.

No shows are charge 100%

Any cancellation or change of date with less than 4 days in advance, a **50%** charge will be made on the total service.

With less than 48 hours in advance of the event's start time, a 100% charge will be made on the total service.

CANCUN · TULUM · CDMX · CABOS · ISLA MUJERES · MADRID

GRUPO
ROSANEGRA

ULTRA HIGH END ENTERTAINMENT RESTAURANTS

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